

All Day Breakfast

Sourdough Toast or Spiced Fruit Toast - 12

Handcrafted artisan sourdough with raspberry jam and raspberry butter, or spiced fruit toast with raspberry butter.  

Classic Eggs and Bacon - Sml 17 / Reg 22

Local free-range eggs, bacon and house-made tomato relish on artisan sourdough. Eggs can be fried, poached or scrambled.  

Eggs Benedict - 23

Raspberry hollandaise over free-range poached eggs on artisan sourdough, with your choice of bacon, smoked ham or spinach.  

Chilli Scrambled Eggs - 22

Free-range eggs with confit spring onion, red capsicum, chilli, paprika and cayenne pepper, served on artisan sourdough.  

Caramelised Banana Porridge - 19

Creamy rolled oats with caramelised banana, house-baked granola, fresh seasonal fruits and your choice of milk.  

Cinnamon French Toast - 20

Golden thick-cut French toast with raspberry jam, couverture chocolate, cinnamon sugar and dollop cream.  

Extras

Tomato Relish - Rasp Hollandaise - Chilli Jam	3 ea
Egg - Sautéed Spinach - Grilled Tomato	3 ea
Bacon - Hash Brown	4 ea
Sourdough Toast - Raspberry Beef Sausage	4 ea
Mushrooms - Grilled Halloumi	5 ea

Mains

Soup of the Day or Pastry of the Day - 14

Ask about our soup of the day with sourdough, or our pastry of the day with a seasonal salad.

Grilled Tasmanian Salmon - 32

With basil pesto-infused soba noodles, carrot and roasted capsicum purée, cherry tomatoes, seasonal veg, raspberry hollandaise and balsamic glaze.

Grilled Chicken Burger - 25

Marinated grilled chicken on a toasted bun with Ashgrove Rubicon Red cheese, bacon, tomato, cucumber, lettuce and raspberry aioli. Served with salted roast potatoes. 

Crispy Pork Belly - 32

With kaffir lime caramel sauce, cinnamon spiced apple, cauliflower purée, roasted chat potatoes and a crispy sweet potato crown. 

Slow Cooked Lamb Salad - 26

Pulled lamb with cauliflower tabouli, pumpkin, cucumber, tomato, red onion, pepitas, sultanas, mesclun and a herb garlic Greek yogurt sauce. 

Pulled Beef Bao Buns - 18 / 24

Slow cooked beef with star anise and sesame glaze on steamed buns. Choose either two or three buns.

Coconut Korma Curry - 21

Aromatic coconut korma vegetable curry with fresh coriander and toasted cashews, served on basmati with house naan. Add chicken (+5).   

Roasted Chat Potatoes - 15

Locally grown baby potatoes with sautéed onion, bacon, crème fraiche, spring onion and house 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 14 / Reg 20

Fluffy pancake served with raspberries, raspberry ice cream, warm raspberry sauce and dollop cream.

Gluten-free pancakes available (+1). 

Raspberry Belgian Waffles - 19

Golden Belgian waffles served with raspberry ice cream, warm raspberry sauce, dollop cream and berries.

Raspberry Sundae - Sml 13 / Reg 19

With raspberries, raspberry ice cream, raspberry sauce, dollop cream and a crisp wafer. 

Baked Raspberry Cheesecake - 13

Creamy baked raspberry cheesecake with a raspberry glaze, raspberry sauce and dollop cream.

Ice Cream and Raspberry Sauce - Sml 9 / Reg 13

Raspberry ice cream with warm raspberry sauce. 

Berries and Cream Crepe - 17

Our house-made crepe with raspberry and strawberry compote, served with vanilla cream. 

Maple Banana Bread - 12

Walnut banana bread served warm with maple syrup, house cinnamon butter and raspberries.  

Chocolate Raspberry Blondie - 12

Our white chocolate and raspberry blondie, with house raspberry sauce and dollop cream.

Desserts

Scones - 10

Our sought-after classic scones, served with raspberry jam and dollop cream. 

Muffin of the Day - 9

Ask about our muffin of the day, served with raspberry butter or dollop cream.

Extras

Runny Cream	1 ea
Dollop Cream	2 ea
Vanilla Bean Ice Cream	3 ea
Raspberry Ice Cream or Sorbet	3 ea

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Cold Drinks

Smoothies - 9

Fruit of your choice: raspberry, strawberry, blackberry, blueberry or banana. Blended with ice cream and milk.

Raspberry Lassi - 9

Blended raspberries, Tasmanian yoghurt, honey and milk.

Iced - 8

Flavour of your choice: raspberry, chocolate, caramel, vanilla or coffee. Topped with ice cream and whipped cream.

Milkshakes - 7

Flavour of your choice: raspberry, strawberry, chocolate, vanilla, caramel or coffee.

Raspberry Fizz - 9

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

Simple Raspberry - Sml 4 / Reg 5.5

Our raspberry syrup with your choice of lemonade or soda water.

Raspberry Spider - 8

Raspberry spider with house made raspberry syrup, raspberry ice cream and lemonade.

Iced Tea - 7

Your choice of: lemon myrtle and raspberry or peppermint and raspberry.

Kombucha - 7

Raspberry and lemon.

Juice - Sml 4.5 / Reg 6.5

Tasmanian apple with house raspberry juice, Tasmanian orange juice, Tasmanian apple juice.

Hot Drinks

Coffee - Sml 4.7 / Reg 5.7

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

Raspberry Latte - Sml 5 / Reg 6

Standard latte with raspberry syrup, topped with our raspberry Lust 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 topped with espresso, raspberry syrup and our raspberry Lust Dust. (non-alcoholic)

Tea - 5

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

Alternate Milks

Almond	+ 0.5
Soy	+ 0.5
Oat	+ 0.5
Lactose Free	+ 0.5

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

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 Lust 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.

Wine

Raspberry Sparkling	9 / -
Iron Pot Bay Sparkling	- / 47
Goaty Hill Sauvignon Blanc	8 / 38
Bream Creek Pinot Grigio	8 / 36
Freycinet Riesling	- / 42
Louis Freycinet Chardonnay	- / 38
Milton Rosé	8 / 38
Small Wonder Pinot Noir	9.5 / 46
Bream Creek Cabernet Merlot	9 / 43

Beer and Cider

Bruny Island Session Ale 500ml 2.8%	10.5
Ocho Happy Place Ale 375ml 3.5%	7.5
Morrison Brewery Pale Ale 375ml 5.0%	6.5
Morrison Brewery Irish Stout 375ml 4.7%	6.5
Spreyton Apple & Rasp Cider 330ml 3.5%	9
Spreyton Sour Cherry Cider 330ml 3.5%	9
Spreyton Vintage Apple Cider 330ml 7.5%	9
Spreyton Hard Ginger Beer 330ml 3.5%	9

The Cafe Shop

The Cafe Shop offers Gourmet Chocolate-Coated Raspberries, our signature product! Fresh raspberries are sold during the season and frozen raspberries in the cooler months. Also available are house-made raspberry jam, sauce, syrup products and other raspberry themed creations.

raspberrymfarmcafe.com