

BREAKFAST (Served 9am-12pm)

Fruit toast	\$7
with butter	
Breakfast burger	\$14
bacon/fried egg/cheese	
Omelette	\$16
smoked ham/mixed herbs/cherry tomato/fetta/toasted sourdough	
Smashed avocado	\$16
cherry tomato salsa/fetta/toasted sourdough	
Breakfast with the lot	\$24
eggs/bacon/mushrooms/tomatoes/hash brown avocado/spinach/toasted sourdough	
Eggs anyway	\$10
poached/scrambled/fried served on sourdough	
+ extras each	\$4
smashed avocado/fetta/smoked salmon bacon/egg/tomatoes/hashbrown	

Kids breakfast (served 9am - 12pm)

Egg on toast- scrambled or fried	\$5
Egg and bacon- scrambled or fried	\$8
Vegemite on toast- 2 slices	\$5
Smashed avocado on toast- 2 slices	\$6

Kids lunch (12 and under) 12pm-4pm

Crumbed chicken & fries	\$9
Fried fish & fries	\$10

see board for daily specials

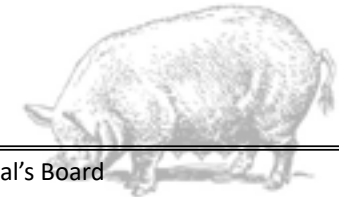


We love that you enjoy the atmosphere and hospitality here at the farm. But please respect that we are a working winery, and supervision of children is required at all times.

We are unable to split bills on the weekend. Apologies for any inconvenience.

LUNCH (Served 12pm-4pm)**SMALL BITES**

Regional Platter	\$30
w charcuterie/cheese/pickled vegetables smoked salmon/brew-house crackers	
Fries	\$8
House made trio of dips	\$13
Lamb ribs	\$19
w fetta/almond/mint slaw	

**BIG BITES**

Seasonal Salad – See Daily Special's Board	\$16
Pasta of the Day – See Daily Special's Board	\$22
Salt and pepper calamari	\$22
w rocket/fennel salad	
Craft parma	\$22
w fries/salad	
Steak sandwich	\$22
minute steak/cheese/bacon/mustard/lettuce/tomato/fries	

See the board for chef's specials

SWEET BITES

Sticky date pudding	\$10
butterscotch sauce & strawberry cream	
Ice cream w topping	\$5
Vanilla/strawberry/chocolate/caramel	
Semifreddo w passionfruit	\$9
Small fudge	\$7.5
salted caramel/dark choc/coffee	



WHITE WINE

(estate grown and produced wines from our bangholme winery)

The Craft & Co Prosecco	\$9/\$35
The Craft & Co Viognier 2016 <i>medium bodied white wine with apricot notes, generous texture, light and dry</i>	\$7/\$34
The Craft & Co Sauvignon Blanc 2017 <i>a crisp natural acidity with yellow peach and melon fruit flavours.</i>	\$8/\$36

RED WINE

The Craft & Co Rose` <i>a blend of shiraz and merlot and a touch of viognier</i>	\$8/36
The Craft & Co Merlot 2016 <i>ripe & hearty succulent wine, rich in tannins, red fruits and a hint of black olives, perfect for a winters day</i>	\$7/\$32
The Craft & Co Grenache & Mourvedre` 2016 <i>fresh young wine with notes of blackberry, black currants, some violet florals and a hint of roast meat juices, light in tannins</i>	\$7/\$32
The Craft & Co Shiraz 2016 <i>suave & elegant red wine boasting red and black fruit flavours with full ripe skin tannins to close</i>	\$8/\$35
The Craft & Co Cabernets 2016 <i>classic cassis & cedar character with a ripe and juicy blend of cab sauv, merlot, cab franc & petit verdot</i>	\$8/\$35
The Craft & Co Tempranillo 2016 <i>Matured in a terracotta amphorae, this is a savoury wine with fine but persistent tannins and a soft floral aroma</i>	\$8/\$36
The Craft & Co Pinot Noir 2016 <i>Spicy, full bodied with a great palate of full red fruits, cranberry, rhubarb and strawberry, with ginger and nutmeg spices closing with a firm finish</i>	\$8/\$36
The Craft & Co Reserve Shiraz 2016 <i>Selection of the best barrels of shiraz vines in our vineyard. It was matured in French oak barriques for 14 months. Full flavoured shiraz with dark berry fruits, smoky dark chocolate.</i>	\$58

