

Earlier

SWEET

FRENCH TOAST

with fresh strawberries, lemon curd
mascarpone and rose syrup
\$20

WARMED GRANOLA

house made fruit and nut granola served with
coconut yoghurt and strawberry compote
\$13

BANANA BREAD

with our famous caramilk creamcheese
\$10

EXTRAS

bacon	\$5
salmon	\$7
black pudding	\$4
sausage	\$4
toast (2)	\$4
avocado (1/2)	\$4
roast mushroom	\$3
grilled tomato	\$4
fresh spinach	\$2
haloumi	\$5
spicy beans	\$4
potato hash	\$3
hollandaise	\$3
egg	\$2
plating charge	\$4

BENEDICTS

house made hollandaise and an english
muffin with your choice of:

crispy bacon	\$19
smoked salmon	\$21
spinach and mushroom	\$17

SAVOURY

EGGS ON TOAST

poached, scrambled or fried
on toasted rye
\$13

BACON BUTTIE

creamy mayo and rocket fuel sauce
on fresh buttered bread
\$13

BREAKFAST BRUSHCETTA

spinach, tomato, fresh basil and
garlic, served with a poached egg
and hollandaise
\$19

BEANS ON TOAST

with an olive, mushroom & tofu patty,
spinach, avocado and vegan
mayo on toasted rye
\$20

CORNED BEEF HASH

spicy chorizo, capers, fried egg and
chipotle horseradish dressing
\$20

SMASHED AVOCADO

served with haloumi, sliced tomato and
dukkah on toasted kibbled rye
\$19

CREAMY MUSHROOMS

sautéed with garlic and served with fresh
spinach on toasted kibbled rye
\$18

MIGHTY BREAKFAST

bacon, black pudding, sausages,
poached eggs, haloumi, hash cake, tomato,
mushroom and spinach served
on toasted kibbled rye
\$24

please order at the counter.
talk to our staff about any dietary requirements
all our eggs are free range

Later

SUBSTANTIAL

CHILLI CON CARNE

slow cooked beef served with corn bread
and sour cream

\$22

HARRISA LAMB SALAD

with haloumi, orange, fennel, leaves
and a zesty citrus dressing

\$22

MUSHROOM PAPPARDELLE

creamy garlic and white wine sauce with
gremolata and prosciutto crumbs

\$19

DOUBLE CHEESE BURGER

smoked cheddar, garlic aioli, lettuce,
bourbon bacon jam and fries

\$20

FRIED CHICKEN BURGER

bacon, grilled pineapple,
slaw, bbq sauce, mayo and fries

\$20

VEGANO BURGER

olive, mushroom & tofu patty, lettuce,
tomato, 'cheddar', pickles and 'mayo'

\$16

PORK LOIN

in prosciutto served on a potato cake
with rich mushroom and tomato sauce

\$22

RED PEANUT CURRY

served with rice and a poppadum
with your choice of:

vegetable	\$18
chicken	\$20
prawn	\$22

SMALL

CROSTINI

with red pesto, blue cheese dip
and chicken liver pate

\$17

BAKED BRIE

redcurrant jelly, caramelised onions
and pinenuts served with crackers

\$17

VIETNAMESE BAO BUN

fresh gurnard, slaw and a
vietnamese dressing

\$18

ROAST KUMARA SALAD

with prunes, walnuts, Israeli couscous,
leaves and vegan mayo

\$18

FRIED

BUFFALO CHICKEN

fried tenders with celery sticks and
blue cheese dip

\$17

SIDEWINDERS

rustic sliced potatoes with sour
cream and sweet chilli

\$10

KRANSKY

a bowl of cheese kransky served
with rocket fuel

half dozen \$10

one dozen \$18

FRIES

regular + tomato sauce and mayo
cajun + chipotle and sour cream

small \$5

large \$8

CHIP AND DIP

a true kiwi classic

\$6

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Drinks

HOT

ESPRESSO

	reg.	lge.
flat white	4.8	5.5
cappuccino	4.8	5.5
latte	4.8	5.5
long black	4.0	-
short black	4.0	-
americano	-	4.0
mocha	4.8	5.5
hot chocolate	4.8	5.5
chai latte	4.8	5.5
lemon honey + ginger	-	4.5
kids hot chocolate	4.0	
fluffy mud duck	3.5	

