

CRU

BAR + PANTRY

BREAKFAST *named in honour of our yearly vintage team who love a good breaky*

TILL 11AM

THE MILLENNIAL *the youngest in our vintage crew*

Poached eggs, smashed avocado, rocket, Binnorie fetta and dukkha on toasted sourdough (V, GFA)

22

THE WINEMAKER *the leader of the pack*

Char-grilled bacon and egg roll with house tomato relish (GFA)

Pair with a glass of Sticky Wicket Semillon

16

g14

THE BRAINS *the Dux of Roseworthy University*

Soaked overnight oats, chia seeds, yoghurt, milk, honey, coconut and berries (V)

14

THE FRENCHIE *the inevitable French ring in*

Toasted ham and cheese croissant

12

VINTAGE BOARD *communal eating during vintage is the way we roll*

A bit of everything... smoked salmon, smashed avocado, fetta and dukkha; scrambled eggs, crispy bacon, on toasted sourdough; overnight oats; fruit salad; ham and cheese croissant; small sweet tart

58

Add bubbles with a bottle of our 8 Rows Sparkling Pinot Chardonnay

b45

TOASTIES (GFA)

15

TIPPLE

Roast sweet potato, char-grilled zucchini, haloumi, tomato relish on turkish (V)

Pair with Pinot Noir

g14 | b56

SWILL

Shaved roast pork, herb salsa verde and gruyere cheese on sourdough

Pair with Chardonnay

g12.50 | b50

DELI BOARDS

Platters serve 2 people

BARRIQUE CHEESE

Binnorie brie, Manchengo, Pecorino, shadows of blue, quince paste, crackers and sliced baguette (V)

45

Pair with Tempranillo

g14 | b56

HOGS HEAD

The lot! A selection of cheese, sliced prosciutto, chicken terrine, calabrese salami, salumi salami, jamon, pickled veg and sliced baguette

60

Pair with Pinot Noir

g14 | b56

Public Holiday surcharge 10%

See reverse for beverage selection

Gluten Free (GF) Gluten Free Available (GFA) Dairy Free (DF) Vegetarian (V)

PIZZAS FROM 11AM (GFA)

25

BEECHWORTH

Margherita: rosso base, basil and Fior di Latte (V)

Pair with Beechworth Tempranillo

g14 | b56

HUNTER

Chicken: rosso base, char-grilled chicken, pesto, Spanish onion fetta and mozzarella

Pair with Hunter Valley Rosato

g12.5 | b50

MCLAREN VALE

Salami: rosso base, calabrese salami, olives, cherry tomatoes and Fior di Latte

Pair with McLaren Vale Cab Sav Merlot

g14 | b56

ORANGE

Veggie: blanco base, mushrooms, Spanish onion, herbs and smoked Fior di Latte (V)

Pair with Forest Edge Sparkling

b80

SALADS + SNACKS

SALADS - Daily selection (GF)

14

Add chicken or smoked salmon

7

POTATO FRIES

with rosemary salt and aioli (GF, DF)

10

PIES + PASTRIES

Daily selection. Please see our display.

Single Vineyard and Cru Club members may apply their membership discount for up to 2 people. Please order at the counter.

DRINKS

DARKS COFFEE STANDARD

Flat white | Cappuccino | Latte | Long Black 5

DARKS COFFEE SMALL

Piccolo | Espresso | Macchiato 4.50

DARKS COFFEE COLD

Cold brew with milk or water and syrup 6.50

CHOCOLATE + CHAI

Mocha | Hot Chocolate | Chai Latte 5.50

ORIGIN TEA

English Breakfast | Earl Grey | Peppermint | Green | Lemongrass + Ginger | Forest Berry | Chamomile 4.50

SYRUP + MILK ALTERNATIVES

Hazelnut | Caramel | Vanilla | Bonsoy | Almond 0.50

MILKSHAKES

Chocolate | Caramel | Strawberry | Vanilla 7

JUICE

Orange | Apple 4.50

SOFT DRINKS

Coke | Coke No Sugar | Sprite | Orangina | Ginger Beer | Lemon Lime + Bitters 4.50

WATER

Mount Franklin Sparkling | Mount Franklin Still 4.50
San Pellegrino Sparkling 7

WINE

	GLASS	BOTTLE	MAGNUM
8 ROWS SPARKLING		45	
FOREST EDGE VINEYARD MÉTHODE TRADITIONELLE <i>Orange, NSW</i>		80	
SEMILLON <i>Hunter Valley, NSW</i>	12	48	80
CRICKET PITCH WHITE Sauvignon Blanc, Semillon	10	42	66
CHARDONNAY <i>Beechworth, VIC</i>	12.50	50	
ROSATO <i>Hunter Valley, NSW</i>	12.50	50	80
PINOT NOIR <i>Beechworth, VIC</i>	14	56	72
TEMPRANILLO <i>Beechworth, VIC</i>	14	56	
CRICKET PITCH RED Cabernet Sauvignon, Shiraz, Merlot	11	42	66
CABERNET SAUVIGNON MERLOT <i>McLaren Vale, SA</i>	14	56	
STICKY WICKET SEMILLON	10	55	

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