COCKTAIL

Limoncello spritz	\$16
Gin fizz	\$16
Espresso martini	\$18
Bloody mary	\$16

CRAFT BEER

(Brewed/distilled at our sister site in Collingwood)

The Craft & Co Apple cider	Pot \$6/Pint \$10/Jug \$39 ^(1.8l)
The Craft & Co Bangholme bitter	Pot \$6/Pint \$10/Jug \$39 ^(1.8l)
Tap beer	Pot \$6/Pint \$10/Jug \$39 ^(1.8l)
Bottled and Cans beer	\$7
<i>(Mocha ESB, Pilsner, IPA, Porter, Pale ale, Bangholme bitter, Cider)</i>	
The Craft & Co Gin & Tonic	\$8
The Craft & Co Grappa (50ml)	\$10
The Craft & Co Limoncello (50ml)	\$10

HOT AND GOLD BEVERAGES

(roasted beans from our sister site in Collingwood)

Coffee	mug \$5/cup \$4
<i>flat white, cappuccino, long black, mocha latte, espresso</i>	
Chai latte/Hot Chocolate	mug \$5/cup \$4
Babycino	\$1
<i>Almond/Soy/Lactose free milk</i>	
Pot of tea	+50¢
<i>Green, english breakfast, french earl grey, australiana, peppermint, coconut/lemongrass</i>	
Iced coffee or chocolate	\$6
Milkshakes	\$5
<i>chocolate, vanilla ,strawberry & caramel</i>	
Glass bottle soft drinks	\$4
<i>coke, diet coke, coke zero, sprite,fanta, lift, lemon lime bitters, pear bitters, soda water ginger beer, tonic water, raspberry mint ginger</i>	
Juices	\$4
<i>orange, apple, pineapple, apple & blackcurrant</i>	
Sparkling flavoured water	\$4
<i>Amazon lime, lemon breeze</i>	
Sparkling water 750ml/450ml	\$6/\$4



SMALL BITES

Regional Platter

w charcuterie/cheese/pickled vegetables
smoked salmon/brew-house crackers



\$30

Fries

\$8

House made trio of dips

\$13

Lamb ribs

\$19

w fetta/almond/mint slaw

istock.com - 18207397

KIDS LUNCH

Crumbed chicken & fries

\$9

Fried fish & fries

\$10



see board for daily specials

BIG BITES

Seasonal Salad – See Daily Special's Board

\$16

Pasta of the Day – See Daily Special's Board

\$22

Salt and pepper calamari

\$22

w rocket/fennel salad

Craft parma

w fries/salad

Steak sandwich

minute steak/cheese/bacon/mustard/lettuce/tomato/fries



\$22

\$22

See the board for chef's specials

SWEET BITES

Sticky date pudding

\$10

butterscotch sauce & strawberry cream

Ice cream w topping

\$5

Vanilla/strawberry/chocolate/caramel

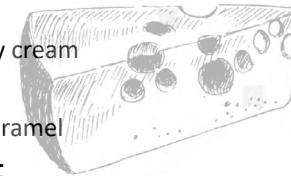
Semifreddo w passionfruit

\$9

Small fudge

\$7.5

salted caramel/dark choc/coffee



We love that you enjoy the atmosphere and hospitality here at the farm. But please respect that we are a working winery, and supervision of children is required at all times.

