

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

Beef tostada | 9
Beef brisket, pickled red cabbage, green salsa

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

Skull Island tiger prawn roll | 19
Iceberg lettuce, pickles, aioli, brioche roll | a

SALADS

Quinoa salad | 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 6

Broccoli caesar | 24
Cos lettuce, soft-boiled egg, croutons, pickles, parmesan, green goddess dressing | v
+ roasted chicken 9 +haloumi 8 +avocado 6

GO BIG

Travla beer-battered fish & chips | 34
Flathead fillets, leaf salad, 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, leaf salad, 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 vegetables, citrus dressing | gf, vg, df

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 seafood | 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. Amex payments incur a 2.75% surcharge

All other card payments incur a 1.65% surcharge. A discretionary gratuity of 8% is applied to groups of 12 or more. URBNSURF Members get 10% off. T&Cs apply

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LUNCH  DINNER

SPRITZ

Pink Hibiscus Spritz | 22

Grainshaker vodka, rhubarb, hibiscus, pomegranate, strawberry gum

Wildflower Spritz | 23

Brookie's gin, Aubrey elderflower liqueur, blackberry, prosecco, soda

Aperol Spritz | 22

Aperol, prosecco, soda, orange

COCKTAILS

The Native Daiquiri | 23

Havana Especial rum, lime, lemon myrtle

Golden Hour | 23

Brookie's 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, Olmecca 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

FIZZY

Mercer Fizz, Central Ranges, Chardonnay, NSW | 12

WHITE

150ml/250ml/750ml

Henschke 'Peggy's Hill', Riesling, Eden Valley, SA | 14, 24, 68

Totara, Sauvignon Blanc, Marlborough, NZ | 13, 23, 63

Shaw + Smith, Sauvignon Blanc, Adelaide, SA | 18, 30, 88

Tar & Roses, Pinot Grigio, Mornington Peninsula, VIC | 16, 26, 78

ROSÉ

Vinteloper, Shiraz, Pinot Noir, Adelaide Hills, SA | 15, 25, 73

RED

Rising, Pinot Noir, Yarra Valley, VIC | 20, 33, 98

Dal Zotto Sangiovese King Valley, VIC | 14, 24, 68

Shadowfax 'Minnow', Carignan, Grenache, Mataro, Geelong, VIC | 15, 25, 73

Head Wines 'Heart & Home', Shiraz, Barossa Valley, SA | 13, 23, 63

A.R.C 'Cabernets', Cabernet Franc, Merlot, Gippsland, VIC | 16, 26, 78

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 | 10

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