DESSERTS

Citrus Tart
Pair with: 2025 TGR Riesling

Chocolate Mudcake
Pair with: 2024 Pinot Noir

Pear & Walnut Cake served warm
(GF+DF)
Pair with: 2025 TGR Riesling

Salted Caramel Chocolate Tart
Pair with: 2024 Pinot Noir or finish with a glass of Bubbleduck

All desserts are served with ice cream.

KIDS MENU

Hawaiian Pizza
18.00

Toasted Sandwich
Ham, Cheese, Ham and Cheese
6.50

Novelty Cookie Selection
5

Vanilla Ice Cream with Topping
Chocolate, Strawberry, Caramel, Sprinkles
5

Flavoured Milk
Chocolate, Strawberry, Caramel
3.50

Pop Top
Apple, Apple and Blackcurrant
3.50

Zooper Dooper Icy Pole
$2

PECKING MENU

puddleduck
TASMANIA

STARTERS TO SHARE

Marinated Olives
Puddleduck herb infused olives served warm (V, GF) 10
Pair with: 2025 Pinot Gris

Barilla Bay Oysters
Fresh Barilla Bay Oysters served with Puddleduck dressing (Verjuice, Bubbleduck and cucumber) 20 / 36
3pcs or 6pcs
(GF, DF) (Australian seafood)
Pair with: 2023 Bubbleduck or 2024 Riesling

Bruschetta (one piece)
-Classica (Cherry tomatoes, feta, basil, sea salt & olive oil, white sourdough) (V,DFO,GFO) 15
Pair with: 2025 Rose'
-Prosciutto, Brie & Cranberry (Prosciutto, triple cream brie, cranberry sauce, rocket, white sourdough) (GFO) 17
Pair with: 2024 Pinot Noir
-Ricotta & Honey (ricotta, lemon zest, honey, thyme & walnuts, white sourdough) (V,GFO) 16
Pair with: 2025 TGR Riesling

Baked Brie
Warm triple cream brie with honey, walnuts and thyme. 28
Served with toasted panini
Pair with: 2025 Chardonnay

Dukkah & Olive Oil
Warm sourdough served with olive oil and Tasmanian wild pepper isle pepperberry dukkah (GFO) 15
Pair with: 2024 Pinot Noir

Caprese Bocconcini Salad
Bocconcini, cherry tomatoes, pepper & basil served with toasted panini 24
Pair with: 2025 Rose'

Puddleduck side salad 5

LARGER PLATES

Panini
Served with our house made salad
-Greek style lamb. Pair with: 2024 Pinot Noir 22
Slow cooked lamb,tzatziki, feta & rocket (GFO)
-Vegetarian. Pair with: 2025 Pinot Gris 20
Mixed marinated mediterranean vegetables, rocket + hummus (GFO, V+)

Vineyard Platter
A selection of locally cured meats, cheeses, pickles and preserves served with warm sourdough (GFO) 60
Pair with: 2025 Rose; or 2024 Pinot Noir- perfect with a bottle to share

Pulled Pork and Slaw Bun
Scottsdale slow cooked pork shoulder with smoky maple whisky and house made slaw, served in a charcoal brioche bun. Served with sweet corn salad (GFO) 23
Pair with: 2025 TGR Riesling

Puddleduck Pie of the day 20
(ask our team about today's pie)
Served with homemade relish and salad
Pair with: 2024 Pinot Noir or 2025 Chardonnay

Bianca Truffle and Porcini Mushroom Pizza 25
Pair with: 2025 Chardonnay

Chargrilled Vege & Goat's Cheese Pizza 25
Pair with: 2025 Pinot Gris

CHEESES

Tasmanian Cheese Plate 35
A selection of Tasmanian cheeses:
Coal River Triple Cream Brie, Pyengana Cheddar, Coal River Blue.
Served with olives, Tasmanian quince paste and sea salt Lavosh (V, GFO)
Pair with: a Puddleduck trio- Brie with Chardonnay, Cheddar with Pinot Noir, Blue with TGR Riesling

V = Vegetarian | V+ = Vegan | GF = Gluten Free | GFO = Gluten Free Option +$2