

CRU

BAR + PANTRY

BREAKFAST

named in honour of our Vintage crew

The Brains 12
Soaked overnight oats,
chia seeds, yoghurt, milk,
honey with poached fruit &
granola

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 Millennial 22
Poached eggs, smashed
avocado, rocket, Binnorie
fetta and dukkah on
sourdough

The Grower 20
Pancakes with roasted apples,
white chocolate mousse,
flaked almonds and a sticky
wicket syrup.

The Cellar Hand 24
Corn fritters with smoked
salmon, tomato salsa and a
herb crème 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 & fresh
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 6

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