

three blue ducks

LUNCH  DINNER

MELBOURNE

SNACKS

House-made sourdough focaccia | 9
chicken skin butter or salted butter (v)

Mozzarella & parmesan arancini | 12
almond romesco sauce (v, n)

Kingfish croquettes | 19
smoked shallot & roasted garlic mayo

Zucchini falafel | 16
preserved lemon & herb yoghurt (vg, gf, df)

SMALLS

Mount Zero olives | 9
olive oil, citrus (gf, df, vg)

Eggplant dip | 17
fire roasted eggplant, harissa, dukkah, sweet potato chips
(gf, df, vg, n)

Saganaki | 19
roasted beetroots, honey, walnuts (v, gf, n)

Wagyu bresaola | 24
shallot, capers, gremolata, parmesan & garlic mayo
(gf, df optional)

Jerk chicken wings | 21
charred pineapple salsa, tamarind, chilli, lime (gf, df)

Salt & Szechuan pepper squid | 27
sweet chilli sauce, fried shallots, coriander & basil (gf, df)

BURGERS W CHIPS & AIOLI

Cheeseburger | 28
beef, cheese, burger sauce, tomato relish,
pickles, lettuce, medium well (gf optional | 2)

Fried chicken burger | 27
fried chicken, hot honey, ranch, lettuce
(gf optional | 2)

Tempura cauliflower burger | 25
fried cauliflower, pickles, slaw, burger sauce (v)
(vg, gf optional | 2)

BURGER ADD-ON'S

Beef patty (gf) 9	Fried chicken (gf) 9
Bacon 6	Free-range egg (v) 3
Avocado (vg) 3	Pickled jalapeños (vg) 2
Cheese (v) 2	Pickles (vg) 2
Slaw (v) 3	Gluten free bun (gf) 2

Sauce | 2 - mayo, burger sauce, ketchup, aioli,
ranch dressing, hot honey, hot sauce
Jus | 4 - Green peppercorn jus (gf),
chicken jus (gf, df)

THE DUCKS' FEED-ME MENU

59 PER PERSON | 29 WINE PAIRING

Mozzarella & parmesan arancini (v,n)
Saganaki (v, gf, n)
Salt & Szechuan pepper squid (gf, df)
Slow cooked lamb shoulder (gf)
Cos, salted ricotta, ranch dressing (gf, v)
Chips, rosemary salt, aioli (gf, df, v)

GO BIG

Travla beer battered fish & chips | 34
sand whiting fillets, salad, tartare sauce (df)

Braised lamb pappardelle | 36
oregano, parmesan, toasted breadcrumbs (df optional)

Chicken schnitzel | 30
chicken sauce, chimichurri, chips & cos lettuce

3BD parma | 35
chicken schnitzel, napoli sauce, mortadella, mozzarella, chips
& cos lettuce

Eggplant schnitzel | 30
pomodoro risoni, olive & basil (vg)

Grain salad | 24
roast pumpkin, broccoli, greens, pickled radish & onion,
sauerkraut, smoked eggplant, hazelnut dukkah, pomegranate
dressing (df, vg, n, gf optional)
+ roasted chicken | 9 + halloumi | 8 + zucchini falafel | 6

Gnocchi | 34
potato, squash, hazelnut, sage, parmesan pangrattato (v, n)

Roasted market fish | 42
creamed leeks, corn & spring onion salsa, dill (gf)

250g Scotch fillet | 46
bone marrow butter, green peppercorn jus,
fried onions, chips (gf)

Slow cooked lamb shoulder | 56
chimichurri, pickles, herbs, steam buns (gf, df optional)

ON THE SIDE

Wood roasted root vegetables (gf, v, vg optional) | 16
Chips, rosemary salt, aioli (gf, df, v) | 12
Cos, salted ricotta, ranch dressing (gf, v) | 15

DESSERTS

House made sorbet or ice cream | 7
rhubarb sorbet (gf, df, vg)
chocolate fudge brownie ice cream

Peanut butter baked cookie | 16
chocolate fudge brownie ice cream (n)

Apple & pear crumble | 16
vanilla custard (n)



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

A surcharge of 10% on weekends and 15% on public holidays will be applied. Card payments incur a 1% Surcharge.

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

All URBNSURF Members get 10% off. T&Cs apply.