

BREAKFAST MENU

8.30am to 12pm



THE BERRY PATCH

CAFE EVENTS FARMSHOP

SIMPLY EGGS & BACON

\$ 19

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

EGGS BENEDICT Bacon \$24 Salmon \$ 32

Two poached free range eggs on toasted sourdough, wilted spinach, Hollandaise sauce, grilled bacon or smoked salmon

GALETTE OF THE DAY see our specials board

A galette is a french savoury crepe made from local organic buckwheat flour, folded over fresh savoury ingredients

GRANOLA BOWL

\$18

Tasmanian vanilla yoghurt, raspberry coulis, seasonal fruits, house-made nuts & seeds granola

FARMERS KETO BREAKFAST

\$33

Poached free range eggs with bacon, Preston Ridge sausage, tomato, spinach, mushroom, red sauerkraut, avocado, halloumi, pickles and side of beetroot chutney

MUSHROOM BRUSCHETTA

\$26

Toasted sourdough, housemade pesto, pan fried mushroom, crumbled feta, poached eggs, dukkah & truffle oil (add bacon + \$4)

CREPE "La fraise"

\$ 19

Freshly made Gluten free crepe stuffed with strawberry jam and served with cream, berry coulis & toasted almond flakes

SEE OUR PIZZA SELECTION OVERLEAF

GLUTEN FREE OPTION AVAILABLE

Please notify us if you have any food allergies

SUNDAY SURCHARGE OF 10% APPLIES

**PLEASE USE QR CODE TO ORDER
OR ORDER AT THE COUNTER**

MENU



LENTIL CHILLI

\$29

With corn chips, diced cucumbers, tomato, peanuts, sour cream & avocado GF.DF.Veg

GALETTE OF THE DAY see our specials board

A Galette is a French style savoury crepe made from local organic buckwheat flour, folded over a savoury filling

THAI BEEF SALAD

\$29

Marinated Angus beef, mesclun salad, cherry tomatoes, red onion, cucumber, coriander, mint

OVEN ROASTED FISH OF THE DAY

\$32

With herb & lemon rice, side salad, tartare sauce

GRILLED PORTERHOUSE

\$41

230g of Tasmanian Angus beef, grilled then topped with house-made garlic butter served with our potato wedges, broccolini and baby carrot.

POUTINE

\$15

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

SOUP OF THE DAY

See our specials board served with toasted sourdough

\$14

SEE OUR PIZZA SELECTION OVERLEAF

SIDES

(only available with a main)

CHIPS BOWL

\$ 9

with garden herbs salt and tomato sauce (house-made or factory)

JUG OF GRAVY

\$3.50

SALAD BOWL

\$ 8

with fresh veggies, olives, feta, pickles and apple cider vinegar dressing

add chicken: \$4 smoked salmon \$ 5
with garden herbs salt and chive sour cream

GLUTEN FREE OPTION AVAILABLE Please
notify us if you have any food allergies
Weekend Surcharge 7% Sat & 10% Sunday

**FEEL FREE TO ORDER VIA THE QR CODE
ON YOUR TABLE**

PIZZA MENU



THE BERRY PATCH
CAFE EVENTS FARMSHOP

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

SIMPLISSIMO \$18

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

FUNGO \$26

Simplissimo base, mozzarella, mushrooms, topped with rocket, shaved parmesan and truffle oil

MARGHERITA \$22

Tomato base, mozzarella & oregano

CRUDO \$25

Tomato base, mozzarella, oregano, topped with shaved parmesan, prosciutto and fresh basil

CHICKEN & MUSHROOM \$27

Simplissimo base, mozzarella, chicken, mushroom, bacon topped with rocket

TROPICAL \$24

Tomato base, mozzarella, local ham, pineapple

BASS STRAIT \$34

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

CALABRESE \$27

Tomato base, mozzarella, hot salami, capsicum, olives, cherry tomato

PRESTON RIDGE \$30

Tomato base, mozzarella, PR free range pork mince, sausage, bacon, fennel red onion, capsicum, cherry tomatoes and chilli flakes

GARLIC & PRAWN \$34

Simplissimo base, mozzarella, Australian prawns, red onion, cherry tomatoes, topped with fresh rocket and herb infused yoghurt sauce

VEGAN \$27

Simplissimo oil base, vegan cheese, red onion, roasted eggplant, artichokes, cherry tomato,

GREEK LAMB \$30

Tomato base, mozzarella, cherry tomatoes, olives, local feta, red onion, Tasmanian lamb, topped with herb infused yoghurt sauce & fresh basil

