

# The Raspberry Cafe

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<b>Hot Drinks</b>	Regular	Large	Cold Drinks	
Long Black	\$4.5		Chia Sisters Juice	\$5
Short Black	\$4.5		Apple, Orange & Mango / Apple & Feijoa /	
Americano	\$4.5		Apple & Boysenberry	<b>.</b>
Macchiato	\$4.5		Royal Crown Draft Cola	\$5
Flat White	\$5	\$5.5	San Pellegrino (500ml)	\$5
Latte	\$5	\$5.5	Homegrown Raw Ginger Kombucha	\$5
Cappuccino	\$5	\$5.5	Aroha Sparkling Range	\$5
Mochaccino	\$5	\$5.5	Sparkling Blackcurrant / Sparkling Rhubarb /	
Chai Latte	\$5	\$5.5	Sparkling Elderflower	
Vienna	\$5	\$5.5	Bundaberg Range	\$5
Hot Chocolate	\$5	\$5.5	Ginger Beer / Diet Ginger Beer / Lemon, Lime & Bitters / Diet Lemon, Lime & Bitters / Lemonade	
Hot Lemon & Barley		\$4.5	Charlies Honest Fizz Cans	\$3.5
Hot Blackcurrant		\$4.5	Feijoa / Lemon and Lime / Orange & Mango	Ψ3.3
Tea (t leaf T)  English Breakfast / Earl Grey / Pepper Kawakawa Fire / Red Vanilla Raspberr		\$4	Pure NZ Kids Juice Pouches  Apple / Orange	\$3.5
Berrylicious / Sencha Organic Green	у /		Homegrown by the Glass	\$5
Extras Soy Milk / Almond Milk / Coconut Milk	/ Decaf/	\$1.0	Pure NZ Orange Juice / Honey, Lemon & Ginger / Berry Anti-Ox Smoothie / NZ Feijoa Smoothie /Apple	7-
Extra Shots / Takeaway Cups			Iced Coffee / Iced Chocolate	\$8.5
Syrups		\$1.0	Iced Latte	\$5.5
Hazlenut / Caramel / Vanilla			Iced Americano  ALL OF OUR COFFEES HAVE COFFEES HAVE	\$4.5
Wine List				
White	Glass	Bottle	Red	
Saint Clair Vicar's Choice Sauvignon Blanc - Marlborough	\$12	\$40	d'Arenberg d'Arry's Original \$12 Shiraz Grenache - South Australia	\$48
Nautilus Estate		\$45	Pencarrow Pinot Noir - Martinborough \$12	\$48
Sauvignon Blanc - Marlborough			Guigal Côtes du Rhône Rouge - France \$14	\$50
Saint Clair Vicar's Choice Chardonnay - Marlborough	\$12	\$40	Beer and Cider	40
Two Paddocks Picnic	\$13	\$50	Speights	\$8
Riesling - Central Otago			Steinlager	\$9
Opawa Pinot Gris - Marlborough	\$12	\$40	Monteiths Black / Summer	\$9 \$0
Guigal Côtes du Rhône Rosé France	\$13	\$50	Moa Apple Cider	\$9 \$0
			Heineken / Heineken Light / 0.0 Peroni	\$9 \$9
Méthode Traditionnelle	фıı	¢70	Emersons Kaleidoscope Hazy Pale Ale (330ml)	\$9 \$10
Lindauer Brut (200ml)	\$11	\$30	Emersons Naielauscope Hazy Fale Ale (330111)	φIU



Deutz - Marlborough

Lindauer Fraise (200ml)



\$9

\$15

\$15

\$55

Corona

Three Boys IPA / Pilsner (500ml)

Emersons Bookbinder Session Ale (500ml)

