**THE CRAFT & CO**

**BREWERY, DISTILLERY + MICRO DAIRY**

**ALL CHEESES, SPIRITS, BEERS AND WINES FEATURED IN THIS MENU ARE MADE IN-HOUSE!**

**-BREWERY-**

Our brewers like to keep things interesting, mixing things up for our taps. Our brewery serves up a flavour for every palate, from easy drinking beers, to bitter resinous IPAs, and the weird and wonderful fruited, or wild fermented sours. The brewery also works with other local brewers, so make sure to ask our friendly staff to see who is gracing our taps this week!

**-MICRO DAIRY-**

Our cheesemakers have a significant family history in the cheese making business dating back to 1960 in Italy where their grandfather opened his first cheese factory in Lazio, producing Buffalo mozzarella. Their recipes for buffalo mozzarella, fior di latte, ricotta, mozza stagionata and presotto pancetta are award winning. Our range is completely hand-made onsite in our cheese lab upstairs. We repurpose the whey (usually a waste product) in beer & spirit product development and are experimenting all the time with combinations of flavours for our range!

**-DISTILLERY-**

Gins, liqueurs, grappa, rum & whisky have all passed through her glorious copper form to bring products to market. Our distillery has been fundamental in bringing many award-winning craft spirits to life over the past 2 years. An average production day for us produces up to 100 bottles. We let the gin rest for 14 days before producing up to 100 bottles. We are available for orders over the past 2 years.

**Ask us for more info**

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**SMALL BITES**

**ASK STAFF FOR DAILY SPECIALS**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hot Chicken Wings</td>
<td>$15</td>
</tr>
<tr>
<td>With bread and butter pickles, blue cheese sauce, bloody mary, jelly</td>
<td></td>
</tr>
<tr>
<td>Cheesemakers’ Tasting Plate</td>
<td>$19</td>
</tr>
<tr>
<td>3 house cheeses, lavosh, grapes, quince paste</td>
<td></td>
</tr>
<tr>
<td>Beer Shrimp</td>
<td>$18</td>
</tr>
<tr>
<td>King prawns, sautéed in golden ale butter, garlic, basil, faccacia bread</td>
<td></td>
</tr>
<tr>
<td>Sea Scallops</td>
<td>$18</td>
</tr>
<tr>
<td>Seared sea scallops, blackberry jam, balsamic reduction, micro salad, chardonnay vin</td>
<td></td>
</tr>
<tr>
<td>Gin Cured Salmon</td>
<td>$18</td>
</tr>
<tr>
<td>With cream cheese, sourdough toast, lemon</td>
<td></td>
</tr>
</tbody>
</table>

**Beer Battered Chips**

Ketchup, firecracker mayo

**Craft Platter (shared 3-4 people)**

$45

Cured Australian meats, cheese, salmon, paté, olives, jam, craft IPA pickles, crackers

**Beer & Cheese Soup**

Cup $8, Bowl $15

Pressotto cheese, bacon, chive oil

**Greens Salad**

$14

Mixed salad greens, cherry tomato confit, cucumber, avocado, shaved parmesan, lemon, prosecco vin

**Arugula & Pear Salad**

$14

Toasted pecans, washed rind cheese, balsamic vin

**Add chicken to any salad $6**

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**LARGE BITES**

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<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Baja Fish Tostada</td>
<td>$18</td>
</tr>
<tr>
<td>Amber ale battered fish, neselling &amp; mango salsa, smashed avocado, tartar sauce, tostada shell</td>
<td></td>
</tr>
<tr>
<td>Shrimp and Grits</td>
<td>$26</td>
</tr>
<tr>
<td>King prawns, porter and woosterhamshire butter sauce, polenta grits, dried shiitake mushroom, spring onion</td>
<td></td>
</tr>
<tr>
<td>Beer Braised Pork Shoulder</td>
<td>$26</td>
</tr>
<tr>
<td>Apple sauce, roasted brussel sprouts, bacon, red cabbage, honey cayenne gastrique</td>
<td></td>
</tr>
<tr>
<td>Fish of the Day</td>
<td>POA</td>
</tr>
<tr>
<td>Ask staff for details</td>
<td></td>
</tr>
<tr>
<td>Vegetable Linguine</td>
<td>$22</td>
</tr>
<tr>
<td>With snow peas, carrots, parsnips, garlic, fennel, cheese broth</td>
<td></td>
</tr>
</tbody>
</table>

