

LIGHT FARE



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. 75.00

SMOKED SALMON ROULADE

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

G/F upon request. 18.50

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**

TURKEY AND CRANBERRY

Smoked turkey breast slices with cranberry sauce, brie cheese, lettuce greens, tomato and sliced red onion on white pipe loaf bread. **11.00**

HAM AND MAYONNAISE

Ham off the bone, Ashgrove smoked cheddar, lettuce greens, tomato, sliced red onion and mayonnaise on white pipe loaf bread. **11.00**

SMOKY CHEESE, VEGETABLE AND PESTO

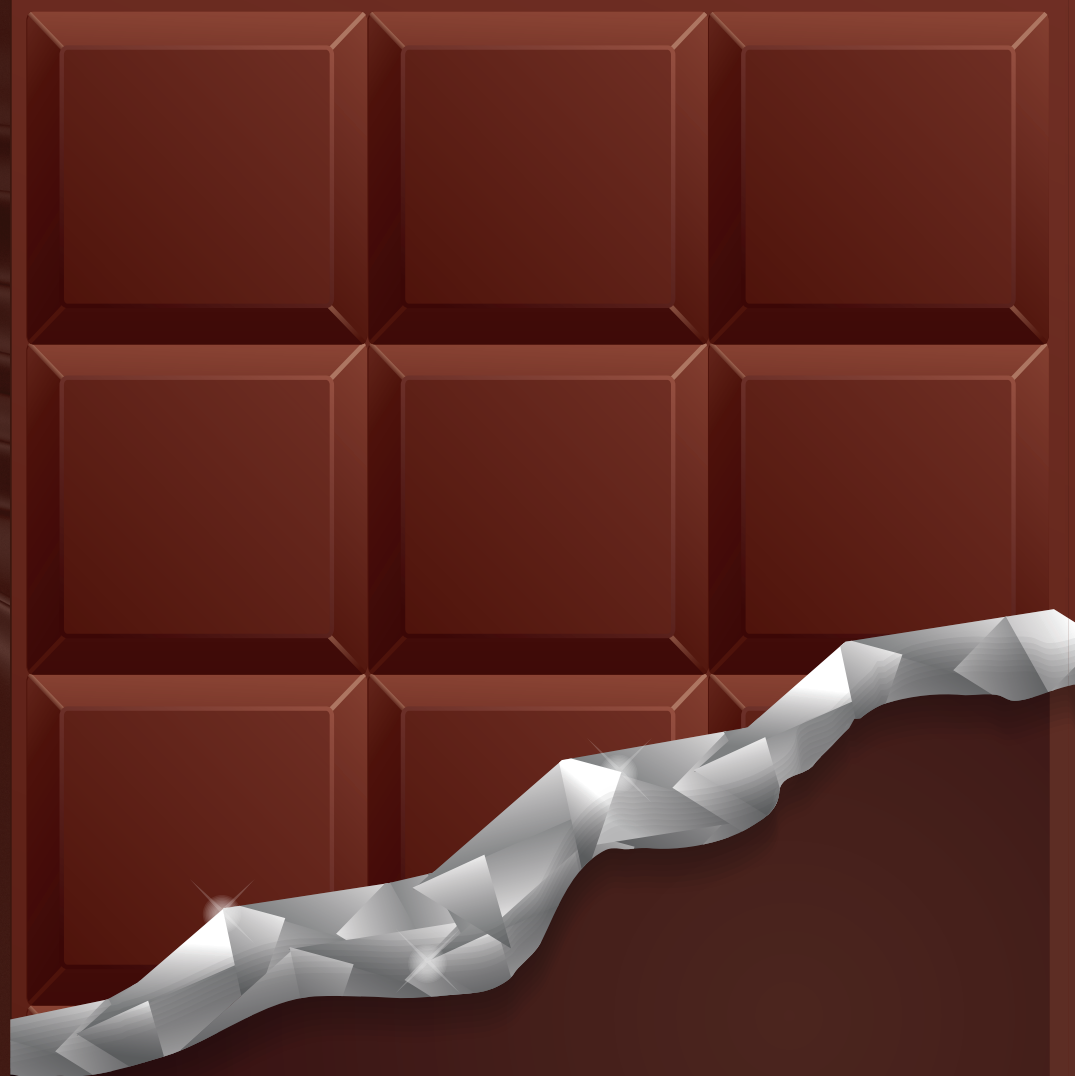
Ashgrove smoked cheddar with charred capsicum, grilled eggplant, lettuce, red onion and tomato with green pesto on white pipe loaf bread. **11.00**

PULLED ROAST CHICKEN

Nicholls chicken thighs, coated in an in-house made rub, oven baked and then pulled with BBQ sauce. This is served with Ashgrove smoked cheddar, lettuce greens, tomato, sliced red onion and mayonnaise on white pipe loaf. **11.00**

G/F 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. **21.00**

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: 3.50

CHOCOLATE ICE CREAM: 3.50

WHIPPED CREAM: 3.00

FRESH BERRIES: 4.00

CARAMEL SAUCE: 3.00

PURE MAPLE SYRUP: 3.50

SLICED BANANA: 4.00

CRUSHED HAZELNUTS: 3.50

BREAKFAST MENU



HOME BAKED CROISSANTS

Two buttered croissants served with your choice of either:

Tasmanian Cheeses **20.00**

Homemade Berry Conserve **17.00**

Anvers Own Chocolate Hazelnut Spread **17.00**

Toasted Ham-off-the-bone, Cheese and Relish **24.00**

HOUSE SPECIALTY "STOLLEN"

European fruit loaf with delicious almond paste, toasted and served with butter, hazelnut/chocolate spread and fresh fruit. **19.00**

COCONUT BLACK RICE PUDDING

This sweetened black rice pudding is served cold and complimented with shaved coconut, popped black rice, fresh banana and strawberries. **18.00**

SAVOURY WAFFLES

Two warm Belgium waffles served with bacon, banana and a side of pure maple syrup. **22.50**

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, apple, brie, and walnut salad. **G/F upon request. 21.50**

APPLE-CINNAMON BREAKFAST WAFFLE

Two warm Belgian waffles topped with warm in-house made cinnamon stewed apple and vanilla ice-cream. **22.00**

BUILD YOUR OWN BREAKFAST

Two free-range eggs any style, served on sourdough toast. Add any of the following: **G/F upon request. 16.00**

Hollandaise Sauce (Eggs Benedict) **4.00**

Ham-off-the-bone **3.50**

Smoked Salmon **5.00**

Wilted Spinach **3.00**

Bacon **4.50**

Baked Tomato **3.00**

Chorizo **4.50**

Button Mushrooms **3.50**

SMASHED AVOCADO

Sourdough toast with avocado salsa verde and free-range poached eggs topped with sesame spiced dukkah. **G/F upon request. 23.00**