

CROFT RESTAURANT

DINNER

ENTRÉES

CAESAR SALAD, PARMESAN, SMOKED BACON, EGG	25
+ grilled chicken 4 + grilled prawns 9	
WARM HALOUMI SALAD (V)	19
tomato, asparagus, watercress, roasted almonds	
CONFIT OCEAN TROUT	24
Persian feta, strawberries, yellow tomato gazpacho	
TWICE COOKED CRISPY CHICKEN	22
orange, lettuce, hazelnuts	
PORK BELLY	21
cauliflower purée, roast apple, kumquat chutney	
HARVEY BAY SCALLOPS	27
black pudding, smoked carrot purée	

THE GRILL

CORN FED CHICKEN BREAST	38
CAPE GRIM SIRLOIN 250G	42
RIBEYE ON THE BONE 350G	45
GRAIN FED BEEF SCOTCH FILLET 250G (GF)	47
GRILLED PORT LINCOLN KING PRAWNS (6)	45
sauce options: red wine jus, mushroom, green peppercorn, béarnaise, chimichurri or mustard	
CATCH OF THE DAY	38
sauce options: béarnaise, chimichurri	
<i>all the above grill items are served with either a selection of vegetables, garden salad or rosemary sea salt chips</i>	
WAGYU BRISKET BURGER	32
cheese, pickles, slaw, chipotle BBQ sauce, charcoal bun, chips	

MAINS

SLOW COOKED LAMB SHOULDER	36
truffle mash, curly kale	
ROASTED SMOKED DUCK BREAST (GF)	38
buttermilk carrot purée, green beans, burnt orange jus	
KANGAROO & KUMARA	36
pickled beetroot, chutney	
DARLING DOWNS GRAINGE BEEF EYE FILLET (GF)	43
bone marrow, desiree potato, leek	
HUMPTY DOO BARRAMUNDI (GF)	38
zucchini flower, potato barrel, native clams	
WAGYU BEEF BOLOGNESE	29
hand-cut fettuccine, parmesan	
HOMEMADE PUMPKIN GNOCCHI (V)	29
napolitana sauce, goats cheese, basil	
WILD MUSHROOM RISOTTO (V)	29
truffle	
SQUID INK ANGEL HAIR PASTA	34
prawn, bisque	

- SIDES -

Garlic bread, air dried ricotta, extra virgin olive oil	10
Seasonal vegetables	10
Garden salad	10
Sweet potato chips with chipotle sauce	10
Grilled asparagus, grated salted ricotta	10
Bread selection	9

please inform staff of any dietary requirements

