

## **BAR + PANTRY**

Freshly shucked appellation oyster, sherry and

5 each

25

## **SMALL PLATES**

WARM CHORIZO SALAD

**OYSTERS** 

eschalot vinaigrette Pair with 8 Rows Sparkling b25 **SALMON** 25 House cured Atlantic salmon Gravlax w/ hazelnut gazpacho and lemon vinaigrette Pair with Pinot Gris b30 FROM THE PASS **SOUP** 15 Cauliflower, leek & potato with glazed chorizo Pair with Chardonnay b30 **PASTA** 30 Mushroom & prosciutto linguine with parmesan & sliced truffle Pair with Hunter Valley Shiraz b50

Warm salad of cider glazed chorizo, roast kipfler potato, oven dried cherry tomatoes, pimentos,

spanish onion with a herb vinaigrette. Pair with Pinot Noir b36 **LIGHT MEALS + SIDES** Gluten free bread add 3 **VEGGIE TOASTIE\*** Haloumi with char-grilled eggplant, zucchini, pimentos and pesto on toasted sourdough **PULLED PORK TOASTIE** 15 with cheese & aioli **GARDEN SALAD\*** 14 Add chicken or smoked salmon **SPECIAL SALAD** 14 Pearl cous cous & pumpkin with raisins, rocket almonds & fetta Add chicken or smoked salmon 8 **POTATO FRIES** 10 with rosemary salt and aioli

## **TAKEAWAY**

Generously serves 2 people

**DELI BOARDS** 

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BARRIQUE CHEESE Comte, Brillat Savarin, Foume d'A King River Gold with muscatels, h sourdough baguette and cracker	noney, quii		<b>69</b> ste,
Pair with Hunter Valley Shiraz	3		b50
HOGS HEAD	Comto Br	ill a t	99
Selection of meats and cheeses: Comte, Brilla Savarin, Foume d'Ambert, Binnorie marinated jamon serrano, fennel and garlic salami, sopre petit Spanish salami roja, chicken terrine, olive cornichons, kikkones, quince paste, honey, cra and sourdough baguette			
Pair with Pinot Noir			<i>b</i> 36
PIZZAS Gluten free ba			
<b>BEECHWORTH</b> Margherita: rosso base, basil and	d Fior di La	atte	25
Pair with Pinot Noir			b36
<b>HUNTER</b> Char-grilled chicken: rosso base fetta and mozzarella	with bac	on, pe	<b>28</b> sto,
Pair with Chardonnay			<i>b</i> 30
COWRA Prosciutto: garlic and herb base and Fior di Latte	, chilli, ha	zelnut	<b>27</b> s
Pair with Cricket Pitch Red			b22
MCLAREN VALE Salami: rosso base, Calabrese sa tomatoes and Fior di Latte	alami, oliv	es, ch	<b>26</b> erry
Pair with Hunter Valley Shiraz			<i>b50</i>
ORANGE* Roasted pumpkin and spanish of base with fior dillatte and toaste smoked paprika mayo swirl			<b>28</b> to
Pair with Pinot Gris			b30

## **PASTRIES + SWEETS**

Daily selection. Please see our display or ask our Cru Bar team.

Please order at the counter

\*vegan options available on request
Advise our friendly staff of any dietary requirements



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DARKS COFFEE Flat White   Cappuccino   Latte   Long Black		ndard Large	5 6
DARKS COFFEE SMALL Piccolo   Espresso   Macchiato			4
DARKS COFFEE COLD Cold brew with milk or water and syrup   Iced Latte			7
CHOCOLATE Mocha   Hot Chocolate			6
CHAI Chai Latte			6
ORIGIN TEA English Breakfast   Earl Grey   Peppermint   Green   Lemongrass + Ginger   Forest Berry	Chamomile	,	4.50
SYRUP + MILK ALTERNATIVES Hazelnut   Caramel   Vanilla   Bonsoy   Almond   Oat		(	0.50
MILKSHAKES Chocolate   Caramel   Strawberry   Vanilla	Star	ndard Kids	7 4
JUICE Orange   Apple		Kius	5
SOFT DRINKS  Coke   Coke No Sugar   Sprite   Orangina   Lemon Lime Bitters  FAMOUS SODA CO.   Blood Orange   Pink Lemonade   Ginger Beer  SULLYS KOMBUCHA   Lemon + Ginger  Orangina			5 5 5 5
WATER East Coast Still San Pellegrino Sparkling 500ml 750ml			5 5 7
WINE	BOTTLE	MAGI	NUM
8 ROWS SPARKLING	25		
SEMILLON Hunter Valley, NSW	28		60
CRICKET PITCH WHITE Sauvignon Blanc Semillon	22		46
PINOT GRIS Currency Creek, SA	30		
CHARDONNAY Margaret River, WA	30		
LATE PICKED SEMILLON Hunter Valley, NSW	25		
ROSATO Hunter Valley, NSW	30		
PINOT NOIR Tasmania	36		
CRICKET PITCH RED Cabernet Sauvignon Shiraz Merlot	22		46
AREA BLEND SHIRAZ SA, NSW & VIC	36		
SHIRAZ Hunter Valley, NSW	50		
STICKY WICKET SEMILLON SAUVIGNON BLANC	35		