

BREAKFAST

Served 9am -12pm Daily

Sourdough, fruit toast	\$6
House condiments	
Breakfast burger	\$12
English bacon/cos/house made sausage/fried egg/ketchup	
Granola	\$12
House made/house yoghurt/stewed fruit	
Sardine fillets	\$14
Crumbed/parsley/shallot/grilled lemon/toast	
Deli breakfast plate	\$14
Warm tomato/avocado/boiled egg/deli meats/curd/lemon/toast	
Gnocchi	\$17
Prosciutto/cherry tomato/field mushroom/soft egg/Reggiano	
Big Breakfast	\$25
Fried Eggs/beans/English bacon/hash/Sausages/tomato	

SMALL BITES

Roasted spiced nuts	\$4
House marinated olives & cheese	\$9
House made mozzarella	\$9
Extra virgin olive oil/sourdough bread	
Deep fried olives (seven pieces)	\$15
Crumbed green olives stuffed w pork & veal	
Antipasto board	\$26
Our selection of Australian made meats/house cheeses/accompaniments/spent grain crackers	

KIDS BITES

Fish and chips	\$10
Mini Margherita	\$10
Pasta, Napoli sauce, cheese	\$10

PIZZA

Caponata	\$16
Capsicum/celery/eggplant/capers/olives/basil	
Prosciutto	\$18
Prosciutto/tomato/rocket/house mozzarella	
Pork & fennel	\$18
House sausage/green chilli/shaved fennel	
Calabrese	\$18
Tomato/house mozzarella/Nduja/chilli oil	
Funghi	\$18
Mushrooms/kipfler potato/taleggio style/rosemary/white base	
Uva Cavolo	\$18
Kale/blue cheese/grapes/white base	

BIG BITES

Potato gnocchi	\$17
Four cheeses/pickled onion	
Squid ink linguine	\$22
Nero sauce/Napoli/white wine/parsley	
Braised rabbit pappardelle	\$22
Winter vegetables/saffron/Grana Padano	
Beef ciabatta	\$17
Cape Grim short rib/bacon/rocket/mustard mayo/mushroom/onion rings/red wine sauce	
Fish finger roll	\$17
Crumbed fish/tartare sauce/cos/beer pickle	
Roasted chicken ciabatta	\$17
Chicken/sage/confit onion/bacon	
Hand cut chips w aioli	\$9
Seasonal Salad (choice of 3)	\$14

AFTER BITES

Cheese selection	\$22
Selection of cheeses/condiments/spent grain crackers	
A daily selection from our cabinet	\$4.5
+ Ice cream/cream	\$3

WINE

Our estate grown and produced wines.

Whites -

	Glass	Bottle
Prosecco	\$9	\$35

Viognier 2017	\$7	\$24
Medium bodied white wine, with apricot notes, light and dry		

Chardonnay 2017	\$9	\$28
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Fermented in both ceramic egg & French barrels, from a cool year it is restrained and precise, citrus driven

Reds -

Merlot 2016	\$7	\$32
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Ripe & hearty succulent wine, rich in tannins, red fruit, hint of olive

Grenache Mourvedre 2016	\$8	\$21
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Fresh young wine with hints of blackberry, blackcurrants, some violet florals, light in tannins

Shiraz 2016	\$8	\$35
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Suave & elegant, boasting red & black fruit flavours, full ripe skin tannins to close

Cabernets 2016	\$8	\$35
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Classic cassis and cedar character, with a ripe blend of cab sav/merlot/cab franc/petit Verdot

Tempranillo 2016	\$8	\$36
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Matured in terracotta amphora, this is a savoury wine with fine tannins & soft floral aroma

Pinot Noir 2016	\$8	\$36
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Spicy full bodied with a great palate of full red fruits, cranberry, rhubarb & strawberry, with ginger & nutmeg closing with a warm finish

Reserve Shiraz 2016	\$12	\$58
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A selection of the best barrels of shiraz from our vineyard. Matured in French oak for 14 months, full flavoured with dark berry fruits, smoky dark chocolate

CRAFT BEER

Pots \$7 / Pints \$13

Tap

Pilsner, Bangholme beer, Pale ale, Vermont IPA

Check out the taps for our guest beers

Cans \$7

Pale ale, Bangholme Beer, Vermont IPA

COCKTAILS

Craft + Co Bloody Mary \$16

Craft and Co Bloody Mary Vodka

Limoncello Spritz \$16

Craft + Co Limoncello, Prosecco, soda

Gin and Tonic \$8

Craft + Co gin, Rosemary, lemon

NON-BOOZED

Soft drinks - \$4

lemon, diet coke, coke, ginger beer, soda

Tonic, blood orange, grapefruit, orange juice, apple juice

HOT DRINKS

Regular coffee \$4

Roasted and blended on site, our blend changes seasonally

Chai, Hot Choc, \$5

Tea \$4

English Breakfast, Earl grey, Peppermint, Lemongrass & ginger, Green. From our friends at Larsen & Thompson.