

Lunch @ The Craft & Co Farm

Lunch available Thursday to Sunday: 12pm - 4pm

Across our menu you will find a lot of our house-made products, along with produce from our gardens and of course our free-range chickens. We hope you enjoy eating them as much as we do creating them.

Small Bites

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|---|------|
| Regional platter (to share): <i>-charcuterie, house-made cheese, smoked salmon, pickles, jam, spent grain lavosh</i> | \$32 |
| Soup of the day, toasted sourdough | \$12 |
| Cheese plate, 3 house-made cheeses, jam | \$15 |
| House made trio of dips | \$14 |
| Fries | \$8 |

Big Bites

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| Craft pie of the week made with C & C wine | \$24 |
| Beef ragu, fettuccine, Parmesan, with a splash of our 2016 Merlot | \$24 |
| Salt and pepper calamari, orange & fennel salad | \$23 |
| Steak Sandwich: <i>cheese/bacon/mustard/ lettuce/tomato/fries</i> | \$25 |
| Seasonal Salad | \$17 |
| Big Bird Burger: <i>chicken breast/slaw/bacon/cheese/caramelised onion/spicy aioli/onion rings</i> | \$24 |

Kids Lunch

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|---------------------------|------|
| Fish and chips | \$11 |
| Crumbed chicken and chips | \$10 |

Sweet Bites

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| Sticky Date pudding | \$11 |
| Small Fudge – salted caramel/dark chocolate | \$8 |
| Kids Jelly and ice cream | \$7 |

Breakfast @ The Craft & Co Farm

Breakfast available Thursday to Saturday: 9am - 12pm

Across our menu you will find a lot of our house-made products, along with produce from our gardens and of course our free-range chickens. We hope you enjoy eating them as much as we do creating them.

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|--|--------|
| Fruit toast with butter | \$7 |
| Breakfast burger bacon/fried egg/cheese | \$14 |
| Omelette smoked ham/mixed herbs/cherry tomato/fetta/toasted sourdough | \$16 |
| Smashed avocado cherry tomato salsa/fetta/toasted sourdough | \$16 |
| 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: smashed avocado/fetta/smoked salmon/bacon/egg/tomatoes/hash brown | \$4 ea |

Kids Breakfast

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| 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 |



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 2017 Medium bodied white wine with apricot notes, generous texture, light & dry | \$7 | \$34 |
| The Craft & Co Chardonnay 2017 | \$9 | \$38 |

RED WINE

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| 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

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

COCKTAILS

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

HOT & COLD BEVERAGES

Roasted beans from our sister site in Collingwood

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