

Fuzzy Duck



KITCHEN OPEN 7AM - 2:20PM 7 DAYS A WEEK.
Please order and pay at the counter.
15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS

V = Vegetarian
GF = Gluten Free
\$1.50 | 1/2 serve \$0.80

GFO = Gluten Free option available.
NF = Nut Free
DF = Dairy Free

DON'T FORGET to check out our cabinet for delicious treats, freshly made sandwiches, muffins & more!

CLASSIC BREAKFAST (all day)

Choice of bread:

Thin white slice, Multigrain, Sourdough, Rye, Gluten Free

TOAST / BAGEL \$5.50

with peanut butter, vegemite, honey, jam or butter

BANANA BREAD/ CROISSANT / FRUIT TOAST \$6.50

with butter on cream cheese

EGGS ON TOAST (V/GFO) \$10.50

Eggs made the way you like, on rye toast

- For add ons, check the Sides List
- Order 1/2 serve \$6.50

SMASHED AVO (V) Vegan Option \$16.00

Smashed avocado on rye with feta, cherry tomatoes & a pistachio nut dukkah

- Order 1/2 serve \$9.00
- For add ons, check the Sides List

EGGS BENEDICT (V/GFO) \$12.50

- w/ Haloumi, Bacon or Ham \$16.50
- Smoked Salmon \$18.50

BIG FUZZY BREAKKY (GFO) \$20.00

Bacon, pork sausages, 2 eggs your way, mushrooms, spinach, hash cakes & grilled tomato on bread of choice

MUSHROOM OMELETTE (GFO/NF/DFO) \$15.50

With spinach, shallots, cheese & sourdough toast

- For add ons, check the Sides List
- add Chorizo \$4.50

YOGHURT & FRUIT BOWL \$9.00

SIGNATURE BREAKFAST (all day)

COCONUT BIRCHER MUESLI (Low Gluten/ Vegan) \$13.50

w/ nut granola, berry coulis & fresh fruit

FRITTER OF THE WEEK (GF/NF/DF/V) \$17.00

See specials board

- 1/2 serve \$9.50
- For add ons, check the Sides List

MUSHROOMS ON TOAST

(GFO/V/VEGAN on request) \$16.00

Thyme & garlic mushrooms on rye w/ goats cheese spread, cherry tomatoes, spinach + pepitas

- Order 1/2 serve \$9.00
- For add ons, check the Sides List

BAKED EGGS (GFO/DF/NF) \$17.00

With tomato, capsicum, savoury beef mince, spinach, feta & sourdough toast

RUSTIC HOUSEMADE POTATO ROSTI BENEDICT \$15.50

Poached eggs on potato rosti, spinach & hollandaise sauce

- Ham or Bacon or Haloumi \$19.50
- Smoked Salmon \$21.00

PANCAKE (GF) \$17.50 (prep time min 20mins)

Banana flour pancake w/coconut jam, berry coulis, meringue, fresh fruit & Vanilla bean ice-cream

TOFU SCRAMBLE (Vegan) \$17.50

Crumbled organic tofu stir fried with various vegetables & seasoning on toast

TOFU SCRAMBLE BURRITO (Vegan on request) \$11.50

Crumbled organic tofu stir fried w/vegetables & seasoning all wrapped up burrito style and toasted

SIDES



1 Egg (cooked your way) \$2.75



Spinach | Grilled Tomato \$3.00



Mushrooms | Potato Hash Cake \$4.00

2 Eggs (cooked your way) | Baked Beans

Bacon | Sausages | Smoked Salmon | Avocado | Haloumi | Chorizo | Chicken \$4.50



Single Potato Rosti \$6.50

BOWL OF FRIES \$8.50 L

Choice of Potato \$5.00 S

or Sweet Potato.

