



BRUNCH UNTIL 3PM

Fremantle Woodfired Common Toast with preserves	\$6
New Norcia Gluten Free	\$7
Fremantle Woodfired Fruit Bread	\$8
Homemade Banana Bread	\$8
Fremantle Woodfired Common loaf with dukkah, balsamic & oil	\$9
THE DUCKS HOMEMADE MUESLI, passionfruit yoghurt, spiced fruit compote	\$16.5
SWEET FRENCH TOAST, maple syrup, chocolate ice cream, seasonal fruit	\$16
BLUE DUCK STYLE EGGS BENEDICT beetroot cured salmon, fresh spinach, poached eggs, potato rosti, hollandaise	\$20
SAVOURY FRENCH TOAST, parmesan, tomato salsa, avocado mousse	\$16.5
STICKY RICE CAKE, coconut milk, caramelized banana & mango	\$15
SMOOTHIE BOWL, peanut butter, chocolate, banana, cacao nibs	\$15
BACON & EGGS , two free range eggs, bacon, common loaf toast	\$16
EGGS ON TOAST, two free-range eggs on common loaf half serve	\$10 \$7
BLUE DUCK BREKKIE two eggs, bacon, beef sausage, potato rosti, tomato, mushrooms, common toast	\$23.5
HOUSE MADE MUSHROOM PIE, shitake & button mushroom, spinach, poached eggs	\$19
CHORIZO, lime, garlic, coriander	\$14
WORKOUT BOWL, cured salmon, egg, spinach, broccoli, carrot, sesame soy dressing	\$18
SUSHI BOWL, sushi rice, avocado, cucumber, pickled ginger, sprouts, seeds	\$18
TOATED SANDWICH, salami, swiss cheese, tomato, chips	\$17
PORK & FENNEL MEATBALLS, spicy basque ketchup, pecorino	\$16
ADD SOMETHING EXTRA / tomato, hashbrowns, egg \$3.00	
Sausage, spinach, avocado \$4.00	
Mushroom, chorizo \$5.00 / bacon, cured salmon, smoked chicken \$6.00	



AVAILABLE AFTER 11AM

SMOKED CHICKEN, kale, seeds, pumpkin, yoghurt dressing	\$18
SALT & PEPPER SQUID, corn custard, pomegranate vinaigrette, mint, coriander, onion	\$17
OYSTERS, Natural or Tempura	\$4 each / ½ doz \$22 / doz \$40
GREEN LEAVES, radish, caramelized walnuts, buttermilk dressing	\$9
BOMBA RICE "PAELLA", chicken, chorizo, peas, prawns, saffron, soffrito <i>suits 2 ppl</i>	\$42
BEER BATTERED FISH & CHIPS, <i>local fish, salad, house pickled onions, tartare</i>	\$24
CRISPY SKINNED BARRAMUNDI, spiced cauliflower, salted goats curd	\$27
CHIPS / choice of sauces - aioli, tomato, sweet chilli, sour cream	\$8



DESSERTS

Frozen taste plate, six flavours house made ice-cream & sorbet	\$15
Blue Duck Signature Affogato Housemade espresso ice-cream, double espresso, Frangelico	\$15
Rum baba, cream patisserie, dark rum	\$15
Ricotta donuts, chocolate sauce	\$14
Textures of Summer, passionfruit sponge, raspberry & coconut sorbet, Strawberry crumb, sherbets, fruit bark	\$14
Housemade ice-cream & sorbet (2 scoops – your choice) Sorbet – pina colada, mango, raspberry Ice-cream - vanilla, chocolate, espresso	\$9
Cheese – a selection by Blue Cow with fruit & nut slice, pear and crisp bread (75g)	\$15
d Argental (washed rind Brie), France	
Queso Manchego, Mancha, Spain	
Fourme d Ambert (Blue) - France	
Cheese platter 3 x 50g	\$27

Please note that whilst we endeavour to keep the most current menu available to you via our website, our Head Chef delights in making regular menu changes, including weekly specials. The Blue Duck cannot control and is not responsible for third party website inaccuracy of current menus.