

CAPE BERNIER

TASMANIA



Light meals

Look out the window and you might have seen the cow or the goat that gave the milk for the cheese or the farm that grew the oysters. We strive to bring the best of our local produce matched with our estate grown wines.

Oysters \$18 ½ doz, \$35 doz

Local Blue Lagoon Oysters from Boomer Bay

Best with Cape Bernier Pinot Gris 2022

Warm Olives (V) \$12

Herbed kalamata & green olives served with bread

Best with Cape Bernier Sauvignon Blanc 2019

Tassie Bush Dukkha (V) \$15

Dukkah with native peppercorn, kunzea & wattleseed served with olive oil and crusty bread

Best with Cape Bernier Sauvignon Blanc 2019

Local Cheese Platter (V) \$38

3 delish local cheeses accompanied by jelly, pickled onions & crackers

Best with Cape Bernier Pinot Gris

Ploughman's Platter \$40

2 local cheeses, ham, salami, bush jelly, pickled onions & crusty bread

Best with Cape Bernier Pinot Noir

Tasmanian Platter \$55

Tasmanian seasonal local produce including oysters, smoked salmon, wallaby or mutton sausage, peppercorn quince, pickled onions & crusty bread

Best with Cape Bernier Chardonnay

Farmhouse Toastie \$15

Bream Creek Brie with a touch of cheddar (V)

Free range ham toasted with Bream Creek Brie and a touch of cheddar

Kids Cheese Toastie \$8

Something sweet

Poached Pear \$12.00

Saffron & vanilla poached pears in a white wine reduction served with cream

House made lemon slice \$12.00

Homemade lemon slice served with wild berries and cream