

• COAL RIVER FARM •

Discover our Handmade Collection



Mandarin



Refreshing Mandarin Gel beside a Milk Chocolate, Earl Grey & Mandarin Peel Ganache.



Single Malt



Dark Chocolate Ganache, starring Hellyer's Single Malt Whiskey. Hand decorated.



Apple Liqueur



A perfect blend of Charles Oates Apple Liqueur, and rich Belgium Milk Chocolate.



Baileys



A classic Baileys Ganache, hand rolled in our Speculoos Biscuit Crumb.



Chai



What better way to warm up while watching the Aurora? Chai spiced White Chocolate Ganache.



Snickers



Salted-Chevy Caramel and house made Peanut Praline star here beneath a curtain of Milk Chocolate and gold.



Espresso Hazelnut



A creamy Dark Chocolate Ganache, infused with our fresh Coffee and roast Hazelnut Praline.



Chilli Raspberry



A winning combination of ripe Raspberry Jam and a mellowing Chilli Ganache.



Frangelico



A celebration of the Hazelnut, Milk Chocolate, Frangelico and Hazelnut Praline make up this farm favourite.



Ginger



Our classic Ginger Praline. Infused with Leatherwood Honey and Tasman Sea-Salt. Encased in Dark Chocolate.



Sour Cherry



The celebrated flavours of Sour Cherry and Tonka Bean shine in this Milk Chocolate Praline.



Gin & Orange



Blood Orange Pate de Fruit, and Forty Spotted Citrus Gin ganache make up this refreshing chocolate.



Cointreau



A blend of Belgium Chocolates make up this refreshing Truffle. Finished traditionally in icing sugar.



Honey



A generous dollop of Tasmanian Leatherwood Honey sits atop a buttery Honey Ganache. Shelled in Milk Chocolate.



Lychee



A luxurious Lychee Gel is nestled between White Chocolate, Vanilla and Orange. Finished in a sweet Cocoa Powder.



Lemon Myrtle



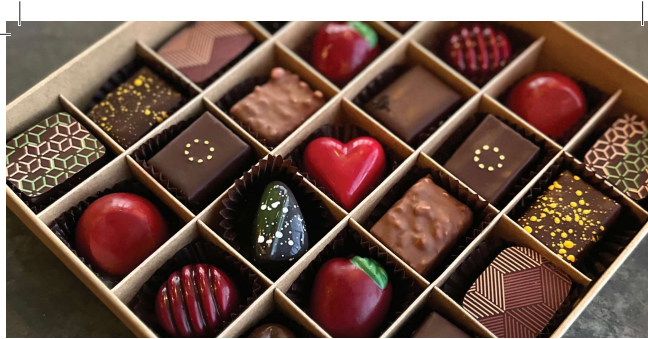
This zesty native is tamed in a Caramel Filling with Dark and Caramel Chocolates. Shelled in White Chocolate.



Hazelnut Crunch



A dazzling blend of Hazelnut Praline, crunchy Wafer and Milk Chocolate. Enrobed in Milk Chocolate with Popping Candy & extra Hazelnut.



Strawberry



A bright Strawberry Jam, and White Chocolate Strawberry Ganache. Encased in Dark Chocolate for contrast.



Signature



Our Signature 33% Milk and 65% Swiss Dark Ganache. For when something simple calls.



Tasman Caramel



Our classic caramel seasoned with Tasman Sea-Salt. Finished in a Milk Chocolate shell.



Vanilla Caramel



Gooey and buttery Vanilla Caramel, hand rolled through bitter-sweet Cocoa Powder.



Apricot



An explosion of Apricot. With a refreshing Conserve and Luscious Ganache with Apricot Brandy.



Red Berry & Chamomile



A Raspberry and Red Currant Milk Chocolate Ganache melts into a floral Chamomile sensation.



Pinot



Clemens Hill Pinot Noir, from our neighbours. Matched here with Milk and Dark Chocolates.



Coconut



Coconut is the hero of this Dark Chocolate Truffle. Hand finished in Roast Coconut.



Pecan



House-made Pecan Praline paired with Milk Chocolate, Vanilla, and crunchy Wafer.



Pepperberry



Our Signature Ganache infused with Pepperberry. A native that grows abundantly on our Island.



Raspberry Champagne



A staple. Refreshing Raspberry Ganache and Jacob's Creek Sparkling Ganache sit inside this Milk Chocolate truffle.



We work in a facility that processes all of the above allergens. As a result, products may contain trace amounts.

Our chocolates are best eaten at room temperature. Store in a cool, dry place.

Our Chocolates are produced in small batches, at our family farm in Tasmania.

Our team of chocolatiers combine some of the best local ingredients, with Couverture Chocolate from France, Belgium and Switzerland to make these uniquely Tasmanian treasures.

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