

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

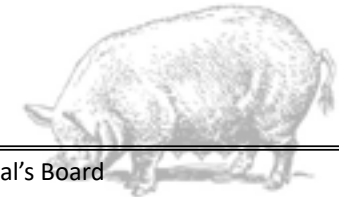


We love that you enjoy the atmosphere and hospitality here at the farm. But please respect that we are a working winery, and supervision of children is required at all times.

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 | |



SUNDAY MENU (11am-4pm)

SMALL BITES

Regional Platter

w charcuterie/cheese/pickled vegetables

smoked salmon/brew-house crackers

Fries

House made trio of dips

Lamb ribs

w fetta/almond/mint slaw



istock.com - 18207397

\$30

\$8

\$13

\$19

KIDS LUNCH

Crumbed chicken & fries

Fried fish & fries

see board for daily specials



\$9

\$10

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BIG BITES

Seasonal Salad – See Daily Special's Board

Pasta of the Day – See Daily Special's Board

Salt and pepper calamari

w rocket/fennel salad

Craft parma

w fries/salad

Steak sandwich

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



\$16

\$22

\$22

\$22

\$22

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SWEET BITES

Sticky date pudding

butterscotch sauce & strawberry cream

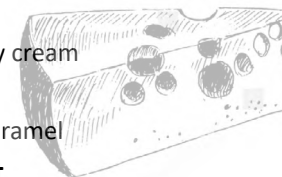
Ice cream w topping

Vanilla/strawberry/chocolate/caramel

Semifreddo w passionfruit

Small fudge

salted caramel/dark choc/coffee



\$10

\$5

\$9

\$7.5





DRINKS MENU

WHITE WINE

Estate grown and produced wines from our bangholme winery

| | Glass | Bottle |
|---|-------|--------|
| The Craft & Co Prosecco | \$9 | \$35 |
| The Craft & Co Viognier 2016 Medium bodied white wine with apricot notes, generous texture, light & dry | \$7 | \$34 |
| The Craft & Co Sauvignon Blanc 2017 A crisp natural acidity with yellow peach & melon fruit flavours | \$8 | \$36 |

RED WINE

| | | |
|--|-----|------|
| The Craft & Co Rose A blend of shiraz and merlot and a touch of viognier | \$8 | \$36 |
| The Craft & Co Merlot 2016 Ripe & hearty succulent wine, rich in tannins, red fruits & a hint of black olives, perfect for a winters day | \$7 | \$32 |
| The Craft & Co Grenache & Mourvedre 2016 Fresh young wine with notes of blackberry, black currants, some violet florals & a hint of roast meat juices, light in tannins | \$7 | \$32 |
| The Craft & Co Shiraz 2016 Suave & elegant red wine boasting red & black fruit flavours with full ripe skin tannins to close | \$8 | \$35 |
| The Craft & Co Cabernets 2016 Classic cassis & cedar character with a ripe & juicy blend of cab sauv, merlot, cab franc & petit verdot | \$8 | \$35 |
| The Craft & Co Tempranillo 2016 Matured in a terracotta amphorae, this is a savoury wine with fine but persistent tannins & a soft floral aroma | \$8 | \$36 |
| The Craft & Co Pinot Noir 2016 Spicy, full bodied with a great palate of full red fruits, cranberry, rhubarb & strawberry, with ginger & nutmeg spices closing with a firm finish | \$8 | \$36 |
| The Craft & Co Reserve Shiraz 2016 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 | | \$58 |



DRINKS MENU

CRAFT BEER

Brewed/distilled at our sister site in Collingwood

| | |
|--|-------------------------------------|
| The Craft & Co Apple Cider | \$6 pot / \$10 pint / \$39 jug 1.8L |
| The Craft & Co Bangholme Bitter | \$6 pot / \$10 pint / \$39 jug 1.8L |
| Tap Beer | \$6 pot / \$10 pint / \$39 jug 1.8L |
| Bottled & Cans Beer | \$7 |
| Mocha ESB, Pilsner, IPA, Porter, Pale Ale, Bangholme Bitter, Cider | |
| The Craft & Co Gin & Tonic | \$8 |
| The Craft & Co Grappa (50ml) | \$10 |
| The Craft & Co Limoncello (50ml) | \$10 |

COCKTAILS

| | | | |
|--------------------------|------|-------------------------|------|
| Limoncello Spritz | \$16 | Espresso Martini | \$18 |
| Gin Fizz | \$16 | Bloody Mary | \$16 |

HOT & COLD BEVERAGES

Roasted beans from our sister site in Collingwood

| | | | |
|--|-------------------|---|-----|
| Coffee | \$5 Mug / \$4 Cup | Milkshakes | \$5 |
| Flat white, cappuccino, long black, mocha, latte, espresso | | Chocolate, vanilla, strawberry & caramel | |
| Chai latte & Hot Chocolate | \$5 Mug / \$4 Cup | Glass Bottle Soft Drinks | \$4 |
| Babycino | \$1 | Coke, coke zero, sprite, lift, lemon lime bitters, soda water, ginger beer, tonic water | |
| Almond/Soy/Lactose free milk extra 50c | | Juices | \$4 |
| Pot of Tea | \$5 | Orange, apple | |
| Green, english breakfast, french earl grey, australian, peppermint, coconut/lemongrass | | Sparkling Flavoured Water | \$4 |
| Iced Coffee or Chocolate | \$6 | Amazon lime | |
| | | Sparkling water 750ml | \$6 |