

CAFE EVENING MENU



— MAINS —

	T/A	Eat In
ANGUS BEEF POUTINE Chips loaded with wood fired slow cook wagyu beef, cheese and fresh herbs	(\$10.5)	\$14.5
JACKET POTATO Stuffed with King Feast ham, cheese, cabbage slaw and sour cream	(\$15)	\$19.5
ANGUS JACKET POTATO Stuffed with our wood fired slow cook wagyu beef, topped with cheese, coleslaw and sour cream	(\$19)	\$26
HOUSEMADE BEEF LASAGNE Served with salad	(\$14.5)	\$17

— SIDE DISHES —

CHIPS BOWL with garden herbs salt and housemade tomato sauce	\$ 7.5
SWEET POTATO CHIPS BOWL with garden herbs salt and chives sour cream	\$ 9.5
SALAD BOWL with apple cider vinegar dressing, add chicken or smoked salmon \$3.5	\$ 7.5

— DESSERTS —

CHEESECAKE	\$ 7.5
CHOC FUDGE CAKE	\$ 8.5
LEMON MERINGUE	\$ 7.5
CARROT CAKE	\$ 6.5
STICKY DATE	\$ 6.5
BROWNIES	\$ 6.5

Please check our dessert fridge for more options.

— READY TO GO —

SALAD ROLLS	\$6.8
ANGUS PIE (housemade)	TA (\$6.5) / \$9.5

Gluten free options available.
Ask us for platters
Phone 64283967

PIZZA MENU



Our delicious 13 " pizza are freshly made to order in our wood fired oven.
Ingredients are sourced from our chefs garden and local producers

	T/A	Eat In
SIMPLISSIMO	(\$14)	\$17.5
An Italian version of garlic bread. Crushed garlic, olive oil, mozzarella, rosemary & chilli flakes		
GARLIC & MUSHROOM	(\$16)	\$19.5
Simplissimo base, mozzarella, chilli flakes & mushrooms		
MARGHERITA	(\$16)	\$19.5
Mozzarella & oregano		
PEAR & BLUE CHEESE	(\$19)	\$22.5
Simplissimo base, mozzarella, local pears and blue cheese, Tasmanian walnuts, drizzled with local honey		
REGINA	(\$17)	\$20.5
Mozzarella, mushrooms & Kings Feast ham		
VEGO	(\$20)	\$23.5
Mozzarella, red onion, roast pumpkin, mushroom, tomatoes, green pea & spinach		
BASS STRAIT	(\$23)	\$26.5
Tasmanian smoked salmon, red onion, cherry tomatoes, local feta, capers, mozzarella, drizzled with lemon & dill sauce		
CALABRESE	(\$22)	\$25.5
Mozzarella, hot salami, fresh tomatoes, roasted capsicum & olives		

ALL AVAILABLE GLUTEN FREE \$ 3.5

Want extra?

Add chilli Flakes \$1

Sour cream / jalapenos / capers \$3

Marshmallow / or extra thick cream \$3

	T/A	Eat In
GREEK LAMB	(\$22)	\$25.5
Cherry tomatoes, olives, local feta, red onion, Tasmanian lamb, herb infused yoghurt sauce & mozzarella		
ROASTED CHICKEN	(\$22)	\$25.5
Roasted free range chicken breast, roasted pumpkin, cherry tomatoes, red onion, olives, mozzarella and fresh rocket		
TROPICAL	(\$17)	\$20.5
Local Kings Feast ham, pineapple and mozzarella		
AMERICANO BIG BREKKIE	(\$23)	\$26.5
Our version of a generously topped American pizza, egg & bacon, red onion, mushrooms, tomatoes, spinach, chorizo and mozzarella		
CAPPRICIOSA	(\$22)	\$25.5
An Italian favourite. Local Kings feast ham, mushrooms, Kalamata olives, artichokes, chilli flakes & mozzarella		
VEGAN	(\$22)	\$25.5
Vegan cheese, Simplissimo oil, red onion, mushrooms, cherry tomato, fresh rocket & housemade dukkah		

