

BEST OF THREE BLUE DUCKS BRISBANE | LUNCH & DINNER

To celebrate the end of an incredible partnership between Three Blue Ducks and W Brisbane, tuck into the latest menu featuring beloved classics and iconic dishes from the last 5 years.

WELCOME DRINKS

Swooping Magpie | 20

Beefeater 24, Aperol, pineapple skin tea, lime

Ducks Rosé Spritz | 19

Aperol, Paxton rosé, Butterfly Kisses Prosecco, lemon, soda

SMALLS

Organic sourdough bread, cultured butter (v) | 9

Freshly shucked oysters, mango hot sauce (gf, df) | 6.5/36/72

BBQ octopus, romesco, smoked potato aioli, blackened corn (gf, df, n) | 28

Broccoli, asparagus, hawaij macadamia cheese, pomegranate, pickled golden raisin (gf, vg, n) | 24

Wood fired half shell scallops, chickpea miso butter, toasted sesame, native citrus (gf) | 32

Heirloom tomatoes, stracciatella, basil oil, green tahini, pepita & chilli pangrattato (gf, v) | 25

Kingfish ceviche, fried sweet potato, tigers milk, coriander, lemon sorrel (gf, df) | 30

BIGS

Whole lamb shoulder, green tahini, quinoa tabbouleh (gf, df) | 95

Wood roasted market fish, creamed corn, fermented chilli, spring onion, jalapeño & herb salad (gf, df) | 49

Grilled Moreton Bay bugs, miso butter, fermented chilli, charred greens, lime (gf) | 45/75

300g Scotch fillet steak, bagna cauda, field mushrooms, chives, fried onion rings, jus | 69

Porchetta, buttermilk braised leeks, fermented chilli, fennel & radish salad | 45

Indian spiced wood roasted cauliflower, cashew cream, lentils, mint, coriander, fresh peas, red onion & herb dressing (gf, df, vg, n) | 34

Caserecce, snow peas, sugar snaps, roasted almonds, pea tendrils, pecorino, salsa verde, lemon (v, n) | 32

SIDES

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

Burnt cabbage, smoked tomato butter, crispy pork skin (gf) | 17

Iceberg lettuce, green tahini, lemon, pepita pangrattato (gf, df, vg) | 16

DESSERTS

Brix rum & raisin parfait, burnt orange ice cream, hazelnut crumb (n) | 17

Coconut custard, raspberry curd, passionfruit toffee, lemon balm (gf, df, vg) | 17

Vanilla crème brûlée, passionfruit, white chocolate, milk crumb (gf) | 17

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

Surcharge of 10% on Sundays and 15% on public holidays will be applied. Card payments incur a 1.5% Surcharge. Discretionary gratuity of 8% is applied to groups of 12 or more.