\$11



9.00am - 11.00d	~m		
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Toasted Bagel Vic's Bakery plain or raisin toasted bagel. With either: Raspberry jam & cream cheese / sliced tomato & cream cheese / or pesto & cream cheese.	\$9.5	Mushrooms on Toast (All day option) Grilled, herbed portobello mushrooms on toasted sourdough with bacon and grilled tomato. Topped with our own basil and lime aioli.	\$27
Homemade Café Granola (GF)	\$16	Eggs Benedict *	\$27
Organic mix of almonds, coconut and dried fruit.  Served with organic yoghurt and berry compote.*		Two poached free-range eggs on a grilled ciabatta or potato hash, grilled tomato and hollandaise sauce.	
Bacon and Eggs *	\$18	With either crispy bacon / or wilted spinach.	
Two poached free-range eggs on toast with		The Full Monty *	\$30
grilled tomato and crispy bacon.		Two poached eggs on toast with grilled tomato, crispy	•
Savoury Scrambled Eggs *	\$24	bacon, sausage, mushrooms, our own potato hash and tomato relish.	
Three free-range eggs, mixed with diced tomato, fresh herbs and cream. Served on wholegrain toast.		Sides	\$6
Café Hotcakes	\$25	Bacon / Toast / Mushrooms / Spinach / Potato Hash / Sausage / Tomato / Eggs (x2)	
Lemon and buttermilk hotcakes with maple syrup and bacon & banana / berry compote* / or lemon curd. Served with either cream or yoghurt.			
French Toast *	\$26	Brunch for Kids  Half servings of our full-size meals with the same	
Vanilla and cinnamon french toast served with maple		options available.	
syrup and bacon & banana / or berry compote. * Served with either cream or yoghurt.	UR	<sup>EG</sup> G <sub>o</sub> Bacon and Eggs	\$12
Served with either credition yoghdri.	FREE	Motcakes	\$16

Served with either cream or yoghurt.	FREE	Hotcakes	\$16
Lunch 11.30am - 3.00pm	OHIOK	French Toast	\$16
Garlic Bread Individual sourdough baguette, warmed and smothered with garlic and parsley butter.	\$10	Chef's Chicken Salad (GF) (DF) Grilled free-range chicken tenderloins with the chef's choice of season ingredients on gourmet salad greens	\$27.5
Chicken Liver Pâté * Silky smooth pate with pickles and bread.	\$15/\$19	Warm Lamb Salad (GF) Sliced marinated backstrap on gourmet greens with	\$28
C.C.B Filo  Creamy, herbed chicken in béchamel sauce, rolled with brie and cranberry sauce in filo pasty.  Served with salad.	\$20	carrot hummus, feta and a minted tzatziki dressing.  Steak Sandwich *  Marinated ribeye with baby spinach, smoked cheese tomato, caramelised onion jam and grilled bread.	<b>\$31</b> , sliced
Café Corn Fritters  Sweet corn fritters with zucchini, basil, coriander, ginger and garlic. Served with crème fraiche, relish and salad.	\$22	Served with salad and potatoes.  Lunch for Kids	
With bacon	\$26	Toastie	\$8.5

# Haloumi and Vegetable Cakes (GF) \$24

A delicious blend of grated veges, diced haloumi and herbs. Grilled and served with beetroot relish and salad.

### Open Sammie (DF) \$27.5

Toasted Italian bread layered with hummus, sliced tomato, lettuce, roasted potatoes, grilled chicken and bacon/ or (vegan option) sauteed and herbed vegetables with a basil aioli. Topped with our famous 'pink' mayo.

## B.L.T \*(DF) \$27.5

Toasted ciabatta bun, filled with crispy bacon, tomato and lettuce and garnished with our lime and basil aioli and relish. Served with roasted Greek potatoes.

Country style bread with tasty cheese and one other filling. Choice of Ham / Tomato / Onion / Pineapple.

# \$12 The Platter

A 'grazer's' delight of fruit, crackers, cheese, cold meat, dried fruit, a sweet treat and a sandwich topped with a spread of your choice.

\$10 Mini BLT

Bacon, lettuce, tomato and sauce in a burger bun.

Mini Burger \$10

Grilled chicken tenderloins, tomato, lettuce and sauce in a fresh burger bun. DAILY SPECIALS

 $^*$  Gluten free bread can be substituted for \$2 /  $^*$  Fresh berries will be used when in season.





ARE ON THE BOARD!