



Puddleduck Vineyard Pecking Menu*

MARINATED OLIVES	\$10	VINEYARD PLATTER	\$30
Puddleduck herb infused olives served warm.		A selection of locally cured meats, cheeses, pickles and preserves served with warm rye bread. (V, GFO available)	
DUKKAH & OLIVE OIL	\$15	<ul style="list-style-type: none"> • Platter for 2 \$56 • Platter for more (up to 10) +\$26pp 	
Warm rye bread served with olive oil and Tasmanian Wild Pepper Isle pepperberry dukkah.			
SOUP OF THE DAY	\$17⁵⁰	PUDDLEDUCK PIES	\$17.⁵⁰
See the specials board for today's variety. Served with warm rye bread and Tasmanian butter.		Lamb Pie (just like a Sunday Roast)	
V (V+O DFO GFO available)		Or	
		Thai Green Chicken Curry	
		Served with a house made salad and Puddleduck Relish	
TRIO OF DIPS	\$16	TOASTIES (GFO available)	\$15
Three delicious dips served with warm rye bread.		<ul style="list-style-type: none"> • Pastrami (with cheddar cheese, dill pickle and mustard) • Ham and Cheddar Cheese (with pickled onion and relish) • Vegetarian (with pesto, roasted capsicum and cheddar) 	
V (V+, GFO and DFO available)			
CHEESE PLATTER	\$18	CHILDREN'S TOASTIES	\$6.⁵⁰
A selection of Tasmanian cheeses served with relish, fruit paste, nuts and crackers.		Ham, Cheese or Ham and Cheese	
<ul style="list-style-type: none"> • Cheese for 2 \$34 • Cheese for more (up to 10) +\$16pp 			
V (V+, GFO available)			
		CAKES AND DESSERTS	\$9
		Baked for us by Jens Kitchen Kreation.	
		Our delicious range are served with cream.	
		(see today's special's board)	
		GFO, DFO, V+ options available	

V = Vegetarian option, V+ = Vegan Option
DFO = Dairy Free Option

Barista Coffee, Leaf Tea, Hot Chocolate (see drinks list)

GFO = Gluten Free Option +\$2

*15% surcharge on Public Holidays