

# CAFE MENU



## BREAKFAST

10am to 12pm

### **SIMPLY EGGS & BACON** \$ 16

Poached free range eggs on toast with bacon and side of beetroot chutney

### **FARMERS BREAKFAST** \$ 26

Poached free range eggs on toast with bacon, sausage, tomato, sautéed green, mushroom, red sauerkraut and side of beetroot chutney

### **AVO & SALMON BAGEL** \$ 24

House-made bagel, filled with smoked salmon, smashed avocado, pickled red onion, poached free range egg & dukkah

### **GRANOLA BOWL** \$ 15

Tasmanian vanilla yoghurt, raspberry coulis, fresh strawberry, house-made nuts & seed granola

## LUNCH

11.30am to 3pm

### **SOUP OF THE DAY** \$12

Inspired by seasonal local vegetable served with toasted sourdough

### **OCEAN TROUT & QUINOA FISH CAKE** \$ 29

on grilled Zucchini slices, house romesco sauce, wild rocket, crumbled feta and chips

### **SLOW COOKED BRISKET ROLL** \$ 25

Wood fired slow cooked beef, house-made mustard, wild rocket, tomato, gruyere cheese, house red sauerkraut in ciabatta roll

### **PULLED LAMB SHOULDER SALAD** \$ 25

With eggplant hummus, salad leaves, herb yogurt sauce, grilled lemon, dukkah

### **MIZO GLAZED TOFU & MUSHROOMS** \$ 24

With sautéed green vegetables, quinoa, roasted cashew and sesame seeds

### **ANGUS BEEF POUTINE** \$ 16

Chips loaded with wood fired slow cooked beef, cheese and fresh herbs

## KIDS

10am to 3pm

### **EGG & BACON** \$ 12

Poached free range egg on toast with bacon

### **FISH CAKE** \$ 14

with chips and tomato sauce

### **ROASTED CHICKEN** \$ 14

with chips & tomato sauce

### **BANGER & CHIPS** \$ 12

with tomato sauce

## SIDE DISH

10am to 4pm

### **CHIPS BOWL** \$ 8.5

with garden herbs salt and house-made tomato sauce

### **SWEET POTATO CHIPS BOWL** \$ 10.5

with garden herb salt and chive sour cream

### **SALAD BOWL** \$ 8

with apple cider vinegar dressing

*Gluten free option available*

**PLEASE ORDER AT THE COUNTER**



**THE BERRY PATCH**  
CAFE EVENTS FARMSHOP

# 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*

**SIMPLISSIMO \$17.5**

An Italian version of garlic bread. Crushed garlic, olive oil, mozzarella, rosemary & chilli flakes

**GARLIC & MUSHROOM \$19.5**

Simplissimo base, mozzarella, chilli flakes & mushrooms

**MARGHERITA \$19.5**

Mozzarella & oregano

**PEAR & BLUE CHEESE \$22.5**

Simplissimo base, mozzarella, local pears and blue cheese, Tasmanian walnuts, drizzled with local honey

**REGINA \$20.5**

Mozzarella, mushrooms & Kings Feast ham

**VEGO \$23.5**

Mozzarella, red onion, roast pumpkin, mushroom, tomatoes, green pea & spinach

**BASS STRAIT \$26.5**

Tasmanian smoked salmon, red onion, cherry tomatoes, local feta, capers, mozzarella, drizzled with lemon & dill sauce

**CALABRESE \$25.5**

Mozzarella, hot salami, fresh tomatoes, roasted capsicum & olives

**GREEK LAMB \$26.5**

Cherry tomatoes, olives, local feta, red onion, Tasmanian lamb, herb infused yoghurt sauce & mozzarella

**ROASTED CHICKEN \$25.5**

Roasted free range chicken breast, roasted pumpkin, cherry tomatoes, red onion, olives, mozzarella and fresh rocket

**TROPICAL \$22**

Local Kings Feast ham, pineapple and mozzarella

**AMERICANO BIG BREKKIE \$28**

Our version of a generously topped American pizza, egg & bacon, red onion, mushrooms, tomatoes, spinach, chorizo and mozzarella

**CAPPRICIOSA \$26.5**

An Italian favourite. Local Kings feast ham, mushrooms, Kalamata olives, artichokes, chilli flakes & mozzarella

**VEGAN \$25.5**

Vegan cheese, Simplissimo oil, red onion, mushrooms, cherry tomato, fresh rocket & house-made dukkah

