

ALL DAY BREAKFAST

Sourdough Toast or Spiced Fruit Toast - 12
 Artisan sourdough with house made raspberry jam and raspberry butter, or spiced fruit loaf with raspberry butter. 🌾🍃

Classic Eggs & Bacon - Sml 17.5 / Reg 23
 Local free-range eggs either fried, poached or scrambled with grilled bacon, house made tomato relish and artisan sourdough toast. 🌾🥚

Eggs Benedict - 24
 Free-range poached eggs on artisan sourdough with house made raspberry vinegar hollandaise and your choice of pulled pork, bacon, smoked ham or baby spinach. 🌾🍃

Chilli Scrambled Eggs – 23.5
 Free-range eggs with confit of spring onion, red capsicum and chilli, with wilted spinach and shaved parmesan on toasted sourdough. 🌾🍃

Herbed Tasmanian Mushrooms – 25.5
 On toasted sourdough with sautéed baby spinach, Ashgrove Fetta and raspberry balsamic glaze. 🌾🍃

Smoked Salmon Savoury Waffle - 25
 Tasmanian smoked salmon with a free-range poached egg, rocket, baby capers, red onion and dill crème fraiche.

Cinnamon French Toast - 22
 Golden thick-cut French toast with cinnamon sugar, berries, maple syrup and double cream. 🌾🍃

EXTRAS

| | |
|---------------------------------------|------|
| Tomato Relish - Raspberry Hollandaise | 4 ea |
| Egg - Hash Brown - Sourdough Toast | 4 ea |
| Bacon - Sautéed Spinach | 5 ea |
| Grilled Tomato - Fetta | 5 ea |
| Mushrooms - Smoked Salmon | 6 ea |

MAINS

Soup of the Day - 16
 Ask about our soup of the day with sourdough.

Pastry of the Day - 18
 Ask about our pastry of the day with a seasonal salad.

Twice Cooked Duck Leg - 35
 On curry pumpkin sauce, with roasted pumpkin, bok choy, glazed lychees and coconut rice. 🌾

Grilled Chicken Caesar Burger - 26
 Marinated grilled chicken on a toasted bun with bacon, parmesan cheese, tomato, lettuce, cashew caesar dressing. Served with sea salt fried chat potatoes. 🌾

Seared Marinated Wallaby - 35
 Cooked medium-rare with sweet potato mash, house made blackberry chutney, broccolini and red wine jus. 🌾

Gourmet Pot Pie – 26.5
 Ask about our farmhouse style pot pie of the day with flaky puff pastry, seasonal salad and fried chat potatoes.

Pulled Pork Bao Buns - 18 / 24
 Slow cooked pork shoulder in steamed buns with sticky BBQ glaze and red cabbage and apple slaw. Choose either two or three buns.


Black Bean and Lentil Burger - 25
 On grilled naan bread with lettuce, tomato, pickled beetroot, cucumber, carrot, tomato relish and cashew garlic aioli. Served with sea salt fried chat potatoes. 🌾🍃

Roasted Chat Potatoes – 15.5
 Tasmanian baby potatoes with sautéed onion, bacon, crème fraiche, spring onion and house made strawberry chilli sauce. 🌾🍃

🌾 Gluten-free (or option) 🍃 Vegan (or option) 🌿 Vegetarian (or option) 🥛 Dairy-free (or option)


Please notify our team of any allergies or dietary preferences when ordering. We will endeavour to accommodate all needs, however we can't guarantee the absence of allergen traces. 15% surcharge applied on public holidays.


DESSERTS



Raspberry Pancakes - Sml 16 / Reg 21
 Fluffy pancake served with raspberries, raspberry ice cream, warm raspberry sauce and double cream. Gluten-free pancakes available (+1). 

Raspberry Belgian Waffles - 20
 Golden Belgian waffle with raspberry ice cream, warm raspberry sauce, double cream and berries.


Raspberry White Chocolate Cheesecake - 14
 Creamy baked raspberry and white chocolate cheesecake with raspberry sauce and double cream.

Ice Cream & Raspberry Sauce - Sml 11 / Reg 14
 Raspberry ice cream with warm raspberry sauce. 

Raspberry Crepe - 18
 Our house made crepe with warm raspberries, raspberry ice cream, raspberry sauce and double cream. 

Berry and Apple Crumble - 14
 Mixed berries and apple with a coconut crumble, served with vanilla bean ice cream.  

Lemon Curd Tart - 14
 House made lemon curd in a shortcrust tart with raspberry rhubarb compote and double cream.

Scones - 12
 Our classic scones, served with house made raspberry jam, raspberry butter and double cream. 

Muffin of the Day – 9.5
 Ask about our muffin of the day, served with double cream.

EXTRAS

| | |
|------------------------------|------|
| Pouring Cream | 3 ea |
| Double Cream | 4 ea |
| Raspberry Ice Cream | 4 ea |
| Raspberry Sorbet | 4 ea |
| Vanilla Bean Ice Cream | 4 ea |
| Vegan Vanilla Bean Ice Cream | 4 ea |

COLD DRINKS

Fruit Smoothies - 11

Your choice of raspberry, strawberry, blackberry or banana, blended with ice cream and milk.

