

CRU

BAR + PANTRY

WEEKEND BREAKFAST

Bacon and Egg roll 15

Berkshire Pork grilled bacon with a free range fried egg on a milk bun

Smashed Avocado 19

With lemon and dill on toasted sourdough

Fresh Local Pastries

See our selection on display in the Pantry

DRINKS

Darks Coffee *Standard* 5 *Large* 6

Flat White | Cappuccino
Latte | Long black

Darks Coffee small 4

Piccolo | Espresso
Macchiato

Darks Cold Brew 7

choice of with or without milk

Iced Latte 6

Iced Long Black 6

Chai latte 6

Syrup + Milk alternatives

Hazelnut | Caramel | Vanilla
Bonsoy | Almond | Oat 0.50
Lactose Free

Hot chocolate 6 or Mocha

Origin teas 4.50

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

Milkshakes *Standard* 7

Chocolate | Caramel *Kids* 4
Strawberry | Vanilla

Juice 5

Orange | Apple

Soft Drinks 5

Coke | Coke No Sugar
Sprite | Orangina
Lemon Lime & Bitters

Bottled water 5

East Coast Still
San Pellegrino Sparkling *500ml* 5
750ml 7

BROKENWOOD

AUSTRALIAN CRAFT AT ITS FINEST

"Stay for the day or come back tomorrow"

*Visit our concierge desk or scan below to book one of
our unique wine & food experiences*



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WINE

Whites *glass/bottle/magnum*

8 Rows Sparkling *g12/b45*
South Eastern Australia

Semillon *g12/b48/m80*
Hunter Valley, NSW

Cricket Pitch White *b42/m66*
Sauvignon blanc, Semillon

Pinot Gris *g13/b50*
Beechworth, VIC

Chardonnay *g13/b50*
VIC & NSW

Late Picked Semillon *g12/b45*
Hunter Valley, NSW

Sticky Wicket Dessert *b55*
Semillon (375ml)

Reds

Rosato *g13/b50/m80*
VIC & NSW

Pinot Noir *g14/b56*
Beechworth, VIC

Sangiovese *g14/b56*
Beechworth, VIC

Tempranillo *g14/b56*
Beechworth, VIC

Cricket Pitch Red *b42/m66*
*Cabernet Sauvignon,
Shiraz, Merlot*

Area Blend Shiraz *g14/b56*
VIC, NSW, SA

Shiraz *g16/b70*
Hunter Valley, NSW

Something with age?

2012 Trevena *g17/b86*
Vineyard, Semillon
Hunter Valley NSW

2009 Shiraz *b125*
Hunter Valley, NSW

DRINKS

Darks Coffee *Standard 5*
Flat White | Cappuccino *Large 6*
Latte | Long black

Darks Coffee small 4
Piccolo | Espresso | Macchiato

Darks Coffee cold 7
Cold brew with milk or water
and syrup | Iced Latte

Chai latte 6

Syrup + Milk alternatives 0.50
Hazelnut | Caramel | Vanilla
Bonsoy | Almond | Oat | Lactose Free

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

Hot chocolate 6
or Mocha

Milkshakes *Standard 7*
Chocolate | Caramel *Kids 4*
Strawberry | Vanilla

Juice 5
Orange | Apple

Soft Drinks 6
Coke | Coke No Sugar | Sprite
Lemon Lime & Bitters
Orangina

Bottled water
East Coast Still 5
San Pellegrino Sparkling 500ml 7
750ml 9

Beer
Lord Nelson Three Sheets 9
Pale Ale

BROKENWOOD

AUSTRALIAN CRAFT AT ITS FINEST

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BAR + PANTRY

Looking for something special?
Ask our team for our WineEmotion & Museum wine list

