

CIDERS – BEERS – GIN



TASMANIAN CIDERS

PURE SPREYTON CIDER – BRIGHT: 9.50

PURE SPREYTON CIDER – PEAR: 9.50

TASMANIAN BEERS

BOAGS PREMIUM: 10.00

BOAGS PREMIUM LIGHT: 9.50

SPREYTON HARD GINGER BEER: 9.50

TASMANIAN CRAFT BEERS

SEVEN SHEDS:

BOHO PILSNER

A refreshing Pilsner style lager. 11.00

BLACK INCA CACAO BEER

Brewed with the world's rarest cacao bean –
The Peruvian Fortunato No.4 – 500ml. 13.50

TASMANIAN GIN

TASMANIAN DASHER + FISHER

OCEAN GIN AND TONIC: 9.00

RASPBERRY GIN AND SODA: 9.00

NON-ALCOHOLIC

THE GOOD APPLE SPARKLING APPLE JUICE: 4.50

HENRYS GINGER BEER – 500ML: 8.00

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: 48.00

WHITES

BREAM CREEK PINOT GRIGIO

Made in the traditional (Italian) dry style with terrific
aromatics, of pear and lychee fruits.

GLASS: 12.00

BOTTLE: 48.00

TASMANIAN ICON SAUVIGNON BLANC

A crisp and refreshing Sauvignon Blanc style presenting
lifted tropical fruits.

GLASS: 12.00

BOTTLE: 48.00

SMALL WONDER LANDSCAPE CHARDONNAY

Elegant stone fruits are the focus, framed by creamy
oak structure.

GLASS: 12.00

BOTTLE: 48.00

REDS

BREAM CREEK PINOT NOIR

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

GLASS: 12.00

BOTTLE: 48.00

BREAM CREEK CABERNET MERLOT

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

GLASS: 12.00

BOTTLE: 48.00



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. **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

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 70.00

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. **G/F upon request 21.00**

POTATO, CHEESE, AND SPINACH FLAN

This is served with a Mediterranean salad containing pine nuts, roast capsicum, sundried tomatoes, and feta, finished with a side of home-made tomato relish. **Vegetarian 18.50**

CRADLE COAST PIE

Local Tasmanian beef, vegetables, and a hint of chilli, slow cooked in a "jus" containing Anvers signature dark chocolate and capped with a pastry lid. This is complimented with a pear and walnut salad. **G/F upon request 25.00**

SALMON STRUDEL

Salmon and creamy dill sauce, encased in a strudel pastry. This is served with a middle eastern salad containing mint, chickpeas, and pomegranate. **23.50**

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

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**

