



Puddleduck Pecking Menu*

PISTACHIO NUTS \$ 8

roasted and lightly salted

MARINATED OLIVES \$ 10

Marinated Tasmanian olives served warm.

LOCAL OYSTERS \$ 22

Six freshly shucked natural Barilla Bay oysters served with lemon wedges

DUKKAH & OLIVE OIL \$ 12

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

PATE \$ 15

See the special's board for today's selection. GF option available

SEASONAL VEGGIE SOUP \$ 17.50

Served with warm sourdough rye and Tasmanian butter see our specials board V (V+ GF and DF option)

TRIO OF DIPS \$ 16

Three delicious dips served with warm sourdough rye V (GF, V+ and DF option available)

CHEESE PLATTER \$ 18

A selection of four Tasmanian cheeses served with relish, fruit paste and crackers

cheese platter for two **\$ 34**

larger platters (up to 10) **+\$ 16 p p**
V (V+, GF option available)

PUDDLEDUCK PIES \$ 17.50

Delicious home-made pies infused with our very own wine. See the special's board for today's selection.

TOASTIES \$ 15

- Ham, cheese and pickled onion served with local relish
- Pastrami, cheddar, pickles and mustard
- Vegetarian - pesto, roasted pepper and cheddar cheese
- Chicken, brie and peppercorn paste GF option available

CHILDREN'S TOASTIES \$ 6.5

Ham, cheese, or ham and cheese GF option available

VINEYARD PLATTER \$ 30

A selection of local cured meats, cheese and seafood served with warm sourdough rye

vineyard platter for two **\$ 56**

larger platters (up to 10) **+\$ 26 p p**
GF,DF,V option available

VALHALLA CHOC TOPS \$ 6

vanilla, boysenberry, peppermint, chocolate, salted caramel and peanut crunch

CAKES AND DESSERT \$ 9

Baked locally by Jen's Kitchen Creations - see our specials board DF, GF, V option available

**V = Vegetarian option, V+ = Vegan option,
DF = Dairy free option, GF = Gluten free option +\$1.00
*15% surcharge on public holidays**