

CRU

BAR + PANTRY

Twilight Wine Bar

OYSTER BAR

Sydney Rock Oysters ^{GF/DF}
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,
aioli, and gremolata ^{GF/DF}
*Match with Tallawanta Vineyard 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,
pangritata crumbs and a
pomegranate dressing ^{DF}
*Match with Semillon,
Hunter Valley NSW* **g12/b48/m80**

Crunchy chips **10**
with rosemary salt & garlic aioli ^{GF/DF}

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

**2016 Tallawanta
Vineyard Semillon**
Hunter Valley, NSW **g17/b86**

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

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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*

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

brokenwood.com.au