

# **MELBOURNE**

**Breakfast** 

#### **BREAKFAST**

Sourdough toast, whipped butter, mixed berry jam or Oomite (v) | 8

Toasted banana bread, cashew butter (v, n) | 11

Free-range bacon & egg brioche roll, bacon jam, slaw, burger sauce | 18

Mortadella toastie, tomato relish, pickles, cheddar, Dijon | 15

Black rice & coconut porridge, citrus marmalade, macadamia, mixed seeds (gf, df, vg, n) | 18

Avocado hummus, poached eggs, mixed leaves, radish, pepita crunch, toasted sourdough (df, v) | 23 + free-range bacon | 6 + halloumi | 6

Peri-peri glazed poached eggs, grilled chorizo, roasted pumpkin salad, cashew dukkah, toasted sourdough (df, n) | 24 + avocado hummus | 6

Spanner crab scramble, bean sprout, green papaya, coriander, lime, toasted peanuts, sriracha, toasted sourdough (df, n) | 27

Ham & cheese, croissant/cheese & tomato croissant | 9

### **EXTRAS**

- + MessySpoon Wholefood's gluten-free bread | 3.5
- + Additional poached eggs | 5
- + Free-range bacon, halloumi, avocado | 6

#### WHY NOT...

Midnight Sun Spritz | 17 Campari, orange, lemon verbena, prosecco, soda Badass Bloody Mary | 15 Wyborowa vodka, tomato juice, house made hot sauce, lemon Mimosa | 12 Prosecco, orange juice

#### COFFEE - SINGLE O

Black – rotating single origin, long black | small 5 White – killer bee blend, fair trade coffee | small 4.5 Espresso, piccolo, macchiato | 4.5 Iced latte | 5 Iced coffee, Iced chocolate, affogato | 8.5

Light roast cold brew, batch brew | 5.5

Hot chocolate | 4.5

Matcha latte, Dandelion latte | 5.5

- + Almond, Minor Figures Oat, Happy Soy Boy | 1
- + Large, extra shot, decaf | 0.5
- + Milk on side | free
- + Honey | free

## TEA BY THREE BLUE DUCKS | 5.5

Inner calm | chamomile, peppermint, lemon balm, passionflower

Immuno-boost | echinacea, spearmint, ginger, lemongrass, lemon myrtle

Detoxify | dandelion, liquorice, nettle, verbena, calendula, eucalyptus

Ginger zing | ginger, lemongrass, hibiscus, lemon myrtle, calendula

Energy kick | ginkgo, gotu kola, oat straw, rose root, peppermint, ginseng

Misty farm | peppermint, elderflower, rosehip, lemon myrtle, hibiscus

Plus all the usual suspects | English breakfast, earl grey, sencha, jasmine

## CHAI | 6

Sticky Chai Pot – wet chai by Chamellia Rooibos chai – House blend chai by the Ducks (cf)

## COLD DRINKS

Sparkling water | unlimited 3pp

Capi native tonic or flamin' ginger beer 6

Two Boys 'Silk Road' ginger & lemon myrtle kombucha | 9

House-made lemonade or ginger beer | 7

Chocolate milk | 7

Heaps Normal non-alcoholic beer | 12

Sobah 'Finger Lime Cerveza' | 10

Ambrosia Frizz | 12

Grapefruit shrub, vanilla, orange blossom, lemon, soda

Noperol Spritz | 16

Lyre's Italian spritz, orange, lemon, soda

Virgin Mary | 12

Tomato juice, house made hot sauce, lemon



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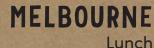
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GF: GLUTEN FREE DF: DAIRY FREE V: VEGETARIAN VG: VEGAN N: CONTAINS NUTS

A surcharge of 10% on Sundays and 15% on public holidays will be applied Alterations to menus are respectfully declined (dietary requirements excepted). Card payments incur a 0.9% surcharge. Discretional gratuity of 8% is applied to groups of 12 or more. Follow us on Instagram for updates to offerings, events & food specials.





## **SMALLS**

Bread from the wood oven, labneh, sumac (v) | 9

Freshly shucked Sydney rock oysters, citrus dressing (gf, df) | 5.5 ea / 30 half doz / 58 doz

Roasted red capsicum & cashew hummus, dukkah, wood fired flatbread (df, vg, n) | 16

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

Spiced lamb ribs, burnt eggplant, tabouli, garlic yogurt | 25

Raw kingfish, fermented green chilli, buttermilk, cucumber, apple, nori (gf) | 25

## PIZZAS

GF base available +5.5

Margherita, tomato sauce, fior de latte, basil (v) | 24

Spicy salami, parmesan, fior de latte, confit tomato | 28

Charred eggplant, olives, fior di latte, caramalised onions, salsa verde (v) va on request | 27

# FEED ME MENU

Let us decide for you! Try our selection from the menu | \$70pp (Min 2 person)

### BIGS

Peri-peri glazed kingfish, sumac almond cream, tomato, mint & cucmber (df, n) | 42

Orecchiette pasta, tomato cream, toasted bread crumbs, parmesan, oregano (v) | 28

Fried chicken burger, bacon jam, burger sauce, pickles, slaw, confit garlic potatoes | 26

Available only on weekdays

Roasted organic half chicken, honey & lemon thyme glaze, snap pea salad (gf, df) | 37

Wood fire roasted cauliflower, tahini, citrus marmalade, charred herb salsa, almonds (vg, df, gf, n) | 29

Roasted free-range pork chop, sweet & sour radishes, apple mustard, mustard greens (gf, df) | 39

300g Provenir striploin steak, garlic & caper butter, bbq leeks, beef jus (gf) | 55

#### SIDES

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

Crispy potatoes, confit garlic, rosemary salt (vg, df, gf) | 13

Mixed grains, beetroot, lemon dressing, pickled fennel, pepita seeds (vg, df) | 14

## **DESSERTS**

Coconut sorbet, miso caramel apples, sunflower seed praline (vg, df, gf) | 16

Chocolate parfait, burnt citrus, almond crunch (n) | 16



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