

# THE CRAFT & CO

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

## FIRST THINGS FIRST

<b>TOOLUNKA OLIVES</b> - HOUSE MARINATED AUSTRALIAN OLIVES W/ FENNEL & LEMON	<b>6</b>	VEGAN GF
<b>PORK SCRATCHINGS</b> - CORIANDER, CHILLI, LIME SALT	<b>5</b>	GF DF
<b>OYSTERS MIGNONETTE</b> - TOMATO JUICE, HOUSE TABASCO, SALTED CUCUMBER (6)	<b>24</b>	GF DF

## TO SHARE AROUND

<b>CACIO E PEPE CROQUETTES</b> - PECORINO, MACARONI, PEAR & BLACK PEPPER EMULSION (3)	<b>12</b>	VEG
<b>POPCORN CHICKEN</b> - GYPSY SPICE, HONEY-FERMENTED GARLIC MAYO, LEMON SALT	<b>15</b>	GF
<b>EGGPLANT CHIPS</b> - BLISTERED CAPSICUM, ROASTED TOMATO & CONFIT GARLIC	<b>14</b>	VEGAN
<b>KINGFISH CRUDO</b> - CONFIT FENNEL, ORANGE, SANTOLINA & KALAMATA OLIVE	<b>22</b>	GF DF

## LET'S GRAZE

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

## FOR THE TABLE

<b>BEER BATTERED FRIES</b> - THYME SALT, JARNSAXA WHOLESOME TOMATO SAUCE	<b>9</b>	DF
<b>7 SEED SALAD</b> - FENNEL, ZUCCHINI, MINT, CURRANTS, PICKLED CARROT & ORANGE	<b>9</b>	VEGAN GF
<b>SOUROUGH FOCACCIA</b> - SPENT GRAIN, SOURED ONION, CONFIT GARLIC	<b>3PP</b>	VEGAN
+ SMOKED CASHEW BUTTER	<b>3</b>	VEGAN
+ CULTURED BUTTER	<b>3</b>	

## GRAB A NAPKIN

<b>BEEF BURGER</b> - SCAMORZA, PASTRAMI, CRAFT SAUCE, ZUNNI PICKLE, COS	<b>20</b>	
<b>ZUCCHINI PIZZA</b> - CHERRY TOMATO, GREMOLATA, CONFIT GARLIC	<b>20</b>	VEGAN GFO
<b>CALABRESE PIZZA</b> - HONEY & TABASCO, PROVOLONE, PICKLED CELERY	<b>21</b>	GFO
<b>MARGHERITA PIZZA</b> - PROVOLONE, CHERRY TOMATO, BASIL	<b>18</b>	VEG GFO
+ TUSCAN PROSCIUTTO, OR CALABRESE	<b>6</b>	

## KNIFE & FORK

<b>GRILLED CHICKEN</b> - SWEET CORN, ASPARAGUS, BLISTERED CHERRY TOMATO & HAZELNUT	<b>32</b>	GF
<b>PORK RAGU</b> - POTATO GNOCCHI, PECORINO, FENNEL, FERMENTED CHILLI	<b>32</b>	GF DFO
<b>ASPARAGUS GARGANELLI</b> - ROQUETTE VELOUTE, BROCCOLINI, ALMOND & CHIVE	<b>28</b>	VEGAN
<b>LAMB RUMP</b> - GLACE CARROT, BURNT ONION, SILVERBEET, JUS	<b>34</b>	GF
<b>MARKET FISH</b> - CHARRED SQUASH, PUTTANESCA JAM, CAPER & GOLDEN RAISIN	<b>36</b>	GF DFO

## SOMETHING SWEET

<b>BAKED MASCARPONE</b> - PLUM, PEPPER BERRY, DARK CHOCOLATE & LEMON THYME	<b>11</b>	VEG
<b>STRAWBERRY CRUMBLE</b> - TOASTED OAT, CORN CUSTARD, BASIL GELATO	<b>12</b>	VEGAN GF

**TWO-COURSE CHEFS SELECTION - 45PP**

**THREE-COURSE CHEFS SELECTION - 55PP**

**GFO** = GLUTEN FREE OPTION AVAILABLE

**DFO** = DAIRY FREE OPTION AVAILABLE

PLEASE MAKE OUR STAFF AWARE OF ANY ALLERGIES OR DIETARY REQUIREMENTS



# THE CRAFT & CO

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## 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.

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



## 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.

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

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



## THE CRAFT & CO GIN COCKTAILS

### CLASSICS

<b>GIN MARTINI</b>	18
LONDON DRY GIN, DRY VERMOUTH	
<b>NEGRONI</b>	18
DISTILLERS CUT GIN, CAMPARI, VERMOUTH ROSSO	
<b>OLD TOM COLLINS</b>	18
OLD TOM GIN, LEMON JUICE, SODA	

### CRAFTED COCKTAILS

<b>EUCALYPTUS FIZZ</b>	20
COLLINGWOOD DRY GIN, EUCALYPTUS SYRUP, LIME JUICE, WONDERFOAM	
<b>A PASSIONATE GINGER</b>	20
GINGERBREAD GIN, BITTER ORANGE APERITIF, PASSIONFRUIT	
<b>JUNGLE JUICE</b>	20
OLD TOM GIN, PINEAPPLE HONEY REDUCTION, LIME JUICE, ORANGE JUICE	

### COCKTAIL OF THE WEEK

ASK OUR STAFF FOR THIS WEEKS COCKTAIL SPECIAL	15
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## THE CRAFT & CO DISTILLED SPIRITS COCKTAILS and MOCKTAILS

### 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

### RUM COCKTAILS

**DARK AND STORMY** 20

BARREL AGED RUM, STRANGELOVE DOUBLE GINGER BEER, LIME, BITTERS

### 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

### MOCKTAILS

**EUCALYPTAPHIL** 12

EUCALYPTUS SUGAR SYRUP, LIME JUICE, SODA, FRESH EUCALYPTUS

**POMEGRANICK** 12

GRENADINE, FRESH POMEGRANATE, FRESH LIME, SODA

**JUNGLE JAMES** 12

PINEAPPLE HONEY REDUCTION, LIME JUICE, SODA, CANDIED PINEAPPLE



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## 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

MID IPA - 3.5%	5.00	10.00
DRAUGHT - 4.0%	5.50	11.00
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
COLONIAL BERTIE APPLE CIDER - 4.6%	7.00	14.00

### HEAVIER AND DARKER

410ML

JAPANESE DARK RICE LAGER - 4.5%	9.00
PORTER - 5.5%	10.00
MODERN IPA - 6.5%	13.00
BIÈRE DE GARDE - 6.5%	13.00
BARREL AGED GOLDEN ALE - 10.4%	16.00

## BEER PADDLE

YOUR CHOICE OF THREE BEERS

3 X 200ML BEERS - 20.00



## HAPPY HOURS

WEDNESDAY AND THURSDAY

5PM - 7PM

**\$5 POTS AND \$8 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
2019 RIESLING	11.00	50.00
2019 CHARDONNAY	12.00	55.00
2020 RESERVE CHARDONNAY		75.00

### RED WINE

2018 PINOT NOIR	10.00	45.00
2017 GRENACHE MOURVEDRE	10.00	45.00
2017 MERLOT CABERNET	12.00	55.00
2017 SHIRAZ	11.00	50.00
2020 RESERVE SHIRAZ		75.00

### PROSECCO

DUNES & GREENE NV (SE AUS)	10.00	45.00
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### ROSÉ

2018 ROSÉ	10.00	45.00
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