

# CAPE BERNIER

TASMANIA



## Lunch

*It's not just producing world class Pinot Noir and Chardonnay that Tasmania shares with Burgundy in France but also fine beef, lamb, potatoes, onions, garlic and more. It is with this in mind that we have carefully selected a menu that features the combination of cool climate wines and local produce from the paddock to plate.*

### **Oeufs en Meurette (V) - \$30**

Eggs poached in Pinot Noir with truffled mushroom and seasonal vegetables served with crusty bread, potato salad and Tasmanian butter

*Enjoy with Wils Chardonnay 2021*

### **Coq a vin - \$35**

Free range Marion Bay chicken with Cape Bernier bacon lardons marinated in Pinot Noir and seasonal vegetables served with crusty bread, potato salad and Tasmanian butter

*Enjoy with Pinot Gris 2022*

### **Pulled Pork Burger - \$30**

Smokey estate grown free range Cape Bernier pulled pork on a brioche bun served with pickles, sauerkraut and coleslaw. Gluten free option.

*Enjoy with Chardonnay 2018*

### **Country Style Slow Cooked Lamb Shoulder - \$35**

Derford farms lamb with Pinot Noir garlic, rosemary and Tasman Sea Salt, served with coleslaw and potato salad

*Enjoy with Pinot Noir 2018*

### **Beef Bourguignon - \$38**

Grass fed black angus beef stew in a rich Pinot Noir sauce cooked with bacon lardons mushrooms and onions served with coleslaw, potato salad and a side of crusty bread and Tasmanian butter

*Enjoy with Pinot Noir Reserve 2021*