

CAPE BERNIER

TASMANIA



Light meals Wednesday - Sunday

Oysters \$18 ½ doz, \$35 doz

Local Blue Lagoon Oysters from Boomer Bay
Best with Cape Bernier Pinot Gris 2023

Warm Olives (V) \$12

Herbed kalamata & green olives served with crusty 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

Slow Cooked Pork Burger \$32

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 2019

Slow Cooked Lamb Burger \$32

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

Local Cheese Platter (V) \$38

3 delish local cheeses accompanied by peppercorn quince, pickled onions, cucumber pickles & Artisan crackers
Best with Cape Bernier Pinot Gris 2023

Ploughman's Platter \$40

2 local cheeses, ham, salami, chutney, pickled onions, pickles & crusty bread
Best with Cape Bernier Pinot Noir 2018

Tasmanian Platter \$55

Tasmanian seasonal local produce including oysters, smoked salmon, wallaby salami peppercorn quince, pickled onions, cucumber pickles & crusty bread
Best with Cape Bernier Chardonnay 2019

Farmhouse Toastie \$15

Bream Creek Brie with a touch of cheddar (V) OR
Free range ham toasted with Bream Creek Brie and a touch of cheddar

Kids Cheese Toastie \$8

Something sweet ? Ask our friendly staff for Today's options