We are unable to split bills on the weekend. Apologies for any inconvenience.



WHITE WINE

(estate grown and produced wines from our bangholme winery)

The Craft & Co Prosecco	\$9/\$35
The Craft & Co Viognier 2016 <i>medium bodied white wine with apricot notes, generous texture, light and dry</i>	\$7/\$34
The Craft & Co Sauvignon Blanc 2017 <i>a crisp natural acidity with yellow peach and melon fruit flavours.</i>	\$8/\$36

RED WINE

The Craft & Co Rose` <i>a blend of shiraz and merlot and a touch of viognier</i>	\$8/36
The Craft & Co Merlot 2016 <i>ripe & hearty succulent wine, rich in tannins, red fruits and a hint of black olives, perfect for a winters day</i>	\$7/\$32
The Craft & Co Grenache & Mourvedre` 2016 <i>fresh young wine with notes of blackberry, black currants, some violet florals and a hint of roast meat juices, light in tannins</i>	\$7/\$32
The Craft & Co Shiraz 2016 <i>suave & elegant red wine boasting red and black fruit flavours with full ripe skin tannins to close</i>	\$8/\$35
The Craft & Co Cabernets 2016 <i>classic cassis & cedar character with a ripe and juicy blend of cab sauv, merlot, cab franc & petit verdot</i>	\$8/\$35
The Craft & Co Tempranillo 2016 <i>Matured in a terracotta amphorae, this is a savoury wine with fine but persistent tannins and a soft floral aroma</i>	\$8/\$36
The Craft & Co Pinot Noir 2016 <i>Spicy, full bodied with a great palate of full red fruits, cranberry, rhubarb and strawberry, with ginger and nutmeg spices closing with a firm finish</i>	\$8/\$36
The Craft & Co Reserve Shiraz 2016 <i>Selection of the best barrels of shiraz vines in our vineyard. It was matured in French oak barriques for 14 months. Full flavoured shiraz with dark berry fruits, smoky dark chocolate.</i>	\$58

COCKTAIL

Limoncello spritz	\$16
Gin fizz	\$16
Espresso martini	\$18
Bloody mary	\$16

CRAFT BEER

(Brewed/distilled at our sister site in Collingwood)

The Craft & Co Apple cider	Pot \$6/Pint \$10/Jug \$39 ^(1.8l)
The Craft & Co Bangholme bitter	Pot \$6/Pint \$10/Jug \$39 ^(1.8l)
Tap beer	Pot \$6/Pint \$10/Jug \$39 ^(1.8l)
Bottled and Cans beer	\$7
<i>(Mocha ESB, Pilsner, IPA, Porter, Pale ale, Bangholme bitter, Cider)</i>	
The Craft & Co Gin & Tonic	\$8
The Craft & Co Grappa (50ml)	\$10
The Craft & Co Limoncello (50ml)	\$10

HOT AND GOLD BEVERAGES

(roasted beans from our sister site in Collingwood)

Coffee	mug \$5/cup \$4
<i>flat white, cappuccino, long black, mocha latte, espresso</i>	
Chai latte/Hot Chocolate	mug \$5/cup \$4
Babycino	\$1
<i>Almond/Soy/Lactose free milk</i>	
Pot of tea	\$5
<i>Green, english breakfast, french earl grey, australiana, peppermint, coconut/lemongrass</i>	
Iced coffee or chocolate	\$6
Milkshakes	\$5
<i>chocolate, vanilla ,strawberry & caramel</i>	
Glass bottle soft drinks	\$4
<i>coke, diet coke, coke zero, sprite,fanta, lift, lemon lime bitters, pear bitters, soda water ginger beer, tonic water, raspberry mint ginger</i>	
Juices	\$4
<i>orange, apple, pineapple, apple & blackcurrant</i>	
Sparkling flavoured water	\$4
<i>Amazon lime, lemon breeze</i>	
Sparkling water 750ml/450ml	\$6/\$4

