

# CAPE BERNIER

TASMANIA



## Summer Mains (Saturday and Sunday)

*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 ultra local produce from the paddock to the plate.*

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

Smokey estate grown free range Cape Bernier pulled pork on a brioche bun served with pickles, sauerkraut, mesclun leaf and Daly potato salad. (GF available)

*Enjoy with Chardonnay 2018*

### **Slow Cooked Lamb Burger \$30**

Bream Creek Lamb marinated in Pinot Noir, garlic and rosemary on a brioche bun served with cucumber pickles, mint and lemon yoghurt, mesclun leaf and Daly potato salad. (GF available)

*Enjoy with Pinot Noir 2019*

### **Quiche Lorraine - \$30**

Savoury Flan which originated in the area of Lorraine in France. A rich butter pastry filled with Cape Bernier free range bacon lardons, eggs and pure cream. Served with Daly potato salad, mesclun leaf salad, orange vinaigrette, crusty bread and Tasmanian butter.

*Enjoy with Sauvignon Blanc 2019*

### **Spinach and Goats Cheese Quiche - \$30**

A Rich butter pastry filled with home-grown spinach, Tongola goats curd, free range eggs and pure cream then served with Daly potato salad, mesclun leaf salad, orange vinaigrette, crusty bread and Tasmanian butter. (V)

*Enjoy with Pinot Gris 2023*

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## **Pork and Chicken Terrine - \$38**

Cape Bernier pork and free range lardon mix layered with chicken breast and ham then wrapped in bacon before baking. Served with homemade local rhubarb and pear chutney, Daly potato salad, mesclun leaf salad, orange vinaigrette, crusty bread and Tasmanian butter. (GF available)

*Enjoy with Pinot Noir 2019*

## **Pithiviers - \$35**

This enclosed round inverted puff pastry pie comes filled with your choice of:

Coq au vin

Free range Marion Bay chicken marinated in Pinot Noir and Sauvignon Blanc, Cape Bernier free range bacon lardons

*Enjoy with Pinot Gris 2023*

Beef Bourguignon

Bream creek beef in a Pinot Noir sauce cooked with Cape Bernier free range bacon lardons

*Enjoy with Cabernet Sauvignon 2021*

Served with Daly potato salad, mesclun salad leaves, orange vinaigrette, crusty bread and Tasmanian butter.

## **Salade Niçoise - \$32**

Classic French salad our way – with smoked salmon.

A hearty salad of gem lettuce, cherry tomatoes, green beans, potato, black olives, and hard boiled free range eggs then drizzled with anchovy dressing and topped with smoked salmon served with crusty bread and Tasmanian butter. (GF available)

*Enjoy with Sparkling Cuvee Brut 2016*