

three blue ducks

LUNCH  DINNER

SNACKS

House-made sourdough focaccia | 9

Chicken skin butter or salted butter

Mount Zero olives | 9

Olive oil, citrus | gf, df, vg

Mozzarella & parmesan arancini | 14

Almond romesco sauce | v, n

Barramundi croquettes | A | 21

Smoked shallot & horseradish mayo

Spud Sisters' potato cakes | 16

Ducks' salt, herb aioli | df, v, *vg option

SMALLS

Chickpea Hummus | 17

Harissa, sesame, crisps | gf, df, vg

Saganaki | 19

Roasted beetroots, honey, walnuts | gf, v, n

Korean spiced chicken wings | 21

House pickles, herbs, lime | df

Salt & Szechuan pepper squid | A | 27

Roast chilli & lime, fried shallot, coriander | gf, df

Australian bay lobster & tiger prawn roll | 19

Iceberg lettuce, pickles, aioli, brioche roll

SALADS

Quinoa | 24

Roast pumpkin, broccoli, greens, pickled radish & onion, sauerkraut, smoked eggplant, hazelnut dukkah, pomegranate dressing | gf, df, vg, n

Broccoli Caesar | 24

Cos lettuce, soft boiled egg, croutons, parmesan & green goddess dressing | v

+ Roasted chicken 9 | Haloumi 8 | Avocado 4

GO BIG

Travla beer-battered fish & chips | A | 34

Market fish fillets, cos salad, tartare sauce | df

Zucchini pasta | 34

Fresh mafaldine, zucchini, pistachio pesto, pangrattato, stracciatella | n, v, df*option, vg* option

Chicken schnitzel | 30

Pickled fennel & herb slaw, chimichurri, lemon | df

3BD chicken parma | 35

Vodka sauce, mortadella, mozzarella, chips & cos lettuce

Roasted cauliflower | 29

Tahini coconut yoghurt, preserved lemon, chickpeas, pumpkin seed salsa | gf, df, vg

Crispy skin market fish | A | MP

Tomato, roasted fennel, burnt orange vinaigrette | gf, df

Slow-cooked lamb shoulder | 54

Chimichurri, pickles, herbs, steamed buns | gf*/df* option

STEAKS

Served with bone marrow butter, green peppercorn jus, fried onions, chips | gf, *df option

250g Scotch fillet | 48

800g Tomahawk steak | 98

Our beef is sourced from Josdale farm, Gippsland Victoria, Black Angus, 100% Grass Fed

No added hormones | No added antibiotics | 100% traceable

ON THE SIDE

Charred broccoli | 16 | Romesco, dukkah | gf, df, vg, n

Skin-on chips | 12 | Ducks' salt, aioli | gf, df, vg* option

Cos | 15 | Salted ricotta, ranch dressing | gf, v

THE DUCKS' FEED-ME MENU

64 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

BURGERS

Gluten free option | 3

Served with chips & aioli

Beef cheeseburger | 28

Burger sauce, tomato relish, pickles, iceberg lettuce, medium well

Fried chicken burger | 28

Hot honey, ranch, iceberg lettuce

Tempura cauliflower burger | 26

Pickles, slaw, burger sauce | v,*vegan option

BURGER ADD-ON'S

Beef patty | gf | 9

Fried chicken | gf | 9

Bacon | 6

Avocado | 4

Cheese | Pickles | 2

Pickled jalapeños | 2

Free-range egg | Slaw | 3

Gluten free bun | 3

Sauce | Mayo, burger sauce, ketchup, aioli, ranch dressing, hot honey, hot sauce | 2.5

A: AUSTRALIAN SOURCED SEAFOOD GF: GLUTEN FREE DF: DAIRY FREE, V: VEGETARIAN VG: VEGAN, N: CONTAINS NUTS OGF: ONION GARLIC FREE

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.

