

BREAKFAST

Served 9am – 12pm Thurs, Fri & Saturday Only

Sourdough, Fruit Toast	\$7
Jam, vegemite	
Breakfast Burger	\$14
Bacon, cheese, fried egg	
Omelette	\$16
Smoked ham, mixed herbs, cherry tomatoes, feta, toasted sourdough	
Smashed Avocado	\$16
Cherry tomato salsa, feta, toasted sourdough	
Big Breakfast	\$24
Eggs, bacon, mushrooms, tomatoes, hash brown, avocado, spinach	
Eggs any way	\$10
Poached, scrambled, fried, served on toasted sourdough	
Extras	\$4 each
Smashed avocado, feta, smoked bacon, egg, tomatoes, hash brown	

KIDS BREAKFAST

Eggs any way	\$6
Scrambled or fried	
Eggs & Bacon	\$8
Scrambled or fried	
Vegemite on toast	\$5
Two slices	
Smashed Avocado	\$8
Served on toasted sourdough	

LUNCH SPECIALS

Thursday – Sunday 12pm – 4pm
Complimentary bottle of merlot for all bookings ordering from the main menu.

SHARE BITES

House Marinated Olives	\$9
Chips with aioli	\$8
House Made Trio of Dips	\$14
Cheese Plate	\$15
Antipasto Board	\$32
Our selection of Australian made meats, cheeses, smoked salmon, accompaniments & spent grain	

BIG BITES

Craft Pie	\$24
Made with Craft & Co Wine	
Beef Ragu	\$24
Fettuccini, parmesan	
Salt & Pepper Calamari	\$23
Served with orange and fennel salad	
Steak Sandwich	\$25
Cheese, bacon, mustard, lettuce, tomato. Served with fries.	
Seasonal Salad	\$17
See our specials board	
Chicken Burger	\$24
Chicken breast, slaw, bacon, cheese, caramelized onion, spicy aioli, onion rings.	
Craft Parma	\$25
Served with chips and salad	

KIDS LUNCH

Fried Fish & Chips	\$11
Crumbed Chicken & Chips	\$10
Penne Pasta with Tomato Sauce	\$10

SWEET

Sticky Date Pudding	\$11
Smalt Fudge	\$8
Kids Ice Cream & Jelly	\$7

WINE

Estate grown & produced wines

	Glass	Bottle
Prosecco	\$9	\$35
Viognier 2017	\$7	\$24
Medium bodied white wine with apricot notes. Light & dry.		
Chardonnay 2017	\$9	\$28
Fermented in both ceramic egg and French barrels. From a cool year, it is citrus driven, restrained and precise.		
Merlot 2016	\$7	\$32
A ripe, hardy and succulent wine rich in tannins and red fruit with a hint of olive.		
Grenache Mourvedre 2016	\$8	\$32
Fresh, young wine with hints of blackberry, black currant and violet florals. Light in tannins.		
Shiraz 2016	\$8	\$35
Suave and elegant, boasting red and black fruit flavours and full, ripe skin tannins to close.		
Cabernet 2016	\$8	\$35
Classic cassis and cedar character with a ripe blend of cab sav, merlot, cab franc, petit verdot.		
Tempranillo 2016	\$8	\$36
A matured red in terracotta amphora, this is a savoury wine with fine tannins and a soft, floral aroma.		
Pinot Noir 2016	\$8	\$36
Spicy and full bodied with a palate of full, red fruits, cranberry, rhubarb and strawberry and closing with a warm finish of ginger and nutmeg		
Reserve Shiraz 2016	\$12	\$58
A selection of the best barrels of shiraz from out vineyard. Matured in French oak for 14 months. Full flavoured with dark berry fruits and smoky, dark chocolate.		

BEER

Pots \$7 Pints \$13 Jugs (1.8L) \$39	
Tap	
Pilsner, Bangholme Bitter	
Bottles / Cans	\$7
Pilsner, Pale Ale, Bangholme Bitter	

COCKTAILS

Craft Bloody Mary	\$16
Craft and Co Bloody Mary Vodka	
Limoncello Spritz	\$16
Limoncello, prosecco, soda	
Gin & Tonic	\$8
Served with rosemary and lemon	

NON-BOOZED

Soft drinks	\$4
Coke, Diet Coke, Sprite, lemon lime & bitters, soda, tonic, orange juice, apple juice	
Milkshakes	\$6
Chocolate or strawberry	

HOT DRINKS

Regular Coffee	\$4
Roasted and blended onsite, our blend changes seasonally	
Chai, Hot Chocolate	\$5
Tea	\$4
A selection of teas from our friends at Larsen & Thompson: English Breakfast, Earl Grey, Peppermint, Lemongrass & Ginger, Green.	