

WINE

Whites *glass/bottle/magnum*

8 Rows Sparkling *g12/b45*
South Eastern Australia

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

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

Pinot Gris *g13/b50*
Beechworth, VIC

Chardonnay *g13/b50*
VIC & NSW

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

Sticky Wicket Dessert *b55*
Semillon (375ml)

Reds

Rosato *g13/b50/m80*
VIC & NSW

Pinot Noir *g14/b56*
Beechworth, VIC

Sangiovese *g14/b56*
Beechworth, VIC

Tempranillo *g14/b56*
Beechworth, VIC

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

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

Shiraz *g16/b70*
Hunter Valley, NSW

Something with age?

2012 Trevena *g17/b86*
Vineyard, Semillon
Hunter Valley NSW

2009 Shiraz *b125*
Hunter Valley, NSW

DRINKS

Darks Coffee *Standard 5*
Flat White | Cappuccino *Large 6*
Latte | Long black

Darks Coffee small 4
Piccolo | Espresso | Macchiato

Darks Coffee cold 7
Cold brew with milk or water
and syrup | Iced Latte

Chai latte 6

Syrup + Milk alternatives 0.50
Hazelnut | Caramel | Vanilla
Bonsoy | Almond | Oat

Origin teas 4.50
English Breakfast | Earl Grey
Peppermint | Forest Berry
Green | Lemongrass + Ginger
Chamomile

Hot chocolate 6
or Mocha

Milkshakes *Standard 7*
Chocolate | Caramel *Kids 4*
Strawberry | Vanilla

Juice 5
Orange | Apple

Soft Drinks 6
Coke | Coke No Sugar | Sprite
Lemon Lime & Bitters
Orangina

Bottled water
East Coast Still 5
San Pellegrino Sparkling 500ml 7
750ml 9

Beer
Lord Nelson Three Sheets 9
Pale Ale

BROKENWOOD

AUSTRALIAN CRAFT AT ITS FINEST

CRU

BAR + PANTRY

Looking for something special?
Ask our team for our WineEmotion & Museum wine list

ENJOY GREAT WINE and have FUN

ENTRÉE

Sydney Rock Oysters 6ea
with a choice of natural or GF/DF
seasonal dressing...
Semillon sorbet | Rosato sorbet
Mignonette | Watermelon Granita
*Match with Semillon, g12/b48/m80
Hunter Valley NSW*

Burrata 25
with cherry tomatoes, toasted
croutes, a pinenut and raisin
salsa
*Match with Rosato, g13/b50/m80
NSW & VIC*

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

Deep fried Whitebait 25
with smoked paprika salt, GF/DF
aioli, and gremolata
*Match with Trevena Vineyard g17/b86
Semillon,
Hunter Valley NSW*

Wood Fired Chorizo 22
with marinated artichokes, GF/DF
olives, pimentos and a herb
vinaigrette
*Match with Tempranillo, g14/b56
Beechworth VIC*

SIDES

Crispy oven potatoes 12 GF/DF
wood fired with roasted garlic
and rosemary salt

Char grilled Greens 15
a pick of the seasons best

Salad 15
wood fired roasted pears,
walnuts, and rocket

Crunchy chips 10
with rosemary salt & garlic aioli

MAIN

Char Grilled Sirloin 45
300g "Nolan" shiraz and herb GF
marinated sirloin with crunchy
chips, broccolini, horseradish
butter and a Brokenwood red
wine jus
*Match with Shiraz, g16/b70
Hunter Valley NSW*

Polenta 32
Wood fired oven baked polenta GF
with sautéed mushrooms,
hazelnuts and shaved pecorino
*Match with Sangiovese, g14/b56
Beechworth, VIC*

Smoked Chicken Pasta 35
Creamy smoked chicken
tagliatelle with sundried
tomatoes, garlic, fresh grown
herbs, pinenuts and parmesan
*Match with Chardonnay, g13/b50
VIC & NSW*

Cured Atlantic Salmon 27
with compressed watermelon, DF
pangritata crumbs and a
pomegranate dressing
*Match with Trevena Vineyard g17/b86
Semillon,
Hunter Valley NSW*

DESSERT 16
*Match all with Sticky Wicket 375ml / b55
Semillon, NSW*
OR
*Match with Late Picked g12/b45
Semillon,
Hunter Valley NSW*

**Passionfruit & White
Chocolate Cheesecake**
with chocolate crumbs and
vanilla parfait

**Black Plum &
Strawberry Meringue** GF/DF
macarated black plum and
strawberries in a sweet black
cherry vinegar, with broken
meringue pieces and Rosato sorbet

Salted Caramel GF/DF
Choc Pots
with roast white chocolate and
tuille wafer

Nut Crumbed Semifreddo GF
with saffron poached apples
and a sticky wicket syrup

WOOD FIRED PIZZA

Margarita 27
Rosso base, basil, cherry
tomatoes & mozzarella
*Match with Rosato, g13/b50/m80
NSW & VIC*

Smoked Chicken 32
with herb sour cream, potato,
chilli flakes, pickled onion and
fior di latte
*Match with Chardonnay, g13/b50
VIC & NSW*

Prosciutto 32
with roast pears, Spanish onion
and tomato, rocket with 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
A selection of meats and cheeses:
Comté, Brillat Savarin, Fourme
d'Ambert, stuffed pimentos,
Jamon Serrano, fennel and garlic
salami, sopressa, petit Spanish
salami roja, chicken terrine,
olives, cornichons, kikkones,
house made 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 chutney, sourdough
baguette and lavosh
*Match with Chardonnay, g13/b50
VIC & NSW*
OR
*Match with Pinot Noir, g14/b56
Beechworth VIC*

Pizzas & grazing boards available to takeaway

Members may apply their discount for up to two people.
10% surcharge will apply on Sundays and Public Holidays.

We are a cashless venue.