

BREAKFAST (Served 8am-12pm)**Fruit toast** \$7

with butter

Granola \$12

seasonal fruits/natural yoghurt/apple juice

Breakfast burger \$14

bacon/fried egg/tomato/lettuce/avocado/brioche bun

Omelette \$16

smoked ham/mixed herbs/cherry tomato/fetta/toasted sourdough

Smashed avocado \$16

cherry tomato salsa/fetta/toasted sourdough

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 each \$4

smashed avocado/fetta/smoked salmon

bacon/egg/tomatoes/hashbrown

house made pork & fennel sausage/mushrooms

Kid's breakfast (served 8am - 12pm)

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

Kid's menu (12 and under) 12pm-4pm

Crumbed chicken & fries \$9

Fried fish & fries \$10

*see board for daily specials***LUNCH** (Served 12pm-4pm)**Antipasto platter** \$30

w charcuterie/cheese/pickled vegetables

smoked salmon /brew-house crackers

Fries \$8**Quinoa salad** \$13

w pomegranate/fresh mixed herbs/toasted nuts/tzatziki

House made trio of dips \$13**House made arancini (V)** \$14**Smoked chicken BLT sandwich** \$19**Lamb ribs** \$19

w fetta/almond/mint slaw

Braised duck ragu with fettucine \$24**Frittata w garden salad (V)** \$19.5**Salt and pepper calamari** \$22

w fries/salad

Craft parma \$22

w fries/salad

Navarin of lamb \$24

w spring vegetables/riesling

Steak sandwich \$22

minute steak/cheese/bacon/mustard/lettuce/tomato/fries

Southern fried chicken burger \$22

w bacon/lettuce/tomato/mayonnaise/fries

House made pork and fennel sausages \$22

w mash & bois boudran

DESSERTS**Top deck mousse w crumble** \$12**Sticky date pudding** \$10

butterscotch sauce & strawberry cream

Ice cream w topping \$5

Vanilla/strawberry/chocolate/caramel

Semifreddo w passionfruit \$9**Smalt fudge** \$9

salted caramel/dark choc/coffee



WHITE WINE

(estate grown and produced wines from our bangholme winery)

The Craft & co Viognier 2016 \$7/\$34

medium bodied white wine with apricot notes, generous texture, light and dry

The Craft & co Sauvignon Blanc 2017 \$8/\$36

a crisp natural acidity with yellow peach and melon fruit flavours.

RED WINE

The Craft & co rose` \$8/36

a blend of shiraz and merlot and a touch of viognier

from our winery with strawberry and guava flavours

The craft & co Nero d'Avola 2015 \$7/\$32

medium bodied, light and smooth red wine with hints of cinnamon, red berries, plums and savoury spices

The Craft & co Merlot 2016 \$7/\$32

ripe & hearty succulent wine, rich in tannins, red fruits and a hint of black olives, perfect for a winters day

the Craft & co Grenache & Mourvedre` 2016 \$7/\$32

fresh young wine with notes of blackberry, black currants, some violet florals and a hint of roast meat juices, light in tannins

the Craft & co Shiraz 2016 \$8/\$35

suave & elegant red wine boasting red and black fruit flavours with full ripe skin tannins to close

the Craft & co Cabernets 2016 \$8/\$35

classic cassis & cedar character with a ripe and juicy

blend of cab sauv, merlot, cab franc & petit verdot

The Craft & co Tempranillo 2016 \$8/\$36

Matured in a terracotta amphorae, this is a savoury wine

with fine but persistent tannins and a soft floral aroma

The Craft & co Pinot Noir 2016 \$8/\$36

Spicy, full bodied with a great palate of full red fruits, cranberry, rhubarb and strawberry, with ginger and nutmeg spices closing with a firm finish

COCKTAIL

Limoncello spritz \$18

Gin fizz \$18

Espresso martini \$18

Bloody mary \$18

CRAFT BEER

(Brewed/distilled at our sister site in Collingwood)

The Craft & co Apple cider Pot \$6/Pint \$10

The Craft & co Bangholme bitter Pot \$6/ Pint \$10

Tap beer Pot \$6/Pint \$10

Bottled beer \$7

(mocha ESB, pilsner, IPA, porter)

The Craft & co Gin & Tonic \$8

The Craft & co Grappa (50ml) \$10

The Craft & co Limoncello (50ml) \$10

HOT AND GOLD BEVERAGES

(roasted beans from our sister site in Collingwood)

Coffee mug \$5/cup \$4

flat white, cappuccino, long black, mocha

latte, espresso

Chai latte/Hot Chocolate mug \$5/cup \$4

Babycino \$1

Almond/Soy/Lactose free milk +50¢

Pot of tea \$5

Green, english breakfast, french earl grey,

australiana, peppermint, coconut

Iced coffee or chocolate \$6

Milkshakes \$5

chocolate, vanilla ,strawberry & caramel

Glass bottle soft drinks \$4

coke, diet coke, coke zero, sprite,fanta, lift,

lemon lime bitters, pear bitters, soda water

ginger beer, tonic water, raspberry mint ginger

Juices \$4

orange, apple, pineapple, apple & blackcurrant

Sparkling flavoured water \$4

lemon, lime, pink grapefruit, pineapple

Sparkling water 750ml/450ml \$6/\$4

