

WELCOME TO 'THE DUCKS'

OUR STORY

The Ducks all started with some good mates travelling the world, cultivating ideas around a better, more sustainable approach to living. With a shared belief in good, ethical food – Three Blue Ducks was hatched.

Hailing from a humble beginning in Bronte ten years ago, we have since embarked on ambitious and rewarding ventures in Byron Bay, Rosebery, Nimbo Fork and here in Brisbane, with a sixth venue just opened in Melbourne. At Three Blue Ducks, we're passionate about what we do and we hope it shows in our product. We try our hardest to gather our ingredients from ethical and sustainable sources, working with honest suppliers we like, who have the best quality produce.

Although each of our locations differ greatly in aesthetic, their philosophy and ethos remains very much the same. Our no-fuss way of dining and commitment to buying local and ethically farmed produce makes us proud to be seen as frontrunners in conscious consumption and a hit with visitors recognising our love of real food.

We hope you enjoy your experience!

SNEAKY DRINK TO START

Livin' La Verbena Loca | 18
Campari, Hentley Farm 'blanc de noir',
grapefruit juice, lemon verbena, soda

Mr Cameron's Iced Tea | 17
Belvedere vodka, Cointreau, hibiscus tea,
watermelon, lemon, soda

TO START

Organic sourdough bread, cultured butter
(v) | 8

Freshly shucked oysters, mango hot sauce
(gf, df) | 5.5 / half doz 30 / doz 58

Stracciatella, pickled melon, Davidson plum
& fennel crunch (v) | 24

Kangaroo tartare, pickled quandong,
Davidson plum mayo, mountain pepper &
olive brik pastry (df) | 25

Wood roasted half shell scallops, miso &
wattleseed butter, toasted nori, native citrus
(gf) | 32

Burnt leeks, macadamia cheese, capers,
chives, smoked macadamia (gf, df, vg, n) | 23

Raw kingfish, charred pineapple, tamarind,
coriander, finger lime, soy mirin dressing,
seaweed & sesame (gf, df) | 26

Grilled Skull Island prawns, pickled seaweed,
chilli, garlic, avocado mousse, finger lime
(gf, df) | 54 / 69

BIGS

Indonesian spice rubbed cauliflower,
peanut sauce, gado gado, tofu, beansprout,
coriander (gf, df, vg, n) | 29

Peri-peri glazed kingfish, sumac almond
cream, heirloom tomato, radish, mint &
cucumber (df, n) | 45

Grilled pork cutlet, parsnip pureé, butter
roasted parsnip, shaved beetroot, apple &
date salad (gf) | 39

Grilled Moreton Bay bugs, nduja XO sauce,
charred greens, lime (gf) | 60

Whole braised lamb shoulder for two, green
tahini dressing, quinoa tabbouleh, herbs
(gf) | 92

Grass fed 350g sirloin, roasted field
mushroom & eschalot, bagna cauda,
horseradish (gf, df) | 65

Wood roasted potato gnocchi, pumpkin,
macadamia, burnt leek, sage brown butter,
pecorino (v, n) | 32

SIDES

Roasted garlic & rosemary potatoes
(gf, v) | 13

Burnt cabbage, smoked tomato butter &
crispy pork skin (gf) | 14

Cos lettuce, green goddess dressing, shaved
radish, herbs (gf, df, v) | 13

DESSERT

Chocolate parfait, almond streusel,
raspberry, stout ice cream (n) | 17

Basque cheesecake, port wine poached pear,
ginger sable (v) | 17

Black sticky rice, coconut sorbet, pineapple,
kaffir lime leaf, macadamia (gf, df, vg, n) | 17