

THE CRAFT & CO

BAR | **EATERY** | DISTILLERY | BREWERY | WINERY | EVENTS

FIRST THINGS FIRST

TOOLUNKA OLIVES - HOUSE MARINATED AUSTRALIAN OLIVES W/ FENNEL & LEMON	6	VEGAN
PORK SCRATCHINGS - CORIANDER, CHILLI, LIME SALT	5	GF DF
OYSTERS MIGNONETTE - SHUCKED TO ORDER W/ RED WINE VINEGAR GRANITA, APPLE, SHALLOT (6)	22	GF DF

TO SHARE AROUND

THREE CHEESE CROQUETTES - PANKO, QUINCE EMULSION, PARMESAN (3)	12	VEG
POPCORN CHICKEN - GYPSY SPICE, HONEY-FERMENTED GARLIC MAYO, LEMON SALT	14	GF
EGGPLANT CHIPS - BLISTERED CAPSICUM, ROASTED TOMATO & CONFIT GARLIC	12	VEGAN
ZUCCHINI FLOWERS - HOUSE RICOTTA, SOFT HERBS, SALTED LEMON (3)	16	GF
KINGFISH CRUDO - CONFIT FENNEL, APPLE, ZUCCHINI & LEMON	22	GF DF

LET'S GRAZE

TEA SMOKED DUCK - SOUR CHERRY & OLIVE OIL JAM, GOLDEN BEETROOT, RASPBERRY VINEGAR	18	GF DF
CRAFT SELECTION - CHARCUTERIE, CHEESE, CRACKERS, PICKLES & PRESERVES (FOR 4 PEOPLE)	45	GFO
CHEESE SELECTION - 1X 50G CHEESE, BEETROOT CHUTNEY, HONEY RYE LAVASH, GRAPES	12	VEG GFO
VEG SELECTION - 2X 50G CHEESE	20	VEG GFO
GF SELECTION - 3X 50G CHEESE	28	VEG GFO

FOR THE TABLE

BEER BATTERED FRIES - THYME SALT, JARNSAXA WHOLESOME TOMATO SAUCE	9	DF
COS LETTUCE - CONFIT FENNEL, BASIL, BURNT ORANGE & MUSTARD VINAIGRETTE	8	VEGAN GF
SOURDOUGH FOCACCIA - SPENT GRAIN, SOURED ONION, CONFIT GARLIC	3PP	VEGAN DF
+ SMOKED CASHEW BUTTER	3	VEGAN
+ CULTURED BUTTER, SMOKED SALT	3	

GRAB A NAPKIN

DOUBLE BEEF BURGER - PASTRAMI, CRAFT SAUCE, SCAMORZA, HOUSE PICKLE, COS	20	
ZUCCHINI PIZZA - CHERRY TOMATO, GREMOLATA, CONFIT GARLIC	20	VEGAN GFO
CALABRESE PIZZA - HONEY & TABASCO, PROVOLONE, PICKLED CELERY	21	GFO
MARGHERITA PIZZA - CHERRY TOMATO, PROVOLONE, BASIL	18	VEG GFO
+ TUSCAN PROSCIUTTO, OR CALABRESE	5	

KNIFE & FORK

HALF CHICKEN - BUTTERED CORN POLENTA, NDUJA, BLISTERED CHERRY TOMATO & GREMOLATA	32	GF
PORK RAGU - POTATO GNOCCHI, PECORINO, FENNEL & CHILLI	32	GF DFO
KALE GNOCCHI - TOMATO JAM, KALE PESTO, CASHEW CREAM, BASIL	28	VEGAN GF
LAMB RUMP -GLACE CARROT, BURNT ONION, SILVERBEET, PEA & MINT PESTO	34	GF
MARKET FISH - LEEK A LA PORTUGUESE, SMOKED TOMATO & PUY LENTILS	36	GF DFO

SOMETHING SWEET

ICE CREAM SANDWICH - GINGERBREAD GIN ICE CREAM, SHORTBREAD, DULCE DE LECHE	10	VEG
SMASHED PISTACHIO CANNOLI - ORANGE & RICOTTA GELATO, MACERATED STRAWBERRIES, BASIL	12	VEG

