

## 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. 14.80

### 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 GRIS

This wine has green apple, brown pear, and Meyer lemon flavours, finishing with excellent length and intensity.

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

#### DEVILS CORNER CHARDONNAY

Located on the East Coast of Tasmania, this uniquely Tasmanian chardonnay has a palate of bright citrus notes and refreshing cool climate acidity.

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. **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**

## 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 75.00**

### 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**

### ROAST PUMPKIN BRUSCHETTA

Toasted Vienna sour dough topped with rocket, roasted spiced butternut pumpkin, crumbled fetta, toasted pine nuts and finished with a balsamic glaze drizzle. (Served warm upon request).

**G/F upon request 21.00**

### CHICKEN FAJITAS

Seasoned Nichols chicken breast pieces cooked sous-vide and served with charred capsicum in a hot cast iron skillet. This is complimented with white flour tortillas, smashed avocado, salsa, spiced sour cream and citrus wedges. **G/F upon request 24.50**

### TASMANIAN SPRING LAMB

Local lamb backstrap lightly seared and oven roasted. This is served on pumpkin puree and is accompanied with a Mediterranean salad, roasted baby carrots and a side of mint verde. **26.50**

### HONEY MUSTARD SALMON

A fillet of Petuna Atlantic Salmon marinated in a honey mustard glaze, oven baked and served on a bed of smashed avocado. Roasted baby carrots and a crunchy noodle salad complete the dish. **28.00**

## 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**

## LIGHT FARE



### 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

### 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**

### SMOKED SALMON ROULADE

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

**G/F upon request 18.50**