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LUNCH  DINNER

MORNING COCKTAILS

Bloody Mary | 20

Wyborowa vodka, Duck's hot sauce, tomato juice, lemon, chilli, black pepper

Lavender Mimosa | 14

House-made lavender syrup, 100% Australian orange juice, prosecco

Mimosa | 12

100% Australian orange, prosecco

COCKTAILS

Pink Hibiscus Spritz | 21

Vodka, rose, rhubarb, hibiscus, pomegranate, strawberry gum

Aperol or Campari Spritz | 21

Aperol or Campari, prosecco, soda

Pink Moon | 24

Brookies Gin, lemon, watermelon, aquafaba

Pimms Cup | 23

Pimms No. 1, cucumber, mint, orange, lemon, soda

Tropical Heat Wave Margarita | 24

Olmecca Altos Plata tequila, pineapple, lime, jalapeño

A Touch of Floral | 24

Brookie's Gin, Prosecco, lavender syrup, elderflower, soda

Bourbon Cherry Smash | 24

Jefferson's bourbon, cointreau, lime, orange bitters, cherry, soda

ZEROS

Lavender Fizz | 12

Lavender syrup, elderflower cordial, lemon, soda

Secret garden | 19

Lyre's non-alcoholic dry gin, non-alcoholic sparkling Rose', lavender syrup, elderflower, lemon, soda

Krinklewood 'Liberté', Sparkling Rosé, Hunter Valley, NSW | 13

Heaps Normal Quiet XPA | 12

Stomping Ground 'Footloose' 0% Pale Ale | 12

WINE BY THE GLASS

FIZZY

Motley Cru, Prosecco, King Valley, VIC | 12

Kismet, Moscato, Multi-Regional, VIC | 13, 22
150ml/250ml

WHITE

Blind Corner 'Blanc', Chenin Blanc, Sauvignon Blanc, Margaret River, WA | 16, 26

Quealy, Pinot Grigio, Mildura, VIC | 16, 26 *

Tyrrell's Chardonnay, Hunter Valley, NSW | 17, 27 *

ROSÉ

Thousand Candles, Pinot Noir, Yarra Valley, VIC | 15, 24 *

RED

Sticks, Pinot Noir, Yarra Valley, VIC | 17, 27

Tyrrell's, Shiraz, Hunter Valley, NSW | 15, 24

Mountadam, Cab Sauv, Barossa Valley, SA | 17, 27

TAP BEER

Travla mid-strength lager | 7, 14

Travla Australian lager | 8, 15

Young Henrys Australian pale ale | 8, 15

Bridge Road pale ale | 9, 16

Stomping Ground lager | 8, 15

Local Brewing Co. stout | 8, 15

Hop Nation IPA | 9, 17

Bodriggy hazy IPA mid-strength | 7, 14

CANNED BEER & CIDER

Young Henrys cloudy cider | 15

Young Henrys ginger beer | 15

Two Bays XPA gluten free | 14

ICED DRINKS

House-made ginger beer or lemonade | 8

House-made pickle lemonade | 8
add extra pickle | 2

Iced matcha | 6.5

Iced strawberry matcha float | 11

Oat mylk, strawberry syrup, house-made matcha ice-cream

Malted barley chocolate milk | 10

Cow milk, malted barley, chocolate

Chai spiced iced tea | 8

Rooibos tea, cinnamon, star anise, raw sugar

SOFT STUFF

Sparkling water - unlimited | 6pp

Sip coco coconut water | 6
natural or lychee

Cola, zero cola, lemonade, ginger ale or raspberry | 5, 9

Bobby's prebiotic soft drink | 8

Creamy soda, passionfruit or berry

Health shot | 6

Ginger, turmeric, lemon & black pepper

HRVST ST cold-pressed juice | 10

Cloudy apple, orange, watermelon, or super greens +Health shot | 6

Buchi Kombucha | 12

Ginger citrus, blackcurrant elderberry or hibiscus & chamomile