

# CRU

## BAR + PANTRY

### Twilight Wine Bar

#### OYSTER BAR

**Sydney Rock Oysters** <sup>GF/DF</sup>  
with a selection of dressings **6 each**

Natural with lemon

Semillon sorbet

Rosato sorbet

Apple cider vinaigrette

Mignonette dressing

Bloody Mary Granita

#### SMALL PLATES

**Deep fried White Bait** **25**  
with smoked paprika salt, <sup>GF/DF</sup>  
aioli, and gremolata  
*Match with Trevena  
Kindred Vineyards Semillon,  
Hunter Valley NSW* **g17/b86**

**Burrata** **25**  
with heirloom tomatoes, peaches,  
sourdough pangritata and a black  
cherry vinaigrette  
*Match with Rosato,  
VIC & NSW* **g13/b50/m80**

**Figs** **27**  
with shaved prosciutto, goats  
cheese, candied walnuts,  
chargrilled sourdough croute, and  
a pomegranate dressing  
*Match with Pinot Gris,  
Beechworth VIC* **g13/b50**

**Cured Atlantic Salmon** **27**  
with compressed watermelon, <sup>DF</sup>  
pangritata crumbs and a  
pomegranate dressing  
*Match with Semillon,  
Hunter Valley NSW* **g12/b48/m80**

**Crunchy chips** **10**  
with rosemary salt & garlic aioli <sup>GF/DF</sup>

#### 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, NSW (375ml)* **b55**

##### Reds

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

**Pinot Noir** **g14/b56/m92**  
*Beechworth, VIC*

**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

**2014 Trevena Kindred  
Vineyards Semillon**  
*Beechworth, VIC* **g17/b86**

**2009 Shiraz** **g25/b125**  
*Hunter Valley, NSW*

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*Twilight Wine Bar*

## WOOD FIRED PIZZA

- Margarita** 27  
rosso base, basil, cherry tomatoes & mozzarella  
*Match with Rosato, g13/b50  
Beechworth VIC*
- Smoked Chicken** 32  
with herb sour cream, potato, chilli flakes, pickled onion & fior di latte  
*Match with Chardonnay, g13/b50  
VIC & NSW*
- Prosciutto** 32  
with fig, Spanish onion, tomato, rocket & 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  
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, house made shiraz grape 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 shiraz grape chutney, sourdough baguette and lavosh  
*Match with Chardonnay, g13/b50  
VIC & NSW  
or Pinot Noir, Beechworth g14/b56  
VIC*

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

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