

CRU

BAR + PANTRY

Breakfast

named in honour of our Vintage crew

The Brains 12

Soaked overnight oats, chia seeds, yoghurt, milk, honey with poached pears & granola

The Frenchie 15

Toasted ham & cheese croissant

The Winemaker 15

Chargrilled bacon and egg roll with house made barbeque sauce

The Kiwi 22

Chargrilled bacon with two eggs any style on toasted sourdough

The Millenial 22

Poached eggs, smashed avocado, rocket, Binnorie fetta and dukkah on sourdough

The Grower

Pancakes with fire roasted peaches, white chocolate mousse, flaked almonds and a sticky wicket syrup.

The Cellar Hand

Corn fritters with smoked salmon, tomato salsa and a herb cr me fraiche.

The Yankee 22

Baked white beans with smokey pork hock, a poached egg and toasted sourdough

Vintage Board 60

a taste of everything, serves two

Smoked salmon, smashed avocado, fetta & dukkah, scrambled eggs, crispy bacon, toasted sourdough, overnight oats, fruit salad, ham & cheese croissant

EXTRAS

Sourdough	4
Mushrooms	7
Bacon	7
Smoked Salmon	7
Avocado	7
Tomato	7
Poached egg	5
Scrambled egg	5
Fried egg	5

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 | Iced Long Black 6

Chai latte 6

Syrup + Milk alternatives

Hazelnut | Caramel 0.50
Vanilla | Bonsoy
Almond | Oat

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

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