served w/ tomato sauce & aioli

POTATO WEDGES \$9.50

w/sour cream & sweet chilli sauce

BAGELS



BREAKFAST BAGEL \$13.50

w/ sundried tomato cream cheese, spinach, avocado, fried egg & bacon

SALMON BAGEL \$14.50

w/ spring onion & herbed cream cheese, rocket & smoked salmon

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LUNCH MENU

from 10:30

STEAK BURGER (GF DF NF) \$18.50

Caramelised onions, tomato, mesclun, cheese, honey mustard dressing
Served w/chips

SALMON SPECIALITY of the WEEK (GF DF) \$18.50

See specials board

CALAMARI & STIR FRIED VIETNAMESE SALAD (GF NF DFO) \$18.50

w/ stir fried rice noodles, daikon, mint, coriander sweet chilli/soy vinaigrette

ZAATAR SPICED CHICKEN (GFO) \$18.50

w/ Freeka, herbed yoghurt, mushrooms & shallots

BEEF NACHOS (GF NF DFO) \$16.50

w/ corn chips, mild chilli mince, guacamole & sour cream

NOURISH BOWL (V GF NF DF) \$16.50

Quinoa/red rice topped with raw & steamed veggies, cranberries, sunflower seeds w/ a house dressing
• add chicken or avocado \$4.50

GOURMET LAMB PATTY BURGER (NF GFO) \$17.50

Cheese, mesclun, beetroot, tomato & aioli. Served w/chips

BACON & EGG \$7.00

Bacon w/ egg cooked your way + toast

YOGHURT & FRUIT \$7.00

A bowl of yoghurt + fresh fruit

Pancake (GF) \$9.00

Served w/ maple syrup + vanilla ice-cream

BAKED BEANS ON TOAST \$5.00

FROM 10:30

KIDS CALAMARI \$9.00

(from 10:30am)

Served w/ chips, aioli or tomato sauce + lemon wedge

BEEF SLIDERS (2) \$9.00

Served w/chips, tomato sauce, cheese & tomato

CHICKEN SLIDERS (2) \$9.00

Served w/chips, aioli, mesclun & cheese



under 12 yrs
Little Ducklings

IN THE CABINET

We do endeavor to keep these items consistently available. However there are times when we can sell out of a particular item. Please ask any of our friendly staff members if your choice is available.

SALAD BOWLS sml \$8.00 | lge \$13.00

Choose from the freshly made salads in the cabinet

- Add chicken \$4.50
- For add ons, check the Sides List

HOUSE MADE SAUSAGE ROLLS \$6.50

Gourmet beef mince filling cased in puff pastry & side of tomato sauce
• Add garden salad \$4.50

QUICHES \$6.50

- Add garden salad \$4.50



RICOTTA ROLL \$6.50

Ricotta cheese, spinach wrapped up in a roll of puff pastry
• Add garden salad \$4.50

SAVOURY MUFFINS \$6.50

- Various flavors



TOASTIE \$6.00

w/ ham, cheese & tomato (optional)

BREAKFAST WRAPS \$10.00

Loaded w/all the items from the Big Breakfast

HAM & CHEESE CROISSANT \$7.50

Made w/ Le Sebastian Bakery's gourmet croissant



BACON & EGG ENGLISH MUFFIN \$6.00

With cheese and BBQ sauce

BREAKFAST PANINI \$8.50

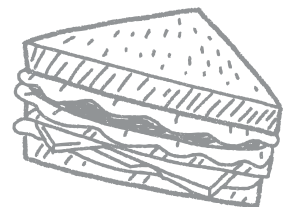
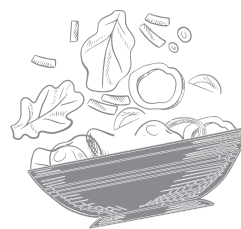
Filled with bacon, egg, cheese and bbq sauce – toasted

SANDWICHES

made on request

SWEETS FROM THE CABINET

Please check out the daily offerings (GF & Vegan options available)



