

## 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

A local pale ale - 500ml. 9.50

##### BLACK INCA CACAO BEER

Brewed with the world's rarest cacao bean - The Peruvian Fortunato No.4 - 500ml. 11.50

### NON-ALCOHOLIC

SPREYTON APPLE CIDER: 5.50

HENRYS GINGER BEER - 500ML: 7.00

LEMON LIME BITTERS: 4.50

#### 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

#### HOME HILL RESERVE CHARDONNAY

The Huon Valley is ideal for this slow ripening fruit that is handpicked and made on site.

**GLASS:** 8.00

**BOTTLE:** 35.50

#### GOATY HILL SAUVIGNON BLANC

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

**GLASS:** 8.50

**BOTTLE:** 36.00

#### WHITE ROCK PINOT GRIS

The Dolan family established this vineyard on the banks of the Mersey River in Kimberly in 1992 and expanded there range to include Pinot Gris.

**GLASS:** 7.00

**BOTTLE:** 34.00

### 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



## WAFFLES



### BELGIAN WAFFLES\*

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. 17.50

### 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: 3.00

CARAMEL SAUCE: 2.50

PURE MAPLE SYRUP: 3.00

SLICED BANANA: 3.00

CRUSHED HAZELNUTS: 2.50

## LUNCH MENU



### TASMANIAN PLATTER

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

**G/F upon request. 50.00**

### CACAO NIB DUKKHA CRUSTED SALMON

Oven baked Tasmanian Salmon with a cacao nib, hazelnut, almond and organic herb crust. This is served on a orange, mesclun and quinoa salad with a side of citrus hollandaise sauce. **G/F upon request. 25.00**

### SOFT SHELL TACO

Three soft shell tacos with a with your choice of either chickpea and bean falafel or chipotle chicken with a corn, tomato and coriander salsa and side of honey lime sour cream.

**Vegetarian Falafel: 19.00**

**Chipotle Chicken: 23.50**

### WARM MOROCCAN LAMB SALAD

Oven grilled tender lamb cutlets that have been marinated in Moroccan spices. These are served on a bed of couscous potato salad with organic herbs and a side of mint Greek yogurt. **G/F upon request. 24.00**

## THE TOTAL CHOCOLATE EXPERIENCE



### INDULGE IN THE ULTIMATE ANVERS TASTE SENSATION

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. **18.00**



### SMOKED SALMON ROULADE

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

**G/F upon request. 17.00**

### TASMANIAN AWARD WINNING CHEESE SELECTION

Try some of our well known rich dairy cheeses from the North-West Coast, served with Anvers own chilli jam.

**G/F upon request. 18.00**

### CAFÉ CLUB SANDWICHES

**TOASTED SANDWICHES: 1.00 Extra**

### TURKEY AND CRANBERRY

Smoked turkey breast slices with cranberry sauce, brie cheese, lettuce greens, tomato and sliced red onion on white pipe loaf bread. **10.00**

### HAM AND MAYONNAISE

Ham off the bone, Ashgrove smoked cheddar, lettuce greens, tomato, sliced red onion and mayonnaise on sliced multigrain pipe loaf bread. **10.00**

**Gluten-free available upon request.**

### KIDS MENU

#### KIDS PLATTER

An array of chicken nuggets with tomato sauce, ham and cheese sandwich, fruit and an Anvers novelty chocolate. **13.00**

#### KIDS HAM AND CHEESE TOASTIE

Ham off the bone and tasty cheddar cheese, lightly toasted in white bread. **8.00**