**Shiraz braised Short Ribs**

$28

Beef short rib, carrot and parsnip puree, roasted caulflower, beer and beef jus

**Eggplant Parmesano**

$24

Breaded eggplant, house mozzarella, smoked provolone, Napoli sauce, sourdough

**Grilled Cheese**

$24

Grilled sourdough, 4 house cheese, sourdough

**Wagyu Burger**

$18

House-ground beef patty, pressotto cheese, bacon, tomato, pickle, germ lettuce, smashed avocado, grain mustard, firecracker mayonnaise

**Add chips to any sandwich or burger for $4**

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**FLIGHTS**

**GIN, BEER, WINE + CHEESE $20**

Each of our flights have been individually matched to enhance the flavour profile of both the cheese and beverage

**GIN**

Collingwood / Gin Cheese

Old Tom / Mint Haloumi

Navy Strength / Caffe Latte

**BEER**

Pilsner / Pressotto

Sour / Buratta with cracked pepper

IPA / Lemon Pepper Cheese

**WINE**

Prosecco / Mozzarella

Riesling / Chili Caciotta

Shiraz / Gin Cheese

**woodfire pizza**

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**Kids**

**Kids Margherita**

$9

Chicken Nuggets & Chips

$9

Fish & Chips

$9

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**WINE**

**Margherita**

$16

Napoli, mozzarella, basil

**Four Cheese**

Garlic base, 4 cheeses, parsley

$18

**Calabrese**

Napoli, mozzarella, salami, chili oil

$18

**Kids Margherita**

$9

Chicken Nuggets & Chips

$9

Fish & Chips

$9

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**Dessert**

SEE SPECIALS BOARD

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**BOOK YOUR NEXT FUNCTION WITH US!**

**contact:**

events@thecraftandco.com.au

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**WHAT’S HOT**

**ASK US FOR MORE INFO**

**$10 PIZZA**

**AVAILABLE ALL DAY!**

**BEER, GIN AND WINE FLIGHTS**

**$15**

**HAPPY HOUR!**

**ALL NIGHT FROM 5PM**

**$1 HOT WINGS**

**CHEESE PLATE & WINE**

**ONLY $25**

**BOOZY BRUNCH**

**BOTTOMLESS BRUNCH | 10AM-12PM | $49PP**

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**THE CRAFT & CO**

10am-10pm

WED/THU

Sat

Sun

**مون/ثاير**

10am-10pm

10am-11pm

10am-11pm

10am-6pm

**thecraftandco.com.au**

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**WED**

$10 PIZZA

**AVAILABLE ALL DAY!**

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**THU**

BEER, GIN AND WINE FLIGHTS

**$15**

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**FRI**

HAPPY HOUR!

**ALL NIGHT FROM 5PM**

**$1 HOT WINGS**

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**SAT**

CHEESE PLATE & WINE

**ONLY $25**

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**SUN**

BOOZY BRUNCH

**BOTTOMLESS BRUNCH | 10AM-12PM | $49PP**

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**thecraftandco.com.au**
A selection of the best barrels of Shiraz from our vineyard. Matured in French oak.

**The Craft & Co Shiraz 2016**
- ABV: 14.5%
- Easy drinking, full bodied lager with spicy, herbaceous notes. This brew was made to be clean and refreshing.

**The Craft & Co Grenache Mourvedre 2016**
- ABV: 13%
- Bursting with spicy, juicy red fruits and savoury, spice notes.

**The Craft & Co Tempanillo 2016**
- ABV: 12.5%
- This handmade Tempanillo simply contains the peel of local lemons, high-proof spirit and sugar. It's the perfect tipples served chilled on ice after a meal.

**The Craft & Co Reserve Shiraz 2016**
- ABV: 13.5%
- A selection of the best barrels from our vineyard. Matured in French oak for 14 months, full flavoured with dark berry fruits, smoky dark chocolate.

**The Craft & Co Merlot 2016**
- ABV: 13.5%
- Our Shiraz is rich with lovely black fruits and a textured mid palate. We co-fermented this wine using 1% Viognier skins which helps add perfume as well as texture.

**The Craft & Co Cabernets 2016**
- ABV: 14.5%
- This Prosecco displays all the delicate pear and apple aromas that are hallmarks of the variety, with a crisp and dry finish. Perfect as an aperitif.

**Limoncello**
- ABV: 14%
- Utterly unique, this unashamedly unfiltered gin retains all the warmth from the fruit to make wine) for 6/8 months. It's your new happy go-to gin for all occasions (42%).

**Navy Strength Gin**
- ABV: 50%
- This handmade Limoncello simply contains the peel of local lemons, high-proof spirit and sugar. It's the perfect tipples served chilled on ice after a meal.

