

## ENTREES

Handmade sourdough bread, cultured butter (v) | 7

Cured trout, quinoa crisp, lemon crème fraîche, foraged river herbs, trout roe (gf) | 26

Stracciatella, grilled asparagus, pomegranate, sherry vinaigrette, pangrattato, green oil (v) | 26

Zucchini flower tempura, sumac yogurt, squash, burnt garlic, honey (v) | 24

Kangaroo tartare, olive brick pastry, chives, cornichon, horseradish, weeds from the river (df) | 25

Ham hock terrine, pear chutney, radish, watercress, charred sourdough | 23

## SIDES

Grilled cabbage, chervil, garlic, pepitas, crispy wild rice, anchovy butter (gf) | 15

Heirloom tomatoes, red onion, garlic, basil, sherry vinegar, crispy pepitas (gf, df, vg) | 14

Iceberg wedge, green goddess, pangrattato (v) | 10

Fried chat potatoes, garlic ghee, rosemary salt, crème fraîche, green shallots (gf, v) | 13

## MAINS

Whole Nimbo butterflied trout, capers, garlic butter, lemon, dill (gf) | 44

Provenir 300g Scotch fillet, roast king brown mushroom, eschalot, salmoriglio, jus (gf) | 59

Gundagai lamb rack, caponata, gremolata (gf, df) | 55

Crispy skin Murray Cod, pea, pickled celery, currants, stinging nettle, radicchio (gf, df) | 48

House made gnocchi, ricotta, capsicum, olives, capers, fried soft herbs, lemon (v) | 31

Roasted pumpkin, chive & honey goats cheese, spicy confit chickpeas, rocket & red onion salad, dukkha (v) | 28

## DESSERTS

Chocolate tart, lemon confit, hazelnut cream (v, n) | 16

Crème caramel, biscotti, pistachio (v, n) | 16

Mango & coconut bombe Alaska, lime (v) | 16

Cheese board, house-made lavosh, quince paste, dried & fresh fruit (v) | 28

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**gf: gluten free df: dairy free v: vegetarian vg: vegan n: contains nuts**

A surcharge of 10% on Sundays and 15% on public holidays will be applied. Alterations to menus are respectfully declined (dietary requirements excepted). Card payments incur a 0.9% surcharge. Discretionary gratuity of 8% is applied to groups of 12 or more. Follow us on Instagram for updates to offerings, events & food specials.

### COFFEE

**SINGLE 0** | fair trade, killer bee blend

Small 4.5, large 5

Espresso / piccolo / macchiato / long  
black  
| 4.2

Iced - black, latte, mocha | 5

+ Extra shot / Almond milk / Happy Soy /  
Oat milk | 0.5

+ Milk on the side | 0.5

+ Honey | free

### TEA BY THREE BLUE DUCKS | 5

**Inner calm** | peppermint, chamomile,  
lemon balm

**Immuno-boost** | spearmint, ginger, lemon  
grass

**Detoxify** | eucalyptus, dandelion root,  
burdock, liquorice

**Ginger zing** | ginger, lemongrass,  
hibiscus, calendula petals

**Energy kick** | peppermint, thyme ginkgo,  
ginseng

**Misty farm** | peppermint, elderflower,  
lemon myrtle, hibiscus

**Plus all the usual suspects** |  
English breakfast, earl grey, sencha,  
jasmine

### CHAI

Sticky Chai by Chamellia | 6  
latte, pot, black or iced

Rooibos chai | House blend by  
Three Blue Ducks (cf) | 5  
Latte, pot, black or iced

### COLD PRESSED JUICES | 9

Valencia orange

Green apple, ginger, lemon juice

Watermelon, apple, strawberry, lime

### SMOOTHIES | 10

Mango, macadamia butter, turmeric,  
ginger, orange

Banana, soaked dates, cashew butter,  
cinnamon, oat mylk

### COLD DRINKS

Chocolate or vanilla milkshake | 7

Iced chocolate & ice cream | 8

Bucha of Byron kombucha | 10

Capi cola, grapefruit, ginger ale | 5

House-made lemonade, lemon, lime & bitters  
or ginger beer | 9

### DUCKLINGS

Babycino | 2

Organic hot chocolate - 60% raw cacao &  
organic coconut sugar | 4

### NON-ALCOHOLIC COCKTAILS

Virgin bloody mary | 12  
tomato juice, homemade chilli sauce,  
balsamic vinegar, worcestershire, lemon  
juice

Cranberry Hampton | 12  
cranberry, orange, cinnamon, clove, star  
anise, vanilla, soda

Noperol Spritz | 17  
Lyre's Italian spritz, Lyre's non-alcoholic  
prosecco, soda

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