

CROFT RESTAURANT
DINNER

APPETISER

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

ENTRÉES

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

THE GRILL

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

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

MAINS

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

SIDES - 10

rustic lemon & chilli chips (V)
salt baked purple sweet potato, crumbed bone marrow (GF)
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