GFO = GLUTEN FREE OPTION AVAILABLE

DFO = DAIRY FREE OPTION AVAILABLE

PLEASE MAKE OUR STAFF AWARE OF ANY ALLERGIES OR DIETARY REQUIREMENTS



THE CRAFT & CO

BAR | EATERY | DISTILLERY | BREWERY | WINERY | EVENTS

DRINKS LIST

GINS

DISTILLED SPIRITS

ARTILLERY GIN TEA & SPIRITS

GIN COCKTAILS

DISTILLED SPIRITS COCKTAILS

BEER

WINE



THE CRAFT & CO

THE CRAFT & CO SIGNATURE GIN SERVE

The home of some of Australia's best gins, The Craft & Co prides itself on being one of the first micro-distilleries to open up in the city of Melbourne.

Tonics and sodas served by Strangelove.

COLLINGWOOD DRY	10
LIME & MINT, TONIC No 8	
OLD TOM	11
LEMON & HIBISCUS, YUZU or LIGHT TONIC	
LONDON DRY	10
FRESH LEMON & ROSEMARY, TONIC No 8	
NAVY STRENGTH	13
JUNIPER & CORIANDER, TONIC No 8 or GINGER ALE	
GINGERBREAD GIN	11
ORANGE & STAR ANISE, SODA or MANDARIN SODA	
DISTILLERS CUT	12
FRESH ORANGE & ROSE PETALS, LIGHT TONIC	
APPLE PIE	12
CINNAMON STICK & APPLE, PEAR AND CINNAMON	
GINGERBREAD GIN LIQUEUR	11
SERVED NEAT OVER ICE	
GIN PADDLE	
YOUR CHOICE OF THREE GINS, SERVED WITH MATCHED GARNISH AND SODA OR TONIC	18

THE CRAFT & CO SIGNATURE SPIRITS SERVE

Our distillery has been fundamental in bringing many award-winning craft spirits to life since we opened our doors, including liqueurs, grappa, amaro, limoncello & rum.

VODKA	10
FRESH LIME, TONIC No 8 OR SODA	
BLOODY MARY VODKA	10
CHERRY TOMATO, TONIC No 8 OR SODA	
SAVOURY TRUFFLE VODKA	12
FRESH THYME, SODA	
AMARO	12
GRAPEFRUIT, SERVED NEAT OVER ICE	
SHIRAZ GRAPPA	11
SERVED NEAT	
ROSÉ VERMOUTH	12
GRAPEFRUIT, GRAPEFRUIT SODA	
ANISE	12
STAR ANISE, SERVED NEAT OVER ICE	
LIMONCELLO	8
FRESH LEMON, SERVED NEAT	
VODKA PADDLE	18
THREE VODKAS, SERVED WITH MATCHED GARNISH AND SODA	
APERITIF PADDLE	18
THREE APERITIFS, SERVED WITH MATCHED GARNISH	

ARTILLERY DISTILLERY

Artillery is a Melbourne-based artisan distillery that has decided to make its mark on the industry. We are a collective of rogue distillers that have forged a love for unorthodox yet extraordinary flavour profiles with spirits. No longer content with the usual distilling processes and recipes, our motley crew of alchemists will ensure that all our releases are an assault on your taste buds and sensibilities.

OOLONG GIN TEA	10
FRESH CITRUS & MINT, SERVED LONG OVER ICE	
EARL GREY GIN TEA	10
FRESH CITRUS & MINT, SERVED LONG OVER ICE	
JASMINE RUM TEA	11
FRESH CITRUS & MINT, SERVED LONG OVER ICE	
8 YEAR BARREL AGED RUM	13
GRAPEFRUIT, SERVED NEAT OVER ICE	



THE CRAFT & CO GIN COCKTAILS

CLASSICS

GIN MARTINI	18
LONDON DRY GIN, DRY VERMOUTH	
NEGRONI	18
DISTILLERS CUT GIN, CAMPARI, VERMOUTH ROSSO	
AVIATION	18
LONDON DRY GIN, CRÉME DE VIOLETTE, MARASCHINO LIQUEUR, LEMON JUICE	
SPICED TOM COLLINS	18
PEPPERBERRY INFUSED OLD TOM GIN, LEMON JUICE, SODA	

