

# WHAT'S HOT



**WED**

## LOCAL'S NIGHT

\$25 Main meals with a complimentary drink **From 5pm**

**THU**

## HAPPY HOUR

\$5 Pots, \$8 Pints

**5—7pm**

**FRI**

## OYSTER FRENZY

\$2 Oysters      \$10 Negroni

**5—7pm**

**SAT**

## CELLAR DOOR SATURDAY

Try all your favourite Craft products

**SUN**

## SUNDAY ROAST

3 Courses for \$50

**12—3pm**



THE CRAFT & CO

# XMAS MENU

\$65 PER PERSON

## STARTERS

*Set options*

*Served share style*

Gin cured salmon, creme fraiche, rye cracker & dill

Burrata, tuscan prosciutto, figs, roquette and balsamic

Housemade pork and pistachio terrine, violet mustard, house  
pickles, sourdough crisp

**Additional;** Sydney rock oyster, shallot, red wine vinegar,  
apple & olive oil  
\$40 per dozen

## MAINS

*Choose two*

*Served share style*

Porchetta, sage, baked apple & braised fennel

Slow roast lamb shoulder, confit onion, peas & mint

Baked salmon, orange beurre blanc, fennel & pomegranate

Roast chicken, cranberry glaze, baby carrots & jus

Caramelized onion tart tatin, spring vegetables, foraged  
flowers

## SIDES

*Set options*

*Served share style*

Crispy kipfler potatoes, confit garlic & thyme

Roquette, radicchio, orange, fennel & chili

## DESSERTS

*Set option*

*Served individually*

Pavlova, burnt vanilla, seasonal fruit, bay

# DECEMBER MENU

## Starters

- Gin cured salmon,  
*crème fraîche, rye cracker & dill* 5ea
- Burrata,  
*Tuscan prosciutto, figs, roquette & balsamic (gf)* 18
- Sydney rock oyster, 4ea, 22 ½ doz, 40 doz (df/gf)  
*choice of shallot, red wine vinegar, apple & olive oil*
- Housemade pork & pistachio terrine,  
*house chutney, pickles, sourdough* 15
- Tempura zucchini flower (3), (gf/vegan)  
*tomato fondue, eggplant & pickled red onion* 12

## Cheese and Salumi

- Cheese Board,  
*three cheese, grapes, quince, lavosh* 28
- Cheese for one,  
*one cheese, grapes, quince, lavosh* 12
- Salumi Board,  
*three salumi, pickles, quince, lavosh* 28
- Salami for one,  
*one salami, pickles, quince, lavosh* 12
- The Craft Platter,  
*three cheese, three salumi, olives, gin cured salmon, accompaniments* 45

## Wood Fire Pizza

- Margherita- *cherry tomato, provolone, basil* 16
- Smoked Chicken- *brie, cranberry, walnut* 18
- Eggplant- *cherry tomato, confit garlic, sage crumb* 18
- Prosciutto- *pear, roquette, goats cheese* 20

## Mains

- Porchetta,  
*sage, baked apple & braised fennel (gf)* 30
- Slow roast lamb shoulder,  
*confit onion, peas & mint (gf)* 32
- Baked salmon,  
*orange beurre blanc, fennel & pomegranate (gf)* 28
- Roast chicken,  
*cranberry glaze, baby carrots & jus (gf)* 26
- Caramelised onion tart tatin,  
*spring vegetables, foraged flowers (vegan)* 25

## Sides

- Crispy kipfler potatoes,  
*confit garlic & thyme (vegan/gf)* 9
- Roquette,  
*radicchio, orange, fennel & chili (vegan/gf)* 9
- Sourdough focaccia,  
*fermented onion, confit garlic, sea salt (vegan)* 5pp

## Dessert

- Pavlova,  
*burnt vanilla, seasonal fruit, bay leaf* 12
- Sticky date pudding,  
*gingerbread gin butterscotch, vanilla ice cream* 14
- Plum, golden beetroot coconut yoghurt,  
*thyme & puff pastry (vegan)* 12





# THE CRAFT & CO

SMITH ST. COLLINGWOOD



## 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, Uzuu 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