EXTRAS

vanilla		1.0
hazelnut		1.0
caramel syrup		1.0
soy milk		0.5
almond milk		0.5
extra shot		0.5

TEA

	single	double
english breakfast	4.2	7.0
earl grey	4.2	7.0
rooibos w orange		
+ ginger	4.2	7.0
pure egyptian		
camomile	4.2	7.0
garden mint	4.2	7.0
grans berry garden	4.2	7.0
jade green sencha	4.2	7.0
sweet lemon citrus	4.2	7.0

COLD

ESPRESSO

summer flat white	5.5
iced americano	4.5

TRADITIONAL ICED DRINKS

chocolate	7.0
coffee	7.0
mocha	7.0
chai	7.0

ICE CREAM SMOOTHIES

tropical twist	7.0
berry blast	7.0
feisty feijoa	7.0
bangin' banana	7.0

SUMMER SODAS

watermelon	6.0
strawberry	6.0
orange	6.0
peach	6.0
green apple	6.0
pineapple	6.0

MILKSHAKES

strawberry shortcake	7.5
banoffee pie	7.5
black forest	7.5
vanilla bean	7.5
choc lamington	7.5
pine - lime	7.5

CHILLED DRINKS

allganics	4.9
karma cola range	5.5
kombucha	6.0
simply squeezed	5.2
still water	4.8
sparkling water	4.8
tap h2o	0.0

Drinks

ALCOHOLIC

BEER

corona	7.0
heineken	7.0
macs:	
gold - all malt lager	8.0
sassy red - amber ale	8.0
three wolves - pale ale	8.0
black mac - porter	8.0
green beret - IPA	8.0
mid vicious - session pale ale (2.5%ABV)	8.0

CIDER

macs:	
cloudy apple cider	8.0

WINE

	glass	bottle
allan scott sauvignon blanc	9.0	38.0
sacred hill chardonnay	9.0	38.0
kim crawford pinot gris	9.0	38.0
the ned pinot rose	9.0	38.0
silene cellar selection merlot	9.0	38.0
angus the bull cabernet sauvignon	13.0	50.0
thornbury pinot noir	13.0	50.0
te hana mini bubbles		13.0

Dessert

AFFOGATO

espresso poured over vanilla ice cream
with a shot of frangelico and a hazelnut chocolate crumb
\$12

please check out our great selection of cakes and slices in the cabinet.
these go really well heated with some cream or ice cream

Vegan

WARMED GRANOLA

house made fruit and nut granola served with coconut yoghurt and strawberry compote
\$13

BRUSHCETTA

spinach, tomato, fresh basil and garlic on toast, served with a balsamic drizzle
\$15

BEANS ON TOAST

with an olive, mushroom & tofu patty, spinach, avo and mayo on toasted rye
\$20

AVO ON TOAST

smashed avo and roasted mushroom with sliced tomato and dukkah on toasted rye
\$19

VEGANO BURGER

olive, mushroom & tofu patty, lettuce, tomato, pickles, 'cheddar' and 'mayo'
\$16

RED PEANUT CURRY

coconut based vege curry served with rice and a poppadum
\$18

ROAST KUMARA SALAD

with prunes, walnuts, Israeli couscous, leaves and vegan mayo
\$18

FRIES WITH T SAUCE

small \$5 large \$8

gluten Free

EARLIER

THE FOLLOWING ITEMS CAN BE MADE WITH GLUTEN FREE BREAD FOR A \$2 SURCHARGE:

eggs on toast
bacon buttie
breakfast bruschetta
beans on toast
smashed avocado
creamy mushrooms
eggs benedicts
mighty breakfast
corned beef hash (no surcharge)

LATER

THE FOLLOWING ITEMS ARE ALSO GLUTEN FREE:

chilli con carne
double cheese burger (\$2 surcharge)
vegano burger (\$2 surcharge)
pork loin
red peanut curry
baked brie (\$2 surcharge)
harrisa lamb salad
kransky
fries

since we're honest people, here's a disclaimer:

mud ducks' vegan and gluten free items are prepared in a common kitchen with the risk of cross-contamination.

customers with these sensitivities should exercise judgement when eating here.

we cannot guarantee that our GF products will be 100% safe for customers with celiac disease.

please advise staff of any allergies