



# 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**

Distillery | Brewery | Winery | Functions

390 Smith St, Collingwood 3066 | 03 9417 4755  
info@thecraftandco.com.au | [thecraftandco.com.au](http://thecraftandco.com.au)



## TO START

<b>House marinated Toolunka olives</b> corriander, lemon, chilli (gf, vegan)	\$8
<b>Housemade pork &amp; pistachio terrine</b> pickled zucchini, apricot jam, TC&C sourdough	\$12
<b>Gin cured Tasmanian salmon</b> cucumber jam, lime gel, rye lavosh	\$13
<b>Tuscan prosciutto</b> plum, roquette, sourdough (df)	\$14
<b>Venetian sardines</b> pickled onion, golden raisin, pine nut (gf, df)	\$14
<b>Oysters mignonette (6)</b> shallot, apple, red vine vinegar granita (gf, df)	\$22
<b>Craft Selection</b> selection of starters suitable for 2/4 people	\$28/50

## SMALL

<b>Shemiji mushrooms</b> tempura, carrot kimchi, lime, pickled chilli, Thai basil (vegan)	\$12
<b>Nduja croquette</b> burnt pear jam, Tuscan kale (3)	\$12
<b>SA octopus</b> romesco, black garlic, crispy potato, aioli (gf,df)	\$22
<b>Crispy pork belly</b> black pudding crumb, peach, pickled apple (gf)	\$13
<b>Tea smoked duck</b> mandarin kosho, golden beetroot, mandarin vinegar, mustard cress (gf, df)	\$21

## DESSERTS

<b>Cheese selection</b> burnt pear jam, honey rye lavosh, muscatel	\$12/20/28
<b>Basil semi-fredo</b> salted toffee crumb, summer berries	\$12
<b>Rhubarb Mille Feuille</b> rosemary, caramelised puff, coconut yoghurt, salted cherry (vegan)	\$12

## LARGE

<b>Pork Scotch</b> pumpkin, chorizo jus, chive, sherry vinegar (gf)	\$30
<b>Market fish - ask for daily special</b> broccoli, sesame, Vietnamese mint, peanut (gf, df)	\$33
<b>Wagyu MB 9+ Rostbiff</b> burnt onion, carrot puree, silverbeet, jus (gf)	\$38
<b>Poached chicken breast</b> roasted corn broth, baby leek, parsely (gf)	\$28
<b>Beetroot tart tatin</b> plum, beach greens, pickled blackberry (vegan)	\$28

## WOOD FIRE PIZZA

<b>Margherita</b> cherry tomato, provolone, basil (veg)	\$16
<b>Marcus</b> calabrese, basil, confit tomato	\$20
<b>Zucchini</b> cherry tomato, confit garlic, gremolata (vegan)	\$18
<b>Prosciutto</b> pickled grapes, roquette, olive oil	\$20
<b>Smoked Chicken</b> Crème fraiche, pickled celery, red onion, tarragon	\$20

## SIDES

<b>Housemade sourdough focaccia</b> fermented onion, confit garlic, sea salt (vegan)	\$4
<b>Crispy kipflers</b> confit garlic, smoked tomato, charred chive (gf, vegan)	\$9
<b>Radicchio</b> roquette, fennel, chilli, orange (gf, vegan)	\$9
<b>Spring vegetables</b> whipped ricotta, toasted seeds, salted blood orange (gf)	\$12





**THE CRAFT & CO**

SMITH ST. COLLINGWOOD



## LUNCH MENU

### TO START

- House marinated Toolunka olives**  
corriander, lemon, chilli (gf, vegan) \$8
- Housemade pork & pistachio terrine**  
pickled zucchini, apricot jam, TC&C sourdough \$12
- Gin cured Tasmanian salmon**  
cucumber jam, lime gel, rye lavosh \$13
- Tuscan prosciutto**  
plum, roquette, sourdough (df) \$14
- Venetian sardines**  
pickled onion, golden raisin, pine nut (gf,df) \$14
- Oysters mignonette (6)**  
shallot, apple, red vine vinegar granita (gf,df) \$22
- Craft Selection**  
selection of starters suitable for 2/4 people \$28/50

### SMALL

- Shemiji mushrooms**  
tempura, carrot kimchi, lime, pickled chilli, Thai basil (vegan) \$12
- Nduja croquette**  
burnt pear jam, Tuscan kale (3) \$12
- Crispy pork belly**  
black pudding crumb, peach, pickled apple (gf) \$13

### DESSERTS

- Cheese selection**  
burnt pear jam, honey rye lavosh, muscatel \$12/20/28
- Basil semi-fredo**  
salted toffee crumb, summer berries \$12

### LARGE

- Pork Scotch**  
pumpkin, chorizo jus, chive, sherry vinegar (gf) \$30
- Market fish - ask for daily special**  
Broccoli, sesame, Vietnamese mint, peanut (gf, df) \$33
- Wagyu MB 9+ Rostbiff**  
burnt onion, carrot puree, silverbeet, jus (gf) \$38
- Beetroot tart tatin**  
plum, beach greens, pickled blackberry (vegan) \$28

### WOOD FIRE PIZZA

- Margherita**  
cherry tomato, provolone, basil (veg) \$16
- Marcus**  
calabrese, basil, confit tomato \$20
- Zucchini**  
cherry tomato, confit garlic, gremolata (vegan) \$18
- Prosciutto**  
pickled grapes, roquette, olive oil \$20
- Smoked Chicken**  
Crème fraîche, pickled celery, red onion, tarragon \$20

### SIDES

- Housemade sourdough focaccia**  
fermented onion, confit garlic, sea salt (vegan) \$4
- Crispy Chips**  
thymme salt, tomato sauce (vegan) \$9
- Radicchio**  
roquette, fennel, chilli, orange (gf, vegan) \$9



TheCraft&Co





# 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*

**The Craft & Co Dry Martini** \$18

*London Dry Gin, Adelaide Hills Vermouth, olive*

**Miss Piggy** \$18

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

**Basil Brush** \$18

*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*

**Navy Strength** \$13

*Pink & black peppercorn*

**Distillers Cut** \$12

*Whole oranges & pomegranite molasses*

**Gingerbread Gin** \$11

*Treacle & Nutmeg*

**Acheron** \$12

*Bottle brush & river mint*

**Apple Pie** \$12

*Apple & Cinnamon*

## 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

## BEERS ON TAP

Please see our blackboard for our seasonal selection