Raspberry Lassi - 11

Blended raspberries, Tasmanian yoghurt, honey and milk.

Iced - 10

Your choice of raspberry, chocolate, caramel, vanilla or coffee, topped with ice cream and whipped cream.

Milkshakes - 9

Your choice of raspberry, chocolate, caramel, vanilla or coffee with ice cream.

Raspberry Fizz - 11

Blended raspberry sorbet and raspberries with lemonade and soda. Add Tasmanian yoghurt to make it a Raspberry Swirl.

Simple Raspberry - 5.5

House raspberry syrup with your choice of lemonade or soda.

Raspberry Spider - 11

House raspberry syrup, raspberry ice cream and lemonade.

Kombucha - 7

Raspberry and lemon.

Juice - 6.5

Your choice of apple and raspberry, apple or orange.

HOT DRINKS

Coffee - Sml 4.7 / Reg 5.7

Cappuccino, latte, flat white, long black, espresso, macchiato, mocha or chai latte.

Raspberry Latte - Sml 5.2 / Reg 6.2

Standard latte with raspberry syrup and raspberry dust.

Plunger Coffee - 6

Served black or with milk.

Hot Chocolate - Sml 4.7 / Reg 5.7

Milk chocolate, white chocolate, raspberry milk chocolate or raspberry white chocolate.

Raspberry Affogato - 6

Vanilla ice cream with espresso, raspberry syrup and raspberry dust.

Tea - 5

Loose leaf pot served with or without milk. Bushells, English Breakfast, Earl Grey, lemon myrtle and raspberry, peppermint and raspberry, green, lemon myrtle, or peppermint.

EXTRAS

| | |
|-------------------|--------|
| Almond milk | 0.5 ea |
| Soy milk | 0.5 ea |
| Oat milk | 0.5 ea |
| Lactose free milk | 0.5 ea |
| Raspberry syrup | 0.5 ea |
| Caramel syrup | 1 ea |
| Vanilla syrup | 1 ea |
| Hazelnut syrup | 1 ea |

Please see over for wine, beer, cider, spirits and cocktails.

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  Vegan (or option)
  Vegetarian (or option)
  Dairy-free (or option)

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WINE

| | |
|------------------------------|----------|
| Raspberry Sparkling | 9 / - |
| Schild Estate Sparkling | - / 42 |
| Small Wonder Sauvignon Blanc | 8.5 / 37 |
| Broad Arrow Pinot Gris | 8.5 / 37 |
| Freycinet Riesling | - / 42 |
| Louis Freycinet Chardonnay | 9.5 / 42 |
| Milton Rosé | 8.5 / 37 |
| Holm Oak Shiraz Pinot Noir | 12 / 52 |
| Bream Creek Cabernet Merlot | 10 / 45 |

BEER & CIDER

| | |
|---|----|
| Bruny Island Session Ale 500ml 2.8% | 12 |
| Ocho Happy Place Ale 375ml 3.5% | 9 |
| Morrison Brewery Pale Ale 375ml 5.0% | 9 |
| Morrison Brewery Irish Stout 375ml 4.7% | 9 |
| Spreyton Apple Cider 330ml 5.0% | 9 |
| Spreyton Pear Cider 330ml 4.5% | 9 |
| Spreyton Apple & Rasp Cider 330ml 3.5% | 9 |
| Spreyton Sour Cherry Cider 330ml 3.5% | 9 |
| Spreyton Spiced Pear Cider 330ml 4.0% | 9 |
| Spreyton Hard Ginger Beer 330ml 3.5% | 9 |

SPIRITS

| | |
|--------------------|----|
| Vodka and lemonade | 10 |
| Gin and tonic | 10 |
| Rum and coke | 10 |
| Whisky and coke | 10 |
| Bourbon and coke | 10 |

COCKTAILS

Raspberry Sparkling - 9

Sparkling wine with raspberry syrup.

Sparkling Raspberry Cocktail - 14

Sparkling wine and raspberry liqueur.

Margarita - 14

Raspberry sorbet with tequila, raspberry liqueur, lemon juice and our raspberry dust.

Red Cow - 14

Raspberry sorbet blended with milk, Kahlua and raspberry liqueur.

Raspberry Daiquiri - 14

Blended raspberry sorbet, syrup, Bacardi rum and raspberry liqueur.

Raspberry Mojito - Alc. 14 / Non-Alc. 7.5

Raspberry liqueur, Bacardi rum, lime and soda water served shaken with fresh mint leaves and ice.

Raspberry Crusher - 14

Raspberry sorbet combined with syrup, vodka, raspberry liqueur and soda.

THE CAFÉ SHOP

Try our handcrafted chocolate coated raspberries, our signature product!
 Fresh berries are sold when in season and frozen berries are available in the cooler months. We also offer a selection of house-made jams, sauces, syrups, and other condiments.

JOIN US ON INSTAGRAM
 TAG US IN YOUR PHOTOS

@raspberrymfarmcafe

