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**Welcome to Hartzview Vineyard**

**Menu**

**Platters**

**Vineyard Platter**

*An array of dips, 2 premium Tasmanian cheeses, leg ham, turkey breast and Tassie smoked salmon, house made relish, antipasto, fig & walnut paste and locally made bush dust served with bread and crackers (gf available)*

For one - $26.00

For two - $49.00

**Trio of Cheese**

*A delicious trio of premium Tasmanian cheese, fig & walnut paste, apples, dates and Tasmanian roasted walnuts with crackers and house made bread (gf available, veg)*

For one - $20.00

For two - $38.00

**Antipasto and Cheese Platter**

*A duo of cheeses, antipasto & pickled baby cucumbers, served with crackers and house made bread (gf available, veg)*

$20.00

Add Tassie smoked salmon $25.00

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 **Dessert**

**Panacotta –** *Served with fresh Raspberries, whipped cream and Raspberry coulis.* $11

With a glass of Raspberry Fortified Wine $19

**Blueberry Brulee Cheesecake –** *Served with whipped cream and blueberries soaked in Hartzview’s Blueberry Fortified Wine* $11

With a glass of Blueberry Fortified wine $19

**Tiramisu Cheesecake –** *Served with blackheart Cygnet cherries soaked in Hartzview Cherry Fortified Wine and fresh cream* $11

With a glass of Blackcurrant Fortified Wine $19

**Chocolate Raspberry Brownie –** *Drizzled with Hartzview’s Raspberry Fortified wine and served with cream and Raspberry Sorbet (gf available)* $11

With a glass of Hartzview’s Raspberry Fortified Wine $19

**Cherry Affogato *–*** *Valhalla vanilla ice-cream, espresso and Hartzview Cherry Fortified Wine served separately for you to combine $12*

**Dutch Apple Slice –** *Warm stewed apples and sultanas and short crust pastry served with fresh cream* $10

With a glass of Spiced Apple Liqueur Mead $18

**Citrus Tart –** *Served with fresh cream and caramel sauce* (gf) $11

With a glass of Spiced Apple Liqueur Mead $19

**Sticky Date Pudding –** *Warm sticky date pudding with butterscotch sauce and cream* $11

With a glass of Blackberry Fortified Wine $19

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 **Hot Drinks**

 **Cup Mug**

Cappuccino $4.50 $5.00

Latte $4.50 $5.00

Flat White $4.50 $5.00

Long Black $4.50 $5.00

Mocha $5.00 $5.50

Extra shot – 50c Decaf – 50c Soy milk – 50c

Hazelnut Syrup – 50c Vanilla Syrup – 50c

Chai Latte $4.50 $5.00

Hot Chocolate $4.50 $5.00

Iced Chocolate $6.50

Iced Coffee $6.50

Milkshakes – Strawberry, Chocolate, Caramel $6.00

Art of Tea - For 1 - $4.50 For 2 - $7.50

Choose from: English Breakfast, Earl Grey, French Earl Grey, Indian Chai, Salamanca Green, Peppermint or Chamomile

**Bite size gluten free Brownie –** *Please ask for today’s option $2.50*

**Biscuits –** *Locally made, choose from Choc Chip or ANZAC $1.20*

**Devonshire Tea** – *Large locally made scone (plain or date) served with strawberry jam and fresh cream and your choice of tea or coffee*

$10.00

**Wines**

Hartzview 2018 Sauvignon Blanc $11.00 $35.00

Hartzview 2016 Wooded Chardonnay $11.00 $35.00

Hartzview 2018 Summer Rosé $10.00 $30.00

Hartzview 2016 Reserve Pinot Noir $12.00 $40.00

Hartzview 2015 Pinot Noir $11.00 $35.00

42° South Premier Cuvee $40.00

**Beer and Cider**

Hobart Brewing Co Tasmania Ale 330ml $8.50

Frank’s Summer Apple Cider 330ml $9.00

Frank’s Pear and Cherry Cider 330ml $9.00

**Cocktails**

**Mead Zinger** Hartzview Spiced Apple Liqueur Mead, ginger beer, lime & fresh mint $10.00

**Gin and Tonic** Local Hunnington Distillery Gin with premium tonic water and a twist of lemon and orange $10.00

**Very Berry** Hartzview Raspberry Fortified Wine & Local Hunnington Distillery Gin with soda, strawberry and mint $12.00

**Kir** Hartzview Cassis & Hartzview Chardonnay $10.00

**Kir Cardinal** Hartzview Summer Rose & Cassis $10.00

**Fortified Wines - $9.00 gl**

Hartzview’s Blackcurrant, Blackberry, Cherry, Blueberry and Raspberry Fortified Wine, Spiced Apple Liqueur Mead and Tasmanian Cassis

**Non Alcoholic Drinks**

Ashbolt Sparkling Elderflower 330ml $6.00

Gillespie’s Ginger Beer 330ml $6.00

Lucaston Park Apple juice 300ml $4.50

Sparkling Apple or Raspberry 330ml $4.50

Hartz Lemon, Lime & Bitters or Lemonade 330ml $4.50

Capi Sparkling Water or Tonic water 250ml $4.00

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Hartzview was established in 1988 by Rob and Anthea Patterson. The 125 acre property, located at Gardners Bay, was purchased by Rob’s late mother June (Audie) Patterson in 1976. Audie gifted a block of land to Rob and Anthea as a wedding gift and they relocated from Sydney to start their new life and family together in Tasmania.

In the early 1980s the Hartzview property was operating as a small fruit farm – producing a large percentage of Australia’s gooseberries. Rob had a keen interest in developing the land further so investigated the possibility of planting grape vines to make wine.

Results from various site and soil tests of the property determined Hartzview was not dissimilar to the French regions of Burgundy and Bordeaux – a perfect site to grow pinot noir. In 1988 the first Hartzview pinot noir cuttings were planted. Hartzview is known for its high quality pinot noir with a long ripening season producing intense pinot noir aromas and smooth rich flavours. The Estate and Reserve pinot noir are notable favourites with visitors to the cellar door.

A passion for fortified wine production came after a family holiday to Burgundy in France. Having sampled the unique range of French fortified wines Rob and Anthea recognised the potential for fruit fortified wine production in Tasmania – an island so plentiful of premium small fruits.

For over 20 years now Hartzview has specialised in the production of fruit fortified wines. Through innovative wine making techniques and 100% natural Tasmanian fruit the fortifieds are preservative free with no artificial flavours or colourings. From the sweet and luscious Spiced Apple Mead Liqueur through to the tawny Blackcurrant and Blackberry – there is a Hartzview fortified to suit many a discerning palate.