

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

+ Roasted chicken 9 | Haloumi 8 | Avocado 4

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, skin-on chips, tartare sauce | df

Zucchini pasta | 34

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

Chicken schnitzel | 28

Pickled fennel & herb slaw, chimichurri, lemon | df

+ Skin-on chips | 5

3BD chicken parma | 35

Vodka sauce, mortadella, mozzarella, skin-on 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 | gf, df

STEAKS

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

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

Skin-on chips, rosemary salt, aioli | gf, df, v

BURGERS

Gluten free option | 3

Served with skin-on 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.