

bar menu

soup of the day	15
bread roll + butter	
cob loaf (DF, V)	20
cradle coast olive oil + balsamic glaze + house made dukkha	
chips with aioli (GF, DF, V)	15
caesar salad (GFO)	26
cos lettuce + bacon + croutons + egg + parmesan cheese + caesar dressing <i>add prawn, chicken or smoked salmon \$6</i>	
greek salad (GF, DFO, V)	26
tomatoes + cucumber + red onion + capsicum + olives + feta	
szechuan spiced fried calamari (DF)	27
chips + garden salad + sriracha aioli + lemon	
classic chicken schnitzel	33
crumbed chicken + chips + salad	
chicken parmigiana	35
napoli sauce + ham + cheese blend + chips + salad	
fish of the day	33
chips + salad + tartare + lemon	
beef burger (GFO)	32
beef patty + mesclun lettuce + cheese + caramelised onion + pickled cucumber + tomato relish + chips	
vegetarian burger (GFO)	30
mesclun lettuce + mushroom + tomato + haloumi + caramelised onion + aioli + chips	
200g scotch fillet (GF)	37
chips + salad	

\$3 extra: gravy, pepper, mushroom, creamy garlic sauce



dessert

coconut + mango panna cotta mango compote + seasonal berries + biscuit crumb + anvers chocolate shards	19
eton mess (GF) coconut yogurt + berry compote + pavlova + tasmanian seasonal berries	19
anvers vegan chocolate brownie (GF, DF, VE) salted lime sorbet + seasonal berries + ganache + crushed tasmanian candied walnuts	20
affogato (V) vanilla bean ice cream + tascaffe espresso + frangelico	21
tasmanian cheese plate (V, GFO) selection of tasmania's best cheese + dried fruit + mixed nuts + fruit paste + crackers	35