**Old Tom Gin**
- ABV: 47%
- This Prosecco displays all the delicate pear and apple aromas that are hallmarks of the variety, with a crisp and dry finish. Perfect as an aperitif.

**Seasonal Sour**
- ABV: 5.5%
- This handmade Limoncello simply contains the peel of local lemons, high-proof spirit and sugar. It's the perfect tipples served chilled on ice after a meal.

**Apple Cider**
- ABV: 6.5%
- Made from Granny Smith, Pink Lady and Fuji from our Farm in Bangalore.

**Concrete & Clay Rosé 2018**
- ABV: 11.5%
- Made from local pinot noir grapes and with canary melon, ocean, red fruit notes.

**Concrete & Clay Riesling 2018**
- ABV: 11.5%
- Made from local grape varieties and with canary melon, ocean, red fruit notes.

**Scamorza**
- A medium-hard cheese aged 6 months. Pressato is a family of semi-hard cheeses whose curd is cut, gently heated, piled, and stirred before being pressed into forms. It is reinforced with others ingredients (eg. chilli, olives or pistachios).

**Caffe Latte**
- ABV: 5.5%
- Made from local pinot noir grapes and with canary melon, ocean, red fruit notes.

**Bloody Mary**
- ABV: 6.5%
- Made from Granny Smith, Pink Lady and Fuji from our Farm in Bangalore.

**Concrete & Clay Cabernet Sauvignon 2016**
- ABV: 14.5%
- This Prosecco displays all the delicate pear and apple aromas that are hallmarks of the variety, with a crisp and dry finish. Perfect as an aperitif.

**Bloody Mary Bloody Mary Vodka, tomato juice $16**

**Gingerbread Alexander**
- ABV: 6.5%
- Made from Granny Smith, Pink Lady and Fuji from our Farm in Bangalore.

**Gingerbread Alexander Gingerbread Gin, Crème de cacao, fresh cream $18**

**Cocktails**

**Scrambo**
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BRUNCH MENU

SERVED SATURDAYS & SUNDAYS 10AM - 12PM

Cheesemaker’s Tasting Plate $19
3 house cheeses, lavosh, grapes, quince paste

Gin Cured Salmon $18
With cream cheese, sourdough toast, lemon

Craft Platter (shared 3-4 people) $45
Cured Australian meats, cheese, salmon, paté, olives, jam, craft IPA pickles, crackers

Grilled Cheese $14
Grilled sourdough, 4 house cheeses

Shrimp and Grits $26
King prawns, porter and worcestershire butter sauce, polenta grits, dried shitake mushroom, spring onion

Breakfast Pizza $16
Napoli, burrata, egg, bacon, leg ham, mushroom

Vegetable Linguine $22
With snow peas, carrots, parsnips, garlic, fennel, cheese broth

SPECIALS
Ask staff for specials this week

Bottomless Brunch

$49 PER PERSON
SERVED SUNDAYS 10AM - 12PM

Treat yourself to unlimited Bloody Mary’s & Limoncello Mimosas plus one menu item
WHAT'S HOT

WED
$10 PIZZA
AVAILABLE ALL DAY!

THUR
BEER, GIN & WINE FLIGHTS
ALL SERVED WITH A SELECTION OF PAIRED CHEESES

FRI
HAPPY HOUR!
ALL NIGHT, FROM 5PM

SAT
CHEESE PLATE & WINE $25
2 GLASSES OF WINE AND CHEESE PLATE & CONDIMENTS

SUN
BOOZY BRUNCH
BOTTOMLESS BRUNCH FROM 10AM-12PM $49PP
FREE FLOWING BLOODY MARY’S & LIMONCELLO MIMOSAS

Now Serving Brunch
• SATURDAYS & SUNDAYS ONLY •

UPDATED HOURS

Eatery | Brewery | Distillery | Functions
390 Smith St, Collingwood VIC 3066 | 03 9417 4755
info@thecraftandco.com.au | thecraftandco.com.au
-$25-
EXPRESS FEED
@ THE CRAFT & CO

* FOR GROUPS OF 10+ PEOPLE *

* INCLUDES CHEF'S CHOICE SHARED STARTER, SHARED PIZZAS & SHARED SALAD FOR THE TABLE *

* INCLUDES A GLASS OF WINE OR POT OF BEER *

390 Smith St, Collingwood VIC 3066 | 03 9417 4755 | info@thecraftandco.com.au
craftandco.com.au