ENJOY GREAT WINE and have FUN

SMALL PLATES

Sydney Rock Oysters 4 ea
with a choice of natural or GF/DF
seasonal dressing

*Match with Semillon, g12/b48/m80
Hunter Valley NSW*

Ciabatta 5
Wood fired Fawk Foods GFA/V
ciabatta, Local EVOO, sea salt

**Marinated Hunter
Valley Olives** 12
GF/DF/V

Fried Artichokes 19
with basil, aged parmesan and V/GF
local olive oil

*Match with Pinot Gris, g13/b50
Beechworth VIC*

Salmon Gravlax 24
with meszcal dressing, DF/GF
avocado, and lime

*Match with Semillon, g12/b48/m80
Hunter Valley NSW*

Wood Fired Quail 22
with glazed radicchio, GF/DF
Wollombi honey and thyme

*Match with Indigo Vineyard g24/b95
Shiraz,
Beechworth VIC*

Burrata 25
with fresh winter orange, mint, GFA/V
and grilled bread

*Match with Rosato, g13/b50/m80
VIC & NSW*

SIDES

Salad 13
Butter leaves, fried bread, GFA/DF
garden herbs, house vinaigrette

Winter brassica's 13
with minted olive oil, chilli DF/VGN
and salt

Chips 10
with sea salt & aioli GF/DF/VGN

TO CONTINUE

**Wood fire Roasted
Butternut Pumpkin** 34
with cashew cheese and dill VGN
vinaigrette

*Match with Trevena Semillon, g17/b86
Hunter Valley NSW*

Market Fish 36
with pine nuts, tarragon, and GF/DF
wood roasted grapes

*Match with Late Picked g12/b45
Semillon,
Hunter Valley NSW*

Pasta 34
Tagliatelle, garden thyme, V
mushrooms, with a Brokenwood
Chardonnay & parmesan crème

*Match with Chardonnay, g13/b50
VIC & NSW*

Wagyu 42
12 hour slow cooked Wagyu in GF/DF
Brokenwood red wine, with
creamed celeriac, and jus

*Match with Shiraz, Hunter g16/b70
Valley NSW*

DESSERT

*Match all with Sticky g11(375ml)/b55
Wicket Semillon, NSW
OR*

*Match with Late Picked g12/b45
Semillon,
Hunter Valley NSW*

Raspberry & White Chocolate Cheesecake

Salted Caramel GF/DF
Choc Pots
with roast white chocolate and tuille
wafer

Coconut and Lime Crème GF
brulee
with reduced coconut cream and
biscotti

Frozen strawberry GF
parfait
with white chocolate mousse and
raspberry sugar shard

WOOD FIRED PIZZA

Margarita 27
Rosso base, basil, cherry
tomatoes & mozzarella

*Match with Rosato, g13/b50/m80
VIC & NSW*

Prosciutto 32
with roast pears, Spanish onion
and tomato, rocket with fior di
latte

*Match with Pinot Noir, g14/b56
Beechworth, VIC*

Salami 32
with cherry tomatoes, olives,
rosso base & mozzarella

*Match with Shiraz, g16/b70
Hunter Valley NSW*

Gluten free base 5
Vegan cheese 3

GRAZING BOARDS

Hogs Head charcuterie 99

A selection of meats and cheeses:
Comté, Brillat Savarin, Fourme
d'Ambert, Jamon Serrano, fennel
and garlic salami, sopressa, petit
Spanish salami roja, chicken
terrine, olives, cornichons,
kikkones, house made chutney,
lavosh and sourdough baguette

*Match with Chardonnay, g13/b50
VIC & NSW*

OR

*Match with Shiraz, g16/b70
Hunter Valley NSW*

Barrique cheese 35

Comté, Brillat Savarin, house
made chutney, sourdough
baguette and lavosh

*Match with Chardonnay, g13/b50
VIC & NSW*

OR

*Match with Pinot Noir, g14/b56
Beechworth VIC*

Pizzas & grazing boards available to takeaway

Members may apply their discount for up to two people.

We are a cashless venue.