

# CRU

## TWILIGHT *on the Terrace*

### APPETISERS

**Sydney Rock Oysters** 6 each

natural or with seasonal dressings GF/DF

**Fresh King Prawns**

½ kg Market price  
with smoked paprika aioli and lemon GF/DF

**Cured Kingfish skewers (4)** 10

with a radish and orange ginger sesame dressing GF/DF

**Thai fish cakes (4)** 14

with a Nuoc Cham sauce GF

**Warm olives** 12

with whipped fetta and crusty sourdough

**Polenta bites (4)** 10

mushroom and caramelised onion with a vincotto dressing GF

**Pork belly (4)** 10

Asian pressed with lychee salad and sticky garlic sauce GF/DF

**Lamb koftas (2)** 12

with lime and mint yoghurt GF

**Beef pies (2)** 10

hand shaped short crust and pulled beef

### *To finish*

**Pineapple parfait** 18

oven roasted spiced pineapple with vanilla parfait and spiced syrup with coconut shards GF

**Caramel affogato** 18

with Frangelico and churros

### WINE *glass/bottle/magnum*

#### *Whites*

**8 Rows Sparkling** *g12/b45*  
*South Eastern Australia*

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

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

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

**Chardonnay** *g13/b50*  
*VIC & NSW*

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

**Sticky Wicket Dessert**  
*Semillon, Sauvignon blanc* *b55*  
*(375ml)*

#### *Reds*

**Rosato** *g13/b50/m80*  
*VIC & NSW*

**Pinot Noir** *g14/b56/m92*  
*TAS*

**Sangiovese** *g14/b56*  
*Beechworth, VIC*

**Tempranillo** *g14/b56*  
*Beechworth, VIC*

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

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

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

#### *From the museum*

**2012 Pinot Noir** *b56*  
*Beechworth, VIC*

**2009 Area Blend Shiraz** *b56*  
*SA & VIC*

SEE OVER PAGE  
FOR TAKEAWAY OPTIONS

Members may apply their discount for up to two people | Cashless Venue | 10% Surcharge on Sundays and Public Holidays

# CRU

## BAR + PANTRY *Takeaway*

### WOOD FIRED PIZZA

**Margarita** 27

rosso base, basil, cherry tomatoes & mozzarella

*Match with Rosato, Beechworth VIC* g13/b50

**Pulled pork** 32

with roast apple, garlic and herb sour cream, pickled onion and fior di latte

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

**Prosciutto** 32

with garlic and herb sour cream, sliced potato, chilli and fior di latte

*Match with Sangiovese, Beechworth VIC* g14/b56

**Salami** 32

with cherry tomatoes, olives, rosso base, mozzarella

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

**Gluten free base** 5  
**Vegan cheese** 3

**Crunchy chips** 10

with rosemary salt & garlic aioli

### GRAZING BOARDS

**Hogs Head charcuterie** 99

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

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

OR

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

**Barrique cheese** 35

Comté, Brillat Savarin, shiraz grape chutney, sourdough baguette and lavosh

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

*or Pinot Noir, TAS* g14/b56

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TAKEAWAY AVAILABLE  
FROM 11AM-7PM | FRIDAY & SATURDAY

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[brokenwood.com.au](http://brokenwood.com.au)