



CROFT RESTAURANT

VIVID SPECIAL MENU

ENTRÉES

KING PRAWN, PANCETTA, SUSHI RICE, SEA HERBS (GF)

CURED TORELLO ROSE VEAL, SHISHITO PEPPER, RYE

SAFFRON RAVIOLI, SALSIFY, GOLDEN NEEDLE MUSHROOM,
GREEN COFFEE, HAZELNUT (V)

MAINS

HUMPTY DOO BARRAMUNDI, BABY PEAS, MUSSEL BUTTER (GF)

HICKORY SMOKED DUCK BREAST, BARLETTA ONION,
RADICCHIO, JARMON (GF)

PICKLED ROASTED PUMPKIN RISOTTO, GRANOLA,
BUCK WHEAT, GOATS CURD

DESSERTS

MODERN LAMINGTON, COCONUT PEARLS, FRESH STRAWBERRIES

LEMON MYRTLE CHEESE CAKE, MANGO AGAR GEL, MULBERRY
RIPPLE ICE CREAM

CARAMEL CHOCOLATE TART, SALTED POPCORN, COCOA NIBS,
WHISKY SYRUP

2 Course
69

3 Course
87

SIDES - 10

rustic lemon & chilli chips (V)

salt baked purple sweet potato, crumbed bone marrow

fire roasted caramelised carrots, pecans, ash goats curd (V, GF)

ancient grain salad, yoghurt, sumac, pomegranate (V)

farmhand salad, avocado, pink grapefruit, roasted macadamia (V, GF, DF)

tempura baby okra, chipotle mayonnaise (V, DF)

please inform staff of any dietary requirements