

three blue ducks

LUNCH  DINNER

MELBOURNE

SNACKS

House-made sourdough focaccia | 9
chicken skin butter or salted butter (v)

Mozzarella & parmesan arancini | 12
almond romesco sauce (v, n)

Kingfish croquettes | 19
smoked shallot & roasted garlic mayo

Zucchini falafel | 16
preserved lemon & herb yoghurt (vg, gf)

SMALLS

Mount Zero olives | 9
olive oil, citrus (gf, df, vg)

Beetroot hummus | 16
almond dukkha, vegetable crisps (vg, n)

Saganaki | 19
roasted beetroots, honey, walnuts (v, gf, n)

Wagyu bresaola | 24
shallot, capers, gremolata, parmesan & garlic mayo
(gf, df)

Jerk chicken wings | 21
charred pineapple salsa, tamarind, chilli, lime (gf, df)

Salt & Szechuan pepper squid | 27*
sweet chilli sauce, fried shallots, coriander & basil (gf, df)

BURGERS W CHIPS & AIOLI

Cheeseburger | 28*
beef, cheese, burger sauce, tomato relish,
pickles, lettuce, medium well

Fried chicken burger | 27*
fried chicken, hot honey, ranch, lettuce

Tempura cauliflower burger | 25*
fried cauliflower, pickles, slaw, burger sauce (v)

BURGER ADD-ON'S

Beef patty (gf) 9	Fried chicken (gf) 9
Bacon 6	Free-range egg (v) 3
Avocado (vg) 3	Pickled jalapeños (vg) 2
Cheese (v) 2	Pickles (vg) 2
Slaw (v) 3	Gluten free bun (gf) 2

Sauce | 2 - mayo, burger sauce, ketchup, aioli,
ranch dressing, hot honey, hot sauce

THE DUCKS' FEED-ME MENU

59 PER PERSON

Mozzarella & parmesan arancini (v,n)
Saganaki (v, 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)

GO BIG

Travla beer battered fish & chips | 34*
sand whiting fillets, salad, tartare sauce (df)

Braised lamb pappardelle | 36*
oregano, parmesan, toasted breadcrumbs (df optional)

Chicken schnitzel | 30*
chicken sauce, chimichurri, chips & cos lettuce

Duck's parma | 35*
chicken schnitzel, napoli sauce, mortadella, mozzarella, chips
& cos lettuce

Eggplant schnitzel | 30*
pomodoro risoni, olive & basil (vg)

Gnocchi | 34*
potato, squash, hazelnut, sage, parmesan pangrattato (v, n)

Roasted kingfish | 42*
creamed leeks, corn & spring onion salsa, dill (gf)

250g Scotch fillet | 46*
bone marrow butter, green peppercorn jus, fried onions (gf)

Slow cooked lamb shoulder | 52*
chimichurri, pickles, herbs, steam buns

ON THE SIDE

Wood roasted root vegetables(gf, vg) | 16

Chips, rosemary salt, aioli (gf, df, v) | 12

Cos, salted ricotta, ranch dressing (gf, v) | 15

Green peppercorn jus (gf) | 4

Chicken jus (gf, df) | 4

DESSERTS

House made ice cream | 7
rhubarb sorbet (gf, df, vg),
chocolate fudge brownie ice cream

Peanut butter baked cookie | 16
chocolate fudge brownie ice cream (n)

Apple & pear crumble | 16
vanilla custard



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. Card payments incur a 1% Surcharge.
Discretionary gratuity of 8% is applied to groups of 12 or more.

*These menu items come with a beverage included for all URBNSURF Members & Melbourne Boardriders. T&Cs apply.