CHICKEN PESTO \$26

Spinach and basil pesto, mozzarella, cherry tomatoes, roasted capsicum, red onion, kalamata olives, chicken, topped with fresh rocket and parmesan

VEGETARIANA \$24

Tomato base, mozzarella, roasted eggplant, kalamata olives, cherry tomatoes, bocconcini, roasted capsicum, pickled cauliflower, oregano, topped with fresh rocket

AMERICANO BIG BREKKIE \$31

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

CAPPRICIOSA \$28

An Italian favourite. local Kings Feast ham, mushrooms, kalamata olives, artichokes, chilli flakes & mozzarella

DESSERT PIZZA

OUR GARDEN \$18

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

RASPBERRY APPLE CRUMBLE \$18

Our zesty raspberry jam with Tasmanian green apples, oats and hazelnut crumble, drizzled with berry sauce and served with ice cream

PEARS & BERRY \$18

Mixed berry jam, local pears, roasted almond flakes, drizzled with chocolate and served with ice cream

ALL AVAILABLE GLUTEN FREE \$ 4.5

Extra veggie \$2

Extra meat \$3

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

Weekend Surcharge 7% Sat & 10% Sunday

DRINK MENU

RED

Musselroe Bay Pinot Noir	\$12 /\$45
Prickly Mo Pinot Noir	\$11 /\$42
Johnny Q Cabernet	\$9/\$34
Picnic Block Grenache	\$12/\$45
Gumpara old vine Shiraz	\$12/\$45*
Gumpara The Bakehouse	\$11/45*
Mader Reserve Shiraz (bottle only)	\$67*

ROSÉ

Milton - Rose	\$12/\$48
Pig & Pooch - Moscato	\$12/\$45

SPIRITS

Pre-mixed

Canadian Club & Dry	\$10*
Black Douglas & Cola	\$10*
Rum & Cola	\$10*
Jack Daniels & Cola	\$10*
Gin & Tonic (house mix)	\$14*
Jim Beam & Cola	\$10*

CIDERS

HARD GINGER BEER

Spreyton Pear Cider	\$9.5
Spreyton Ginger Beer Hard	\$9.5
Next Door Cider light & refreshing	\$9.5

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

Broad Acres Sauv Blanc	\$12 /\$45
Ghost Rock Pinot Gris	\$12 /\$45
Frieda's Old Vine Semillon	\$11 /\$42*
Milton Pinot Gris	\$12/\$45
Milton Riesling	\$12/\$45
Prickly Mo Chardonnay	\$12/\$45

SPARKLING

Janzs	Bottle only	\$55
Milton Vintage Sparkling		\$78
Milton Laura Sparkling Rose		\$55
Yellow Glen Piccolo (yellow or pink)		\$9.5

BEERS

Castlemaine xxxx Gold	\$8*
Boags Draught	\$8
Boags Premium light	\$8
Boags Premium	\$9.5
Wizard Smith	\$9.5
Crown	\$9*
Buttons Brewing PA	\$9.5
Buttons Brewing IPA	\$9.5
James Squire PA	\$9.5*
Hobart Brewing XPA	\$10.5
Hawkers XPA	\$10.5*
Corona	\$9.5*
Cascade Stout	\$8.5
Zero Beer Great Northern	\$8*
Gluten Free Beer	\$10.5*

DRINK MENU

HOT DRINKS

Black coffees \$5

Espresso or long black

Teas (in pot) \$5.5

English breakfast, Earl Grey, Peppermint,
Lemongrass & ginger, Spring green,
Berries of the forest.

White coffees \$5.5

(Mug, Non-dairy milk : +\$0.50)

Flat white, Cappuccino, Latte, Macchiato,
Mocha

Other Hot drinks \$6

(Mug, Non-dairy milk : (Oat, Lactose Free, Soy, almond)
extra 50c

**Spice chai, vanilla chai, Espresso Chai Latte,
Hot chocolate, Turmeric latte**

COLD DRINKS

Iced coffees or chocolate \$8

Berry smoothies \$9

Milk shakes \$7

strawberry, raspberry, caramel, vanilla, chocolate

Bottled water \$3.5

Spiders cola, lemonade, lime, raspberry,
strawberry **\$7**

Pop Tops apple / black currant juice **\$4**

Orange juice \$6

Henrys Ginger Beer \$9

Pixies Reviver \$9

Apple, banana, raspberry leaf, spinach & lemon juice

Fresh Juice of the Day \$8.5

Hartz - Lemonade, Sparkling, Lime, Cola,

Raspberry & Lemon Lime bitters **\$5**

Sugar-free Coke \$4.5

Weekend Surcharge 7% Saturday & 10% Sunday applies to all food and drinks