



Puddleduck Pecking Menu*

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**

BREAD W/ DUKKAH & OLIVE OIL 12

rye sourdough bread served with olive oil and Tasmanian Lentara Grove dukkah
DF, V, V+, GF option

TRIO OF DIPS 16

three delicious locally made 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 Barilla Bay 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+

SWEET TREATS 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 16

a rich tasty vegan soup served with rye sourdough bread and Tasmanian butter
V (V+ GF and 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 **14**
with local relish

• chicken, brie and pepperberry paste **15**

• smoked salmon, yoghurt cheese and **16**
rocket

• pastrami, cheddar, pickles and mustard **14**

• vegetarian - pesto, roasted pepper **14**
and cheddar cheese

GF option

COFFEE 5**

flat white, cappuccino, latte, long black, short black, mocha

ART OF TEA- LEAF TEA 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)

FUDGE A'FARE FUDGE 1

gluten free Tasmanian fudge, per piece



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10.30am - 3:30pm

order at the bar or scan the QR code on the Mr Yum table beacon to order and pay

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DF, V, V+, GF option

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cheese platter for two 30

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and cheddar cheese

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