

CROFT RESTAURANT  
**DINNER**

**APPETISER**

<b>OLD BAY WARM MARINATED OLIVES (V, GF, DF)</b>	<b>9</b>
<b>GRILLED GARLIC PUMPKIN BREAD (V)</b> wood fired eggplant, chickpea tahini	<b>14</b>
<b>RUSTIC RYE BRUSCHETTA (V)</b> mixed mushroom, goats feta	<b>12</b>

**ENTRÉES**

<b>AUTUMN VEGETABLES (V, GF)</b> jerusalem artichoke, pickled carrot, fennel, peas, daikon, nasturtium	<b>19</b>
<b>SAFFRON RAVIOLI (V)</b> salsify, golden needle mushroom, green coffee, hazelnut	<b>24</b>
<b>KING PRAWN (GF)</b> pancetta, sushi rice, sea herbs	<b>27</b>
<b>BLACKENED TUNA</b> whipped pecans, goats feta	<b>27</b>
<b>CURED TORELLO ROSE VEAL</b> shishito pepper, rye	<b>24</b>

**THE GRILL**

<b>MARKET FISH OF THE DAY</b>	<b>38</b>
<b>GREAT PYRENEES FOUR BONE LAMB RACK 350G, VIC</b>	<b>48</b>
<b>CAPE GRIM FLANK STEAK 300G, TAS</b>	<b>45</b>
<b>CROSS BREEDS WAGYU RUMP CAP 300G VIC</b>	<b>47</b>
<b>GRAIN FED RANGERS VALLEY BONE IN STRIPLOIN 300G, NSW</b>	<b>46</b>
<b>FREE RANGE PERI PERI SPATCHCOCK</b>	<b>36</b>

*all steaks are served with smoked bone marrow and celeriac remoulade*  
sauce options (GF): béarnaise, mushroom jus, cognac peppercorn jus

**MAINS**

<b>PICKLED ROASTED PUMPKIN RISOTTO (V)</b> granola, buck wheat, goats curd	<b>32</b>
<b>RED SNAPPER (GF)</b> zucchini, mussels, miso cream	<b>38</b>
<b>HUMPTY DOO BARRAMUNDI (GF)</b> baby peas, mussel butter	<b>40</b>
<b>HICKORY SMOKED DUCK BREAST (GF)</b> barletta onion, radicchio, jarmon	<b>42</b>
<b>HOISIN GLAZED, BAKED PAPERBARK PORK BELLY (DF)</b>	<b>36</b>
<b>WAGYU BRISKET (GF)</b> asparagus, black radish, salted egg yolk	<b>45</b>

**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*

