CIDERS – BEERS

TASMANIAN CIDERS

PURE SPREYTON CIDER – BRIGHT: 10.50

PURE SPREYTON CIDER – PEAR: 10.50

TASMANIAN BEERS

BOAGS PREMIUM: 10.00

BOAGS PREMIUM LIGHT: 9.50

SPREYTON HARD GINGER BEER: 10.50

LITTLE PENGUIN SESSION ALE
Brewed in Devonport, this ale is light on malts with a cleansing citrus finish. **11.00**

NON-ALCOHOLIC

THE GOOD APPLE SPARKLING APPLE JUICE: 5.50

HENRYS GINGER BEER – 500ML: 9.00

LEMON LIME BITTERS: 5.50

ASHBOLT ELDERFLOWER SPARKLING: 6.50

ASHBOLT ELDERBERRY SPARKLING: 6.50

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: 49.00

WHITES

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

GLASS: 13.00 **BOTTLE:** 49.00

KELVEDON ESTATE SAUVIGNON BLANC
From vines planted in Spring of 1998, this fifth generation continues a fine farming tradition on the East Coast of Tasmania.

GLASS: 13.00 **BOTTLE:** 49.00

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: 13.00 **BOTTLE:** 49.00

DUFFY MOSCATO
From the Holm Oak vineyard this Moscato is made from the Muscat a Petit Grains Rouge, showing classic floral, watermelon, and musk stick aromas.

GLASS: 13.00 **BOTTLE:** 49.00

REDS

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

GLASS: 13.00 **BOTTLE:** 49.00

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: 13.00 **BOTTLE:** 49.00

nova

ANVERS
TASMANIA

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. **22.00**

SELECT YOUR FAVOURITE VARIETY FROM:

CHOCOLATE
Real couverture Anvers Chocolate Sauce.

BERRY
Berry compote and seasonal berries.

HAZELNUT
Chocolate hazelnut praline sauce, sprinkled with roasted hazelnuts and chocolate flakes.

LEMON
Zesty lemon curd.

BANANA CARAMEL
Sliced banana and caramel sauce.

SAVOURY WAFFLES
Served with bacon, banana and a side of pure maple syrup. *(Note: this is not served with cream and ice-cream).* **24.00**

ADDITIONAL EXTRAS

VANILLA ICE CREAM: 3.50
CHOCOLATE ICE CREAM: 3.50
WHIPPED CREAM: 3.00
BERRY COMPOTE: 3.00
FRESH BERRIES: 4.00
CHOCOLATE SAUCE: 3.00
CARAMEL SAUCE: 3.00
PURE MAPLE SYRUP: 3.50
SLICED BANANA: 4.00
CRUSHED HAZELNUTS: 3.50
BACON: 6.00

LUNCH MENU

TASMANIAN PLATTER
A grand showcase of fresh Tasmanian smallgoods, smoked trout and Coal River Farm cheeses, served with baguette, Coal River Pantry lavosh and a selection of condiments. Perfectly suited for two.
G/F upon request 75.00

DUCK FAT PATATAS BRAVAS
A classic Spanish-inspired dish of crispy duck-fat roasted potatoes served over a smoky tomato bravas sauce, complemented by a shaved Brussels sprout salad with prosciutto crumb and pockets of zesty lemon aioli. **G/F upon request** 22.00

ZUCCHINI, BASIL AND GOATS CHEESE DANISH
A flaky, buttery Danish pastry filled with whipped goat's cheese, topped with roasted zucchini, fresh basil, toasted pine nuts, preserved lemon and pickles, finished with a drizzle of fragrant herb oil. **24.00**

CRISPY CONFIT LAMB RIBS WITH SMOKEY EGGPLANT DIP
Slow-cooked spring lamb ribs, roasted until beautifully crisp, served on a bed of smoky baba ghanoush with pickled red onion, hazelnut dukkah and bursts of fresh pomegranate. **G/F upon request** 32.00

NDUJA PRAWN RIGATONI
Rigatoni tossed through a rich 'nduja sauce with roasted red capsicum, garlic and olive oil, finished with wild Australian prawn cutlets, fresh lemon and crispy pangrattato. **35.00**

BEEF BRISKET AND SMOKED CHEDDAR PIE
Slow-cooked beef brisket braised in dark stout with traditional vegetables, encased in golden pastry with Ashgrove smoked cheddar. Served with a crisp Brussels sprout salad and Anvers' own tomato relish. **27.00**

Ask our team about today's special creation or view the specials board.

LIGHT FARE

HAM AND RELISH SANDWICH
Ham off-the-bone, cheddar cheese white pipe loaf club sandwich with lettuce greens, tomato and red onion with Anvers own Tomato relish. **13.00**

TURKEY AND CRANBERRY SANDWICH
Sliced smoked turkey breast, brie cheese white pipe loaf club sandwich with lettuce greens, tomato and red onion with cranberry sauce. **13.00**

All sandwiches G/F upon request.
TOASTED SANDWICHES: 1.00 Extra

PUMPKIN AND FETTA BRIOCHE
Middle eastern spiced roast pumpkin with crumbled fetta, lettuce greens, tomato and red onion in a brioche style roll. **15.00**

MORTADELLA AND STRACCIATELLA BRIOCHE
Sliced Mortadella, artisian stracciatella, lettuce greens, tomato and red onion with a drizzle of cherry vincotto in a brioche style roll. **15.00**

TASMANIAN AWARD WINNING CHEESE SELECTION
Try some of our well known rich dairy cheeses served with Anvers own chilli jam.
G/F upon request 24.00

SMOKED TROUT ROULADE
A fantastic combination of spinach and smoked Tasmanian trout rolled together with cream cheese.
G/F upon request 24.00

CRISPY FRENCH BAGUETTE WITH SMOKED TROUT
An open French baguette with Neufchatel cream cheese and Tasmanian smoked trout, red onion and capers. **G/F upon request** 25.00