COFFEE

WE USE CAMPOS SUPERIOR BLEND
ASK US ABOUT OUR FEATURE COFFEE

Espresso		\$3.00
Piccolo/ Macchiato/ Doppio		\$3.50
Small (1 Shot)		\$4.00
Large (2 Shots)		\$4.50
Cappuccino , Flat White, Latte, Long Black, Mocha		
Chai Latte - Small		\$4.00
Chai Latte - Large		\$4.50
Tumeric Latte - Small		\$5.00
Tumeric Latte - Large		\$5.50
Dirty Chai Latte - Small (1 Shot)		\$4.50
Dirty Chai Latte - Large (2 Shots)		\$5.50
Hot Chocolate - Small		\$4.00
Hot Chocolate - Large		\$4.50
Milk Choc, White choc, Cherry Ripe		

EXTRAS

Extra Shot		\$0.50
Milk Variants – Soy or Zymil		\$0.50
Milk Variants – Almond, Coconut		\$0.70
Syrup – Caramel, Cherry, Hazelnut, Vanilla		\$0.70
Babycino		\$2.00



COLD DRINKS

MILKSHAKES

Chocolate, Caramel, Strawberry, Espresso or Vanilla \$6.00



THICKSHAKES

Chocolate, Caramel, Strawberry, Espresso or Vanilla \$8.00

ICED DRINKS

Coffee, Mocha, Chocolate (made w/ ice cream) \$6.00
Latte (2 shots of coffee, milk & ice) \$5.00



FRAPPES

Charlie's White Peach & Mint \$8.00
Orange juice, passionfruit, ginger & coconut water

SMOOTHIES

Banana, Milk, Cinamon \$8.50
Mango, Banana, Coconut Water, Honey
Mixed Berries, Vanilla ice-cream, Milk, Honey
Cucumber, Pineapple, Spinach, Apple, Ginger, Coconut water



POT OF TEA - \$4.50

Loose leaf specialty tea in a pot

English Breakfast

A pure black blend with a strong, robust, full bodied flavour followed with a smooth, elegant finish.

Earl Grey

A sophisticated and understated masterpiece of tea blending that combines pure black tea, marigold flowers, citrus peel & cold press bergamot oil for a beautifully balanced traditional Earl Grey with a twist of citrus.

Oriental Jasmine Green

Jasmine flowers are famous for the way they can elevate flavours and the senses. That's why our unique blend of pure green Chinese tea and delicate jasmine flowers is so popular.

Chai

A signature classic of spicy & complex body, with a deliciously smooth finish. The superior flavour is due to superior ingredients including pure black tea, cardamom, cloves, cinnamon, star anise, rose petals, ginger & chai flavour

Lemongrass Ginger

A delicious, heart-warming herbal tea with a spicy punch of ginger, along with the zest of lemongrass, rosehip and hibiscus blended in. The experience is sure to refresh the palate at any time of the day.

Chamomile Blossoms

A perfect blend of Chamomile flowers, rose petals and lavender buds. It's the perfect 'pick-me-up' drink with sweet floral notes and hints of green apple.

Peppermint

An invigorating tea that always refreshes, whether chilled or steaming. Like a brisk nature walk for the senses.

Ginseng Oolong

Somewhere between green and black, oolong teas range from floral to sweet to woody in flavour and are characteristically smooth on the palate. Our ginseng t is sweet, strong and carries a strong, rewarding aftertaste. A sophisticated tea that will bring out the connoisseur in you.

Peony King - White Tea

Exclusively from the first pick of the season and thus the very best crop. Once harvested, they are gently air-dried for a light, floral and full bodied flavour. Just like royalty, it is the chosen few pickings comprise the 'King' varietal of Peony. Once reserved only for the royal teacups of Emperors, it is smooth, elegant and pristine.

Fruits of Eden - Fruit Tea

A taste of fresh apple pieces, ripe strawberries, pineapple, honeydew, mango, beetroot, rosehip, rose petals, safflower, hibiscus, liquorice root, stevia leaves and passion fruit flavour infused into tisane tea leaves. Nothing brings more pleasure than taking a stroll through the garden of Eden.