*Takeaway available \$2 off. For eating off the property only.*

**ALL AVAILABLE GLUTEN FREE \$ 3.5**

**Want extra?**

Add chilli Flakes \$1

Sour cream / jalapenos / capers \$3

## DESSERT PIZZA

**OUR GARDEN \$17.5**

Berry jam, Tasmanian walnuts, berry, drizzled with local honey, chocolate and ice cream

**RASPBERRY APPLE CRUMBLE \$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 \$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

<b>Ghost Rock Pinot Noir</b>	<b>\$10 /\$40</b>
<b>Prickly Mo Pinot Noir</b>	<b>\$10 /\$40</b>
<b>Johnny Q Cabernet</b>	<b>\$7.5/\$30*</b>
<b>Gumpara old vine Shiraz</b>	<b>\$10 /\$40*</b>
<b>Gumpara Grenache</b>	<b>\$10/\$38*</b>
<b>Mader Reserve Shiraz</b> (bottle only)	<b>\$64*</b>
<b>House reds</b> (cabernet/merlot, shiraz)	<b>\$7.5 /\$30*</b>

### SPIRITS

Pre-mixed

<b>Canadian Club &amp; Dry</b>	<b>\$8.5*</b>
<b>Bacardi &amp; Cola</b>	<b>\$8.5*</b>
<b>Black Douglas &amp; Cola</b>	<b>\$8.5*</b>
<b>Rum &amp; Cola</b>	<b>\$8.5*</b>
<b>Jack Daniels &amp; Cola</b>	<b>\$8.5*</b>

### CIDERS

<b>Spreyton classic apple</b>	<b>\$8.5</b>
<b>Spreyton pear</b>	<b>\$8.5</b>
<b>Next Door light &amp; refreshing</b>	<b>\$8.5</b>
<b>Next Door dry</b>	<b>\$8.5</b>

*Drinks with asterix are unfortunately unavailable for takeaway due to Tasmania's licensing laws that allow us to sell all drinks in house but Tasmanian drinks only for takeaway. We apologise for this restriction.*

### WHITE

<b>Ghost Rock Sauv Blanc</b>	<b>\$10 /\$40</b>
<b>Ghost Rock Pinot Gris</b>	<b>\$10 /\$40</b>
<b>Ghost Rock Reisling</b>	<b>\$10 /\$40</b>
<b>Frieda Old Vine Semillon</b>	<b>\$10 /\$38*</b>
<b>House whites</b>	<b>\$7.5/\$30</b>
<small>(Chardonnay, Pinot Gris, Riesling. Sauv Blanc, Moscato)</small>	

### SPARKLING

Bottle only

<b>Janz</b>	<b>\$40</b>
<b>Frenchmans cap</b>	<b>\$40</b>
<b>Ninth Island</b>	<b>\$40</b>
<b>Yellow Glen Piccolo</b>	<b>\$9.5*</b>
<small>(yellow or pink)</small>	

### BEERS

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

## DRINK MENU

### HOT DRINKS

<b>Black coffees</b>	<b>\$4</b>
Espresso, short or long black	
<b>Teas-</b> (in pot)	<b>\$4.5</b>
English breakfast, Earl Grey, Peppermint, Lemongrass & ginger, Spring green	
<b>White coffees -</b>	<b>\$5</b>
Flat white, Cappuccino, Latte, Macchiato,	
<b>Other Hot drinks</b>	<b>\$5.5</b>
Turmeric latte, Spice chai, vanilla chai, Dirty hippy, Hot chocolate	

### COLD DRINKS

<b>Iced coffees or chocolate</b>	<b>\$6.5</b>
<b>Berry smoothies</b>	<b>\$8</b>
<b>Milk shakes</b>	<b>\$6</b>
strawberry, raspberry, caramel, vanilla, chocolate	
<b>Bottled water</b>	<b>\$3</b>
<b>Spiders</b>	<b>\$6.5</b>
<b>Pop Tops</b> fruit juice	<b>\$3</b>
<b>Orange juice</b>	<b>\$5</b>
<b>Henrys Ginger Beer</b>	<b>\$7.5</b>
<b>Fermenthaus</b> Real fruit spritzer	<b>\$5.5</b>
<b>Pixies Reviver</b>	<b>\$8.5</b>
Apple, banana raspberry leaf & lime juice	