CRAFTED COCKTAILS

EUCALYPTUS FIZZ	20
COLLINGWOOD DRY GIN, EUCALYPTUS SYRUP, LIME JUICE, WONDERFOAM	
A PASSIONATE GINGER	20
GINGERBREAD GIN, BITTER ORANGE APERITIF, PASSIONFRUIT	
JUNGLE JUICE	20
OLD TOM GIN, PINEAPPLE HONEY REDUCTION, LIME JUICE, ORANGE JUICE	
WINTER SOLSTICE	20
GINGERBREAD GIN LIQUEUR, STARWARDS WHISKEY, BITTER LEMON	
SWEET AND SOUR POMEGRANATE	20
DISTILLERS CUT GIN, GRENADINE, POMEGRANATE ARILS, LIME, TONIC	
APPLETINI	20
APPLE PIE GIN, ELDERFLOWER LIQUEUR, GRANNY SMITH APPLE	

THE CRAFT & CO DISTILLED SPIRITS COCKTAILS

VODKA COCKTAILS

ESPRESSO MARTINI	18
THE CRAFT & CO VODKA, MR BLACK COFFEE LIQUEUR, ESPRESSO	
BLOODY MARY	16
BLOODY MARY VODKA, JARNSAXA TOMB BREW, JARNSAXA WORCESTERSHIRE	
MOSCOW MULE	18
THE CRAFT & CO VODKA, LIME, STRANGELOVE DOUBLE GINGER BEER	
COSMOPOLITAN	18
THE CRAFT & CO VODKA, ORANGE CURACAO, CRANBERRY JUICE, LIME	

RUM COCKTAILS

DARK AND STORMY	20
BARREL AGED RUM, STRANGELOVE DOUBLE GINGER BEER, LIME, BITTERS	
MAI TAI	20
BARREL AGED RUM, LIGHT RUM, ORANGE CURACAO, LIME, ORGEAT SYRUP	

LIQUEUR COCKTAILS

LIMONCELLO SPRITZ	16
THE CRAFT & CO LIMONCELLO, PROSECCO, SODA	
BLACK MANHATTAN	20
THE CRAFT & CO AMARO, WHISKEY, ANGOSTURA BITTERS, ORANGE BITTERS	
ROSALOMA	18
ROSÉ VERMOUTH, AMARO, LIME JUICE, GRAPEFRUIT SODA	

THE CRAFT & CO 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 IPA's, and the weird and wonderful fruited, or wild fermented sours.

LIGHT, CRISP AND REFRESHING

	285ML	570ML
DRAUGHT - 4.0%	5.00	10.00
JAPANESE RICE LAGER - 4.5%	5.50	11.00
HAZY PALE ALE - 4.5%	6.00	12.00
BELGIAN WHEAT - 5.7%	7.00	14.00
BOHEMIAN PILSNER - 5.5%	7.00	14.00

HEAVIER AND DARKER

JAPANESE DARK RICE LAGER - 4.5%	5.50	11.00
PORTER - 5.5%	6.50	13.00
MODERN IPA - 6.5%	7.50	15.00
BIÈRE DE GARDE - 6.5%	7.50	15.00
BARREL AGED STOUT - 8.6%	8.50	17.00
BARREL AGED GOLDEN ALE - 10.4%	10.00	20.00

BEER PADDLE

YOUR CHOICE OF THREE BEERS

3 X 200ML BEERS - 20.00

HAPPY HOURS

WEDNESDAY AND THURSDAY

5PM - 7PM

\$5 POTS AND \$10 PINTS

THE CRAFT & CO VINEYARD

Backed by three generations of Italo-Australian winemaking heritage, our wine, making use of artisanal techniques for contemporary Australian palates. From its home in coastal South East Melbourne, we source grapes from our unique forty acre estate and also curate the best fruit from other Victorian regions to craft deliciously drinkable wines.

WHITE WINE

	GLASS	BOTTLE
VIIGNIER	10.00	50.00
RIESLING	11.00	55.00
CHARDONNAY	12.00	60.00
RESERVE CHARDONNAY		75.00

RED WINE

PINOT NOIR	10.00	50.00
GRENACHE MOURVEDRE	10.00	50.00
MERLOT CABERNET	12.00	60.00
SHIRAZ	11.00	55.00
RESERVE SHIRAZ		75.00

ROSÉ

ROSÉ	10.00	50.00
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