



# Puddleduck Pecking Menu\*

10.30am - 3:30pm

order at the bar or tap on the me&u beacon on your table to order and pay

**BREAD W/ DUKKAH & OLIVE OIL 10**  
rye sourdough bread served with olive oil and Tasmanian Lentara Grove dukkah  
DF, V, V+, GF option

**TRIO OF DIPS 15**  
three delicious dips served with crusty rye sourdough bread  
GF, V and DF option

**CHEESE PLATTER 16**  
selection of four Tasmanian cheeses served with relish, quince paste and crackers

cheese platter for two **30**  
larger platters (up to 10) **+14 pp**  
V, GF option

**LOCAL OYSTERS 19.5**  
six freshly shucked natural oysters served with lemon wedges  
DF, GF

**MARINATED OLIVES 10**  
Lauriston Grove marinated Tasmanian olives served warm.  
GF, DF, V, V+

**PISTACHIO NUTS 8**  
roasted and lightly salted  
GF, DF, V, V+

**CAKE OF THE DAY 8.50**  
baked locally- see our specials board  
DF, GF, V options

**HOT CHOCOLATE 5**  
served with marshmallows  
almond or soy milk + 50cents

**SEASONAL VEGGIE SOUP 15**  
a rich tasty vegan soup served with rye sourdough bread and Tasmanian butter  
V, V+,GF, DF option

**VINEYARD PLATTER 28**  
selection of local cured meats, cheese and seafood served with rye sourdough  
vineyard platter for two **52**  
larger platters (up to 10) **+26 pp**  
GF,DF,V,V+ option

**TOASTIES**

- ham, cheese and pickled onion served with local relish **13**
- chicken, brie and Tasmanian pepperberry paste **14**
- smoked salmon, Eleni yoghurt cheese and rocket **15**
- pastrami, cheddar, pickles and mustard **14**  
GF option

**PLUNGER COFFEE SERVED WITH TASMANIAN FUDGE 5**  
French press style gold medal winning Oomph coffee served with milk

**ART OF TEA LEAF TEA SERVED WITH TASMANIAN FUDGE 5**  
choose from:  
English breakfast, Tasmanian breakfast, French earl grey, winter spice, Puddleduck blend, Tasmanian green tea, chamomile, peppermint, lemongrass and ginger

Indian chai tea +\$1.00  
(infused in hot milk served with honey)

**V = Vegetarian option, V+ = Vegan option, DF = Dairy free option, GF = Gluten free option +\$1.00**  
almond milk, soy milk or honey +\$0.50cents **\*10% surcharge on public holidays**