



# THE CRAFT & CO

SMITH ST. COLLINGWOOD



## WONDERPIES

Slow cooked beef in red wine gravy \$12

Thai Chicken Curry \$12

Cauliflower, leek & cheese \$12

*Served with house relish and leaf salad*

## WOODFIRE PIZZA

Margherita \$16  
*cherry tomato, provolone, basil*

Nduja \$18  
*roasted fennel, provolone, lemon*

Eggplant \$18  
*cherry tomato, confit garlic, herb crumb*

Prosciutto \$20  
*pickled figs, roquette, goats cheese*

## DELICATESSEN

Pork & pistachio terrine \$15  
*mustard, house pickles, sourdough*

Panini  
*please see todays selection*

Salads  
*please see todays selection*

## CHEESE SELECTION

Cheese board \$28  
*three cheeses, grapes, quince, lavosh*

Cheese plate \$12  
*one cheese, grapes, quince, lavosh*

## SALUMI SELECTION

Salumi board \$28  
*three salumi, pickles, quince, lavosh*

Salami plate \$12  
*one salami, pickles, quince, lavosh*

## THE CRAFT PLATTER

three cheeses, three salumi, olives, \$45  
gin cured salmon, accompaniments



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## DELI & SNACKS

**House marinated Toolunka olives**  
lemon, thyme, pepper, fennel (gf, df, vegan) \$6

**House made pork scratchings**  
chili, lime, coriander salt (gf, df) \$4

**Housemade pork & pistachio terrine**  
house fermented mustard, house pickles, TC&C sourdough \$15

**Tea smoked duck**  
mandarin kosho, golden beetroot, mandarin vinegar, mustard cress (gf, df) \$21

**Zucchini flowers (3)**  
housemade ricotta, lemon zest, tempura, fermented cabbage salt (gf) \$12

**Gin cured Tasmanian salmon**  
Old Tom gin, rye cracker, crème fraiche, chive \$8

**King prawns (3)**  
garlic, lemon, thyme, Tuscan prosciutto (gf, df) \$18

**Anchovy**  
sourdough crisp, leatherwood honey, goat's chevre, pickled quindilla \$5

**Heirloom cauliflower**  
green harissa, coconut yoghurt, pomegranate, mint (gf, vegan) \$7

## LARGER PLATES

**Housemade fettucine**  
South Australian squid, asparagus, confit garlic, pangrattato, egg yolk \$24

**Portland King Dory**  
heirloom cauliflower, cucumber & shallot jam, finger lime, roquette veloute (gf) \$30

**O'Connor Wagyu MB 9+ Rostbiff**  
burnt onion, heirloom carrots, spring gourds, veal jus (gf) \$35

**La Ionica Spring Chicken**  
barley, pancetta, preserved lemon, gremolata, carrot crisp \$27

**Caramelised onion tart tatin**  
peas, radish, sugar snap, fermented cauliflower, vinaigrette (vegan) \$24

## CHEESE AND SALUMI

**Cheese board**  
three x 50g cheese, grapes, quince, lavosh \$28

**Salumi plate**  
three x 50g salumi, pickles, relish, grissini \$28

**Craft platter**  
three salumi, three cheese, olives, gin cured salmon, accompaniments \$45

## WOOD FIRE PIZZA

**Margherita**  
cherry tomato, provolone, basil \$16

**Nduja**  
roasted fennel, provolone, lemon \$18

**Eggplant**  
cherry tomato, confit garlic, herb crumb (vegan) \$18

**Prosciutto**  
pickled figs, roquette, goat's cheese \$20

## SIDES

**Housemade sourdough**  
olive oil, balsamic, sea salt flakes \$6

**Crispy kiplers**  
confit garlic oil, thyme salt \$9

**Grain salad**  
roasted carrots, burnt lemon, pickled currants, parsley (vegan) \$10

## DESSERTS

**Coconut arancini**  
strawberry & raspberry jam, caramelised white chocolate (gf) \$12

**Blackberry G & Tea**  
Earl Grey sorbet, Collingwood Dry sponge, orange & juniper curd, blackberry \$15

## CHEFS CHOICE

**Can't Choose?**  
Let our chefs serve up a sample of snacks, one larger plate, a side and dessert \$55



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## COCKTAILS

**The Craft & Co Negroni** \$18

*Distillers Cut Gin, Aperol, Cinzano Rosso*

**Gingerbread Sunset** \$18

*Gingerbread Gin, Aperol, Lime juice, ginger beer, Angostura Bitters*

**Blackberry & Sage Martini** \$17

*London Dry Gin, Crème de cassis, Blackberry syrup, Lemon juice*

**Miss Piggy** \$19

*Old Tom Gin, Orange Curacao, Lavender & Hibiscus syrup, pink grapefruit soda*

**Basil Brush** \$17

*Collingwood Dry Gin, Basil syrup, passionfruit, apple & lime juice*

## ARTILLERY GIN & RUM TEA

**Oolong Gin Tea** \$9

**Earl Grey Gin Tea** \$9

**Jasmin Rum Tea** \$9

*Served on ice with seasonal garnish*

## CONCRETE & CLAY WINES

*from our Bangholme Vineyard*

**Prosecco** \$10 \$48

*King Valley*

**Vioqnier** \$9 \$43

*Port Phillip*

**Chardonnay** \$9 \$44

*Mornington Peninsula*

**Rose** \$10 \$48

*Victoria*

**Pinot Noir** \$10 \$49

*Port Phillip*

**Grenache Mourvedre** \$11 \$53

*Victoria*

**Shiraz** \$9 \$44

*Victoria*

**Merlot Cabernet** \$9 \$43

*Victoria*

**Reserve Shiraz** \$65

*Port Phillip*

## GIN SELECTION

*Distilled on site at TC&C.*

**Collingwood Dry** \$10

*Finger limes & Eucalyptus*

**London Dry** \$11

*Fresh lemons & rosemary*

**Old Tom** \$12

*Citrus & Cardamon*

**Navy Strength** \$13

*Pink & black peppercorn*

**Distillers Cut** \$12

*Whole oranges & pomegranite molasses*

**Gingerbread Gin** \$11

*Treacle & Nutmeg*

**Acheron** \$12

*Bottle brush & river mint*

**Earthy Winter Gin** \$15

*Beetroot & Cumin*

## SPIRITS

*Served with seasonal garnish & your choice of mixer*

**Vodka** \$10

**Bloody Mary Vodka** \$12

**Truffle Vodka** \$12

**Limoncello** \$8

**Grappa** \$11

**Rum Diary** \$11

**Starward Two Fold** \$11

## MIXERS:

*No. 8, Light tonic, Coastal Tonic,*

*Dry Ginger, Bitter Lemon, Uzu from Japan, Salted Grapefruit, Capi Blood Orange*

## TASTING EXPERIENCES

**Beer Paddle** \$15

**Gin Experience** \$20

**Wine Flight** \$20

## BEERS ON TAP

Please see our blackboard for our seasonal selection