

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 | 21

Smoked shallot & horseradish mayo | a

Spud Sisters' potato cakes | 16

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

SMALLS

Chickpea hummus | 17

Harissa, sesame, crisps | gf, df, vg

Stracciatella | 24

Peach jam, mint, za'atar | gf, v

Korean spiced chicken wings | 21

House pickles, herbs, lime | df

Salt & Szechuan pepper squid | 27

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

Australian Bay lobster & tiger prawn roll | 19

Iceberg lettuce, pickles, aioli, brioche roll | a

SALADS

Roast Pumpkin | 24

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

+ roasted chicken 9 +haloumi 8 +avocado 6

Broccoli caesar | 24

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

+ roasted chicken 9 +haloumi 8 +avocado 6

GO BIG

Travla beer-battered fish & chips | 34

Flathead fillets, cos, skin-on chips, tartare sauce | a, df

Zucchini pasta | 34

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

Chicken schnitzel | 30

Pickled fennel & herb slaw, chimichurri, lemon | df
+ Skin-on chips | 5

Ducks' chicken parma | 35

Vodka sauce, mortadella, mozzarella, cos, skin-on chips

Roasted cauliflower | 29

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

Crispy-skin market fish | MP

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

Slow-cooked beef brisket | 54

Chimichurri, pickles, herbs | gf, df

STEAKS

Served with bone marrow butter, green peppercorn jus, fried onions, skin-on 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, v, vg* optional

Leaf salad | 15 | Pickled fennel, citrus dressing | gf, vg

THE DUCKS' FEED-ME MENU

64 per person | + 29 wine pairing

Mozzarella & parmesan arancini | v, n

Stracciatella | gf, v

Salt & Szechuan pepper squid | a, gf, df

12-hour slow-cooked brisket | gf, df

Skin-on chips, Ducks' salt, aioli | gf, df

Leaf salad, pickled fennel, citrus dressing | gf, vg

BURGERS

Gluten-free option | 2

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, *vg optional

BURGER ADD-ON'S

Cheese | Pickles | Pickled jalapeños | 2

Free-range egg | Slaw | 3

Gluten-free bun | 2

Avocado | 4

Bacon | 6

Beef patty | gf | 9

Fried chicken | gf | 9

Sauce | 2.5

Mayo, burger sauce, ketchup, aioli, ranch dressing, hot honey, hot sauce

a: Australian sourced sea food | gf: gluten free | df: dairy free | v: vegetarian | vg: vegan | n: contains nuts | s: contains shellfish

Surcharge of 10% on weekends & 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. Substitutions will be given for dietary requirement. URBNSURF Members get 10% off. T&Cs apply

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SUMMER SPRITZ

Pink Hibiscus Spritz | 20

Grainshaker vodka, rhubarb, hibiscus, pomegranate, strawberry gum

Wildflower Spritz | 20

Brookie's gin, St-Germain, blackberry, prosecco, soda

Aperol Spritz | 20

Aperol, prosecco, soda, orange

COCKTAILS

The Native Daiquiri | 23

Havana Especial rum, lime, lemon myrtle

Golden Hour | 23

Wyborowa vodka, Campari, Aperol, orange juice, soda

The Slow Jam | 24

Brookie's Slow gin, lemon, spent cumquat jam

Spicy Tommy's Margarita | 23

Charred jalapeno, Olmeca tequila, lime, agave, chilli oil

Honey Bourbon Sour | 24

Jefferson's VSB bourbon, honey, lemon, orange bitters

Grada Espresso Martini | 24

ZEROS

Lavender Fizz | 12

Lavender, elderflower, lemon, soda

Secret Garden | 19

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

The Conscious Sip | 15

Kakadu Kitchen x OzHarvest Conscious Drink, blackberry, lemon, soda

Made with Australian botanicals & rescued blueberries supporting communities in need.

Heaps Normal Quiet XPA | 12

Stomping Ground 'Footloose' pale ale | 12

Krinklewood 'Liberté, sparkling rosé, Hunter Valley, NSW | 13

WINE BY THE GLASS

FIZZY

Motley Cru, Prosecco, King Valley, VIC | 12

Kismet, Moscato, Multi-Regional, VIC | 13, 22

WHITE

150ml/250ml

Totara, Sauvignon Blanc, Marlborough, NZ | 15, 25

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, Cabernet Sauvignon, Barossa Valley, SA | 17, 27

TAP BEER

Travla Australian lager | 8, 15

Travla mid-strength lager | 7, 14

Young Henrys Australian pale ale | 8, 15

Bridge Road pale ale | 9, 16

Stomping Ground lager | 8, 15

Bodriggy Hazy IPA mid-strength | 7, 14

Hop Nation IPA | 9, 17

Local Brewing Co. stout | 8, 15

ICED DRINKS

House-made ginger beer or lemonade | 8

House-made pickle lemonade | 8

Add extra pickle | 2

Iced matcha | 6.5

Strawberry matcha float | 11

Oat mylk, strawberry syrup, matcha, ice cream

Malted barley chocolate milk | 10

Cow milk, malted barley, chocolate ice cream

Chai spiced iced tea | 8

Ducks' sticky chai, Earl Grey tea, lemon, 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 | 9

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

Buchi kombucha | 12

Ginger citrus or blackcurrant elderberry

CANNED BEER & CIDER

Napoleone apple cider | 15

Young Henrys ginger beer | 15

Two Bays IPA, gluten-free | 14

*tap product