

### COFFEE SELECTION

Cappuccino, Latte, Flat White, Long Black,  
Espresso, Mocha, Chai. **CUP 4.70 MUG 5.50**

### LOOSE LEAF TEA SELECTION

English Breakfast, Earl Grey, Peppermint, Jasmine Green,  
Lemongrass and Ginger, Bushells. **POT FOR 1 4.50**

### ICED DRINKS 7.50

### MILKSHAKES

Chocolate, Berry, White Chocolate, Mocha, Coffee. **6.50**

### SPIDERS 7.00

### SOFT DRINK VARIETIES

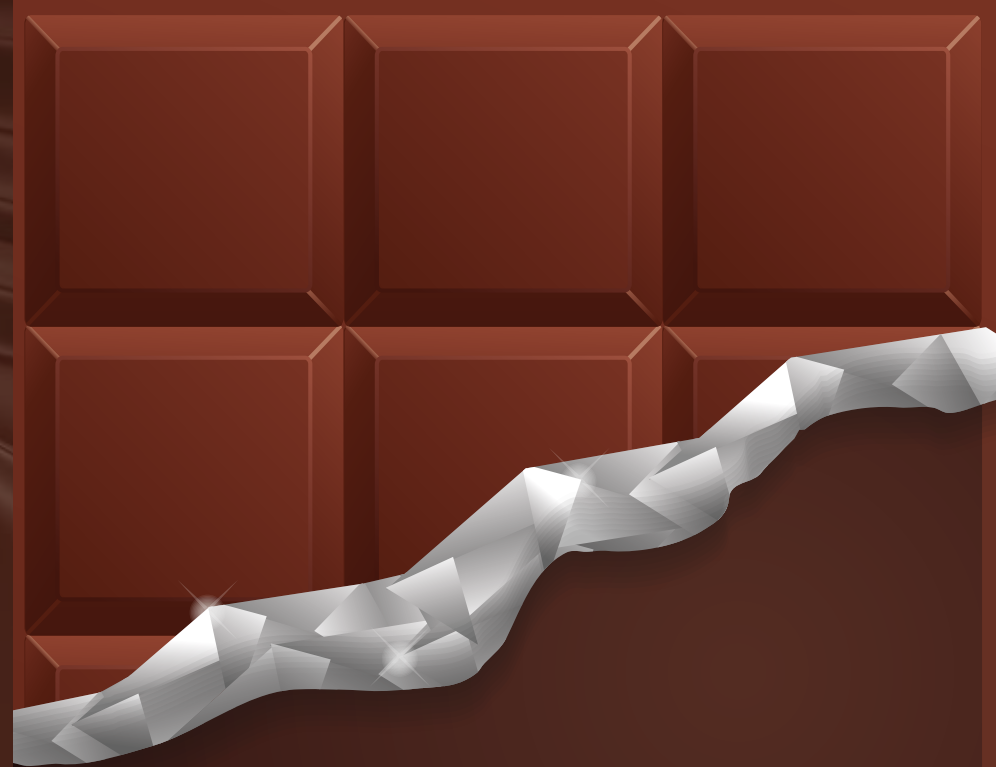
Raspberry, Cola, Lime, Lemonade, Sparkling Apple,  
Sparkling Blackcurrant, Sparkling Water. **4.50**

### FRUIT JUICE

Orange, Apple or Apple Guava and Berry. **4.50**

### POP TOPS

Apple or Blackcurrant and Apple. **3.00**



**HOUSE** *of*  
**ANVERS**

**THE TOTAL CHOCOLATE  
EXPERIENCE**



## CHOCOLATERIE



### ANVERS SIGNATURE TRIO PLATE

Anvers Signature Truffle, Fudge, and a Dark and Milk Fortunato No. 4, the world's rarest chocolate. **6.00**

## PATISSERIE



### GATEAUX SELECTION

Our Patisseries keep changing the cakes to keep us and themselves entertained, so please ask our friendly staff about today's creations, which are in our display fridge near the front entrance. **9.00**



## SAVOURY



### SMOKED SALMON ROULADE

Wine Recommendation: White Rock Pinot Gris. **17.00**

### CHEESE SELECTION

Wine Recommendation: Bream Creek Pinot Noir. **18.00**



## 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**

## HOT CHOCOLATE VARIETIES



Let your mind wonder back 2000 years ago when the Aztecs, Olmecs and Mayas first discovered the pleasure of hot chocolate.

Enjoy our locally handcrafted pottery Aztec mugs, filled with Anvers signature hot chocolate.

**TRADITIONAL CHOCOLATE: 6.00**

### CREAMY VANILLA

White chocolate. **6.00**

**CINNAMON: 6.00**

### AZTEC CHILLI AND SPICE

Chilli preserved in alcohol. **6.50**