DESSERT PIZZA

	T/A	Eat In
OUR GARDEN	(\$14)	\$17.5
Berry jam, Tasmanian walnuts, berry, drizzled with local honey, chocolate and ice cream		
RASPBERRY APPLE CRUMBLE	(\$14)	\$17.5
Our zesty raspberry jam with Tasmanian green apples, oats and hazelnut crumble, drizzled with berry sauce and served with ice cream		
PEARS & BERRY	(\$14)	\$17.5
Mixed berry jam, local pears, roasted almond flakes, drizzled with chocolate and served with ice cream		



THE BERRY PATCH
CAFE EVENTS FARMSHOP

DRINK MENU

RED

Ghost Rock Pinot Noir	\$10 / \$38
Prickly Mo Pinot Noir	\$10 / \$38
Johnny Q Cabernet	\$7.5 / \$28
McGuigan Cabernet	\$9.5 / \$36
Gumpara old vine Shiraz	\$10 / \$38
Gumpara Grenache	\$10 / 38
Mader Reserve Shiraz (bottle only)	\$64
House reds (cabernet/merlot, shiraz)	\$7.5 / \$28

WHITE

Ghost Rock Sauv Blanc	\$10 / \$38
Ghost Rock Reisling	\$10 / \$38
Frieda Old Vine Semillon	\$10 / \$38
Frenchmans Cap Pinot Gris	\$11 / \$40
Ghost Rock Rose	\$10 / \$38
House whites	\$7.5 / \$28

(Chardonnay, Pinot Gris, Riesling. Sauv Blanc, Moscato)

BEERS

Castlemaine XXXX	\$7
Boags Draught	\$7
Boags Premium light	\$7
Boags Premium	\$9.5
Wizard Smith	\$9.5
Crown	\$9
Buttons Brewing PA	\$9
Buttons Brewing IPA	\$9
James Squire	\$9
Seven Sheds range (750ml)	\$17
Hobart Brewing IPA	\$9.5
Hawkers XPA	\$9.5
Corona	\$9
Asahi Super Dry Black	\$10
Cascade Stout	\$8

SPARKLING

Bottle only

Janz	\$40
Frenchmans cap	\$36
Ninth Island	\$36
Brown Bros. Moscato	\$32
Yellow Glen Piccolo	\$9.5

(yellow or pink)

SPIRITS

Pre-mixed

Canadian Club & Dry	\$8.5
Bacardi & Cola	\$8.5
Black Douglas & Cola	\$8.5
Rum & Cola	\$8.5
Jack Daniels & Cola	\$8.5

CIDERS

Spreyton classic apple	\$8.5
Spreyton pear	\$8.5
Next Door light & refreshing	\$8.5
Next Door dry	\$8.5

HOT DRINKS

Black coffees - cup or mug **\$3.5 / \$4**

Espresso, short or long black

Teas- (in pot) **\$4.5**

English breakfast, Earl Grey, Peppermint,
Lemongrass & ginger, Spring green

White coffees - cup or mug **\$4 / \$5**

Flat white, Cappuccino, Latte, Macchiato,

Other Hot drinks - cup or mug **\$5/ \$5.5**

Turmeric latte, Spice chai, vanilla chai, Dirty
hippy, Hot chocolate

COLD DRINKS

Iced coffees or chocolate **\$6.5**

Berry smoothies **\$8**

Milk shakes **\$4 / \$6**

House-made strawberry, raspberry, caramel, vanilla,
chocolate

Bottled water **\$3**

Spiders **\$6.5**

Pop Tops fruit juice **\$3**

Orange juice **\$5**

Henrys Ginger Beer **\$7.5**

Fermenthaus Real fruit spritzer **\$5.5**

Pixies Reviver **\$8.5**

Apple, banana raspberry leaf & lime juice