

AUTUMN BREAKFAST MENU

Rosebery

BREAKFAST COCKTAILS (10AM- 12PM)

Badass Bloody Mary | 14
Wyborowa vodka, Duck's hot sauce, tomato juice, lemon, chilli

The Smokin' Mary | 15
Wyborowa Vodka, pepper berry smoked tomato juice, lemon, chilli, olives

Mimosa | 12
Orange juice, prosecco

BREAKFAST

Toasted sourdough, cultured butter, housemade Ducksmite (v) | 10

Ducks' granola, coconut cream, mixed berries (gf, df, vg, n) | 18

Eggs your way, toasted sourdough, herb salad (df, v) | 16
+ bacon | 7

Bacon & free-range fried egg roll, cheddar, apple & herb slaw, bacon jam, pickled chilli | 20

Avocado, goats curd, herb salad, toasted sourdough (v) | 18
+ two poached eggs | 6

King prawn & sambal folded eggs, beansprout & herb salad, nuoc cham, toasted sourdough (df) | 27

Wood roasted wild mushrooms, stracciatella, pepitas, zhoug, basil salad, toasted sourdough (v) | 24
+ two poached eggs | 6

Turkish eggs, Aleppo butter, smoked chorizo, Greek yoghurt, fermented jalapeño oil, focaccia | 24

EXTRAS

+ bacon | 7

+ chorizo | 8

+ two eggs, wild mushrooms, halloumi | 6

+ avocado | 4

+ focaccia | 2

+ MessySpoon gluten free bread | 5

NON-ALC COCKTAILS

Virgin Mary | 10
Duck's hot sauce, tomato, lemon, chilli

Noperol Spritz | 16
Lyre's Italian spritz, orange, lemon, soda

Ambrosia Fizz | 12
Grapefruit shrub, lemon, soda

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

Surcharge of 10% on Sundays and 15% on public holidays will be applied. Card payments incur a 0.9% Surcharge.

Discretionary gratuity of 8% is applied to groups of 12 or more.

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COFFEE - SINGLE O

White coffee made using Killerbee blend fair trade coffee from Single O. Our black coffee is made using a rotating single origin, ask our friendly staff for details.

Espresso, macchiato, piccolo, flat white, cappuccino, latte | 4.8

Hot chocolate, mocha | 4.8

Double espresso, long macchiato | 5

Iced long black, iced latte, iced mocha | 5

Cold brew, batch brew | 5.5

+ Minor Figures Oat, Happy Soy Boy, large | 1

+ macamilk | 1.5

+ extra shot, decaf | 0.5

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

Sticky Chai | wet chai by Chamellia | 6

Rooibos chai | house blend chai by Three Blue Ducks (cf) | 5.5

Organic dandelion chicory latte | 5.5

Matcha latte | 5.5

COLD DRINKS

Sparkling water | unlimited 5pp

Karma cola, dry tonic, lemonade, ginger ale | 6

Mailer Mcquire kombucha | 12

Chocolate milk | 7

House-made lemon, lime & bitters, House-made lemonade | 7

ALLIE'S COLD PRESSED JUICES | 9

Valencia orange

Green apple, ginger, lemon

Watermelon, apple, strawberry, pomegranate, lime

Celery, green apple, spinach, lemon, ginger, botanicals

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