

RUBBER DUCK

All Day Menu



Eggs Your Way

2 free-range poached, scrambled or fried eggs on sourdough multi-grain.
Change to panko-crumbed eggs +1
Change to croissant +1
Change to Gluten free +1

Toast

Sourdough multi-grain

Gluten free

Fruit toast

Extra egg

Mushrooms / Roast Tomatoes / Spinach

Feta / Goats Cheese

Bacon / Chorizo / Avocado

Halloumi / Hashbrowns

Smoked Salmon

Chicken Fried / Grilled

Steak

Siracha / Hollandaise or Chilli Oil

Bowl of chips

Granola (V)

Yogurt panna cotta, fresh fruit, mixed seeds & passionfruit curd.

Pumpkin Smash (V)

Toasted pumpkin smash, mushrooms, grilled halloumi, pepitas, almond flakes, two poached eggs and canadian maple syrup.

Buttermilk Pancakes (V)

Blueberry compote, citrus curd, crushed pistachios, white choc crumb, vanilla ice cream & maple glaze.

Potato & Zucchini Fritters (GF)

Topped with bacon, tomato, avocado salsa and coriander yogurt.
+ Poached egg 3.5

Smashed Peas (V)

With beetroot labneh, feta, red quinoa, grilled halloumi and a poached egg on light rye sourdough.

Hangover Hash (GF)

Two poached eggs, chorizo, avocado & sriracha hollandaise atop potato hashbrowns.
+ Grilled halloumi 6

Baked Eggs (V)

Eggs poached in a spicy middle eastern tomato sauce, baked beans, spinach, feta, red peppers and warm turkish bread.
+ Chorizo 5.5

Friends with Benedict

Wilted spinach, crispy bacon, poached eggs & hollandaise served on a warm croissant.

The Croissant Royale

Smoked salmon, avocado, rocket, poached eggs & hollandaise on a warm croissant.

Saganaki (V)

Grilled kefalogaviera, smashed avocado, fresh herbs, pepitas, lemon & pomegranate, with poached eggs on multigrain sourdough.

The Veggie Ducki (V)

Smashed avocado with feta, mint & dill, pepitas, dukkah, beetroot labneh, roasted pumpkin with panko crumbed eggs on multigrain sourdough.

The Big Ducki

Panko crumbed eggs, roast tomato, mushrooms, wilted spinach, crispy bacon, potato rosti and multigrain sourdough soldiers.

Nourish Bowl (VE)

Beetroot labneh, fresh avocado, vegetable rosti, wilted spinach, broccolini and a salsa verde.
+ Grilled chicken 8

Chicken Quinoa Salad

Dutch carrots, Spanish onion, rocket, mixed herbs, with almond flakes & dried cranberries, goats' cheese, grilled chicken, finished with a lemon and mustard dressing.

Lamb Salad

16 Hour slow cooked cumin spiced lamb shoulder with house made baba-ghanoush, couscous, mint, cucumber, rocket & pomegranate.

Brunch spaghetti

Light cream sauce with wilted spinach, bacon, shaved parmesan and a poached egg.

Prawn Linguine

Tiger prawns, broccolini, garlic, chilli & spanish onion in napoli sauce with shaved parmesan.

Steak Sandwich

Porterhouse steak, fresh tomatoes, roquette, caramelised onion, melted cheddar & mustard aioli served with a side of chips.

The Ruben

Stacked corned beef, sauerkraut, melted swiss cheese, spicy aioli & thick cut pickles on a light rye sourdough served with a side of chips.

Chicken Burger

Crispy fried chicken, house pickles, melted cheddar cheese & a spicy mayo on a brioche bun served with a side of chips.

MacDucki Burger

2 beef patties, bacon, cheddar cheese, caramelised onion, house pickles, mustard & tomato sauce finished on a brioche bun served with a side of chips.

KIDS (12 YEARS AND UNDER)

Mini Eggs

Fried, scrambled or poached on a piece of multigrain sourdough.!

Kids Pancake

With vanilla ice cream, maple syrup, 100's & 1000's.!!

Chicken Nuggets

Served with chips.

Kids Napoli

Spaghetti in tomato-based sauce and shaved parmesan cheese.

Cheeseburger

100G wagyu beef patty, melted cheddar cheese, lettuce & tomato sauce served with chips.

10% Surcharge will apply on the weekends & public holidays

(V) Vegetarian - (VE) Vegan - (GF) Gluten Free

No ducks were harmed in the making of this café!

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All Day Menu



COFFEE

White

Latte, Cappuccino, Piccolo or Flat white.

Black

Espresso or Macchiato.

Long black or Long Macchiato.

Extras

Decaf, Syrup, Extra shot, Soy milk, Almond milk, Lactose free milk or Oat milk.

HOT DRINKS

Prana Chai Latte

Matcha Chai Latte

Turmeric Latte

Hot Chocolate

TEAS

English Breakfast

Full bodied with a smooth finish.

Earl grey

Elegantly balanced with a twist of citrus.

Honeydew Green

Green tea with highlights of melon and apricot.

Peppermint

Minty and fresh.

Lemongrass & Ginger

Citrus overtones with a subtle spicy finish.

Chamomile

Sweet floral notes with a hint of green apple.

COLD DRINKS

4.5 Soft Drinks

Coke, Coke No Sugar, Fanta or Sprite.

4.2

Kombucha

4.7

San Pellegrino Sparkling Water

Original, Aranciata Rossa, Chinotto & Limonata.

Lemon, Lime & Bitters

6

Iced Latte

6

Affogato

6

Iced Coffee or Chocolate

Iced Matcha/Chai/Turmeric

5

Iced Mocha

5

Kids Milkshakes

Chocolate, Strawberry, Vanilla, Caramel or Banana.

5

Milkshakes

Chocolate, Strawberry, Vanilla, Caramel, Banana or Coffee.

5

Organic Cold Pressed Juices

5

Smoothies (Dairy Free)

Mango or Banana & Blueberry.

ALCOHOL

5

WINE

Sauvignon Blanc

Giesen Marlborough (New Zealand)

5.5

Chardonnay

Robert Mondavi (USA California)

5

Rose

Cote des roses (France)

Prosecco

200ml Brown Brothers (Australia)

7

Pinot Noir

Red Hill Estate (Australia)

6

Shiraz

The Butchers Friend (Australia)

6

BEERS

7

Peroni (Lager)

7

White Rabbit (Dark Ale)

Coopers Premium (Light)

7.5

Stone & Wood (Pacific Ale)

6

COCKTAILS

8

Bloody Mary

Mimosa

8.8

Espresso martini

9

Aperol Spritz

Glass/Bottle

15/60

17/68

17/68

16

16/64

16/64

10

10

10

10

15

15

20

20