

CAPE BERNIER

TASMANIA



Winter 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 local produce from the paddock to the plate.

French Onion Soup \$15

A French classic. Sliced locally grown onions and fresh herbs braised in a Cape Bernier Pinot Noir and homemade beef stock base. Served with toasted garlic and cheese baguette.

Enjoy with Pinot Noir 2019

Vichyssoise \$15

Fresh cream soup made with locally grown Tasmanian potatoes and leeks. Served with homemade cheese and chive scone.

Enjoy with Pinot Gris 2023

Beef Provencale \$40

Tasmanian Beef simmered in a tomato and Bream Creek Pinot Noir base with fresh local herbs, baby potatoes, mixed seasonal vegetables and olives. Served with a crusty bread roll and Tasmanian butter.

Enjoy with Cabernet Sauvignon 2021

Navarin of Lamb \$38

Locally farmed lamb simmered in homemade stock, Bream Creek Pinot Noir and fresh herbs then finished with caramelised locally grown vegetables. Served with a crusty bread roll and Tasmanian butter.

Enjoy with Reserve Pinot Noir 2021

Poulet Vallée d' Auge \$38

Free range Marion Bay chicken cooked in homemade chicken stock, Willie Smith's Apple Cider and fresh herbs. Butter sautéed local apples, leeks and mushrooms flamed in brandy are then added. Finished with a whisk through of local fresh range egg and crème fraîche. Served with crusty bread roll and Tasmanian butter. (GF)

Enjoy with Sauvignon Blanc 2019

Pork Cassoulet \$40

A classic French peasant dish of mixed locally farmed free range pork cuts (fresh and smoked) and cannellini beans. A hearty stew cooked with garlic, duck fat, thyme, sage and tomato. Served with a garlic butter French baguette. (GF)

Enjoy with Chardonnay 2019

Baked Ratatouille & Goats Cheese \$35

Aubergines, capsicum, onions pan-fried with smoked paprika, garlic, balsamic vinegar and passata. Then topped and baked with a creamy cheese sauce, layered zucchini slices and crumbled Tongola goat's curd. Served with a crusty bread roll and Tasmanian butter. (V,GF)

Enjoy with Sparkling Cuvee Brut 2016