

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, ^{GF/DF}
aioli, and gremolata
Match with Trevena Vineyard Semillon, Hunter Valley NSW **g17/b86**

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

Roast Pears **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, ^{DF}
pangritata crumbs and a
pomegranate dressing
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**
VIC, NSW, SA

Shiraz **g16/b70**
Hunter Valley, NSW

From the museum

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

2009 Shiraz **b125**
Hunter Valley, NSW

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WOOD FIRED PIZZA

- Margarita** 27
rosso base, basil, cherry tomatoes & mozzarella
*Match with Rosato, g13/b50
NSW & 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 roast pear, 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, 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*

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

brokenwood.com.au