



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. 70.00

SMOKED SALMON ROULADE

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

G/F upon request. 18.00

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. 22.00**

LES SANDWICHES DE CAFÉ

TURKEY AND CRANBERRY

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

HAM AND MAYONNAISE

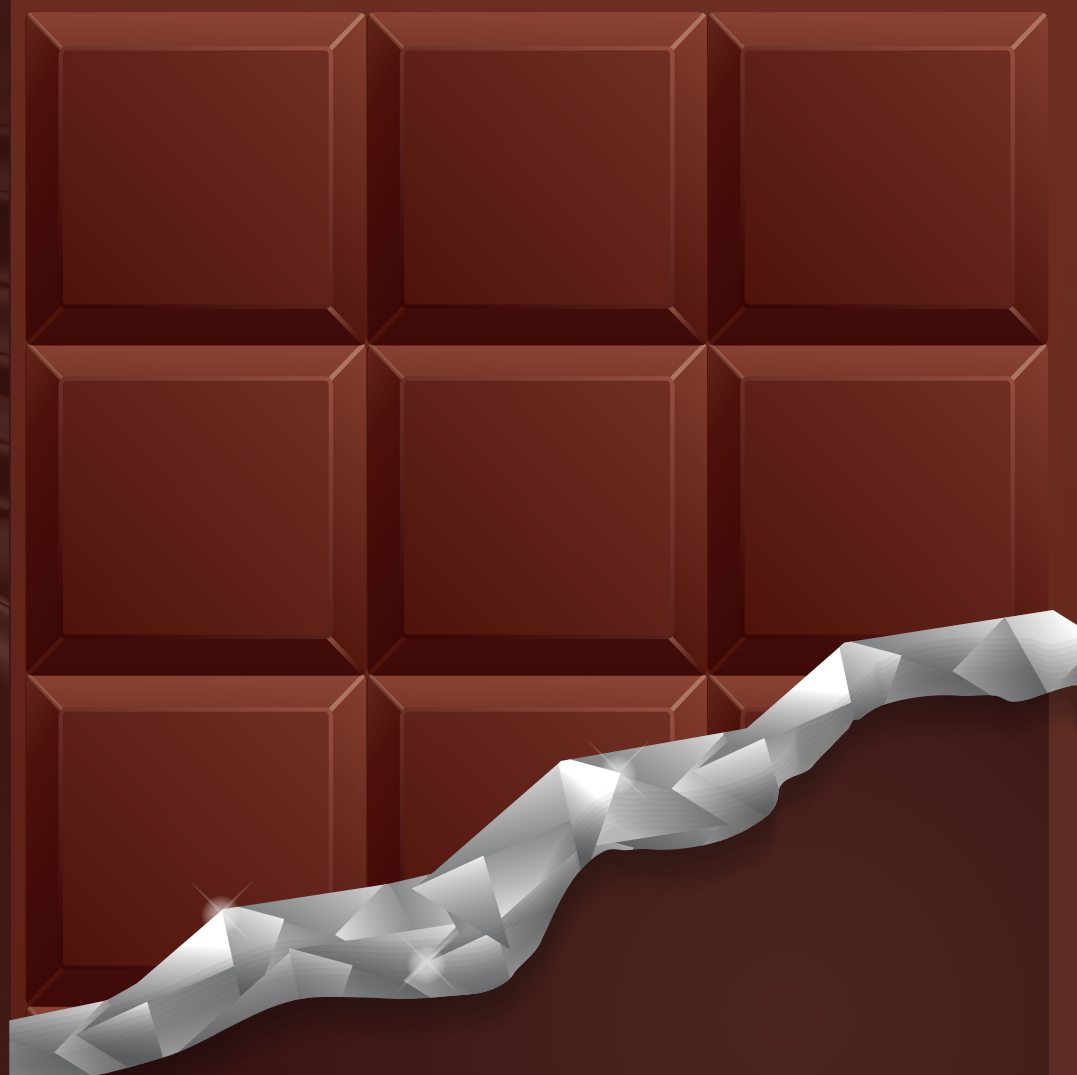
Ham off the bone, Ashgrove smoked cheddar, lettuce greens, tomato, sliced red onion and mayonnaise on Vienna sourdough bread. **10.00**

SMOKY CHEESE, VEGETABLE AND PESTO

Ashgrove smoked cheddar with charred capsicum, grilled eggplant, lettuce, red onion and tomato with green pesto on Vienna sourdough bread. **10.00**

Gluten-free available upon request.

TOASTED SANDWICHES: 1.00 Extra



Breakfast Menu

7AM-12PM

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. **20.00**

SELECT YOUR FAVOURITE VARIETY FROM: CHOCOLATE

Real couverture Anvers Chocolate Sauce.

BERRY

Berry compote and seasonal berries.

HAZELNUT

Chocolate hazelnut praline sauce and sprinkled with roasted hazelnuts.

LEMON

Lemon curd.

BANANA CARAMEL

Sliced banana and caramel sauce.

ADDITIONAL EXTRAS

VANILLA ICE CREAM: 3.00

CHOCOLATE ICE CREAM: 3.00

WHIPPED CREAM: 2.50

FRESH BERRIES: 3.50

CARAMEL SAUCE: 2.50

PURE MAPLE SYRUP: 3.00

SLICED BANANA: 3.50

CRUSHED HAZELNUTS: 3.00

BREAKFAST MENU



HOME BAKED CROISSANTS

Two buttered croissants served with your choice of either:

Tasmanian Cheeses **18.00**

Homemade Berry Conserve **16.00**

Anvers Own Chocolate Hazelnut Spread **16.00**

Toasted Ham-off-the-bone, Cheese and Relish **22.00**

HOUSE SPECIALTY “STOLLEN”

European fruit loaf with delicious almond paste, toasted and served with butter, hazelnut/chocolate spread and fresh fruit. **18.00**

ANVERS’ BIG BREAKFAST

Two poached free range eggs served on toasted Vienna sourdough with Portuguese style baked beans, tomato, mushrooms, bacon and cheese kransky sausage.

G/F upon request. 26.50

SAVOURY WAFFLES

Two warm Belgium waffles served with bacon, banana and a side of pure maple syrup. **22.00**

EGGS BENEDICT

Vienna sourdough toasted and served with two poached eggs, traditional hollandaise sauce and garnished with spring onion curls. This is served with your choice of the following: **G/F upon request. 23.00**

Shaved Ham-off-the-bone

Bacon

Smoked salmon

Add wilted spinach for **3.00**

CRISPY FRENCH BAGUETTE WITH SMOKED SALMON

An open French baguette with Neufchatel cream cheese and Tasmanian smoked salmon garnished with onions and capers. This is served with a pear and walnut salad. **21.00**

SPANISH OMELETTE TART

A free range egg tart with tomato, bacon, mushrooms, roast capsicum, aged cheese and smoked paprika. This is served with a Mediterranean salad and in-house made relish. **21.00**

APPLE-CINNAMON BREAKFAST WAFFLE

Two warm Belgian waffles topped with warm cinnamon apple and a side of whipped cream and vanilla ice-cream. **20.00**