

## CIDER & BEERS



### TASMANIAN CIDERS

PURE SPREYTON CIDER: BRIGHT ..... \$7.50

PURE SPREYTON CIDER: PEAR ..... \$7.50

### TASMANIAN BEERS

BOAGS PREMIUM ..... \$7.50

BOAGS PREMIUM LIGHT ..... \$7.00

SPREYTON HARD GINGER BEER ..... \$7.50

### TASMANIAN CRAFT BEERS

#### SEVEN SHEDS:

PARADISE PALE ..... \$9.50

A local pale ale - 500ml.

WILLIE WARMER DARK ALE ..... \$13.50

A satisfying spiced dark ale - 750ml.

BLACK INCA CACAO BEER ..... \$11.50

Brewed with the world's rarest cacao bean - The Peruvian Fortunato No.4 - 500ml.

### NON-ALCOHOLIC

SPREYTON APPLE CIDER ..... \$5.50

HENRYS GINGER BEER - 500ML ..... \$7.00

ANGOSTURA LLB ..... \$4.20

#### PLEASE NOTE

Liquor may be sold only to patrons ordering meals.  
No-one under the age of 18 years may consume alcohol on these premises.

## WINE LIST



### SPARKLING

#### NINTH ISLAND SPARKLING

Tasmania's pristine environment and cool coastal slopes provide the ideal growing conditions for this delicate yet complex sparkling wine from Pipers Brook.

BOTTLE: ..... \$36.00

### WHITES

#### BLUSTERY BANKS CHARDONNAY

This 2013 silver award winning cool climate chardonnay is located on North west coast of Tasmania.

GLASS: ..... \$8.00

BOTTLE: ..... \$34.00

#### GOATY HILL SAUVIGNON BLANC

This Tamar Valley winery produces some superb wines including this crisp white.

GLASS: ..... \$8.50

BOTTLE: ..... \$36.00

#### GHOST ROCK PINOT GRIS

Hints of apple and pear complimented by a freshness on the palate. Sourced from central North Coast vineyards.

GLASS: ..... \$8.50

BOTTLE: ..... \$36.00

### REDS

#### BREAM CREEK PINOT NOIR

A bold and powerful red wine with intense notes of cherries and wild raspberry. Excellent balance and length.

GLASS: ..... \$8.50

BOTTLE: ..... \$36.00

#### BREAM CREEK CABERNET MERLOT

From a hand-crafted, award winning vineyard in the south of Tasmania, this wine has fine supple tannins and great length which complements our seasonal menu.

GLASS: ..... \$8.50

BOTTLE: ..... \$36.00

# HOUSE of ANVERS

## Menu

12PM-3PM

### THE TOTAL CHOCOLATE EXPERIENCE





## PATISSERIE & WAFFLES



### BELGIAN WAFFLES\* ..... \$17.00

The batter is made and the Belgian waffle irons are waiting for your order. Please allow a little time for the baking, you won't find them any fresher than this.

\*Two warm Belgian waffles dusted with icing sugar, served with whipped cream and vanilla ice-cream.

### SELECT YOUR FAVOURITE VARIETY FROM:

#### CHOCOLATE

Real couverture Anvers chocolate sauce.

#### BERRY

Berry compote and fresh strawberries.

#### HAZELNUT

Chocolate hazelnut praline sauce and sprinkled with roasted hazelnuts.

#### LEMON

Lemon curd.

#### BANANA CARAMEL

Sliced banana and caramel sauce.

### EXTRAS

VANILLA ICE CREAM ..... \$2.50

CHOCOLATE ICE CREAM ..... \$2.50

WHIPPED CREAM..... \$2.50

FRESH STRAWBERRIES ..... \$2.50

CARAMEL SAUCE ..... \$2.50

PURE MAPLE SYRUP..... \$3.00

SLICED BANANA ..... \$2.50

VANILLA YOGHURT ..... \$2.50

CRUSHED HAZELNUTS ..... \$2.50

## LUNCH MENU



### TASMANIAN PLATTER.....\$45.00

A grand showcase of fresh Tasmanian smallgoods, cheeses, smoked salmon, served with Legana bread, water crackers and condiments. Suitable for two people.

### SMOKED SALMON BRUSCHETTA.....\$19.00

Toasted sour dough topped with a refreshing lemon pesto mayonnaise and Tasmanian Smoked Salmon. This is finished with a drizzling of balsamic glaze and pistachio nuts.

### HAZELNUT CHICKEN SKEWERS.....\$20.00

Oven cooked Nichols chicken skewers that have been marinated in turmeric and garlic. This is served with the Chef's own hazelnut, coconut and roasted mixed spice dipping sauce and complimented with Kindred Organics quinoa, dried cranberries, chilli and rocket salsa salad with flat bread.

### POLPETTE DI VERDURE .....\$19.00

A classic Italian pasta sauce of sun-dried tomato, parsley, garlic and basil, stirred though spaghetti. This is finished with Polpette Vegetariane and shaved Ashgrove Wasabi cheese.

**G/F upon request.**

### Add Prawns ..... \$5.00

### CRADLE COAST PIE ..... \$19.50

Tasmanian beef, mushrooms, onion and dark chocolate slow cooked in a rich tomato and red wine jus topped with a pastry cap. This is served with a Greek salad and baguette.

## THE TOTAL CHOCOLATE EXPERIENCE



### INDULGE IN THE ULTIMATE ANVERS TASTE SENSATION .....\$15.00

Our House of Anvers patisserie chefs have created some of their finest cakes into miniatures for a pleasurable sweet selection. You will be served five pieces from the daily selection for you to enjoy.



### SMOKED SALMON ROULADE ..... \$17.00

A fantastic combination of spinach and smoked Tasmanian salmon rolled together with local cream cheese.

**G/F upon request.**

### TASMANIAN AWARD WINNING CHEESE SELECTION .....\$17.50

Try some of our well known rich dairy cheeses from the North-West Coast, served with water crackers.

**G/F upon request.**

### CHICKEN BLT .....\$19.00

Nichols chicken breast, bacon, lettuce, mozzarella cheese and tomato aioli in a toasted Brioche bun.

### CAFÉ SANDWICHES

ONE SANDWICH..... \$7.50

TWO SANDWICHES ..... \$15.00

TOASTED SANDWICHES ..... \$1.00 Extra

### CORNED BEEF AND GREEN TOMATO CHUTNEY

Corned beef, green tomato chutney, smoked Ashgrove cheddar, salad greens, red onion and tomato on wholemeal sliced pipe loaf.

### TURKEY AND CRANBERRY

Turkey breast slices with cranberry sauce, brie cheese, salad greens, tomato and sliced red onion on white sliced pipe loaf.

### HAM AND DIJON MUSTARD

Ham off-the-bone with dijon mustard, Ashgrove Rubicon red cheese, salad greens, tomato and sliced red onion on a multi-grain sliced pipe loaf.

**Gluten-free available upon request.**