



THE CRAFT & CO EATERY



STARTERS	TOOLUNKA OLIVES 8 HOUSE MARINATED AUSTRALIAN OLIVES W/ FENNEL & LEMON (VG GF DF)	CHICKEN SCHNITZEL 26 HERB CRUMBED, ITALIAN SLAW, RED WINE JUS, SHOESTRING FRIES (DFO)	
	MAC AND CHEESE CROQUETTES 14 GRATED PARMESAN (4) (VEG)		GNOCCHI FUNGHI 25 FRESH MADE GNOCCHI, SEASONAL MUSHROOMS, REGGIANO PARMIGIANO(VG GFO DFO)
	POPCORN CHICKEN 16 HONEY FERMENTED GARLIC AIOLI (GF)		OSSO BUCCO CASARECCE 27 TOMATO, RED WINE, REGGIANO PARMIGIANO (DFO)
	ROASTED CAULIFLOWER 15 SUMAC, SPRING ONION, MINT, PARSLEY, POMEGRANATE, PISTACHIOS, POMEGRANATE VINAIGRETTE (VG GF)		250 GRAM RED GUM PORTERHOUSE 38 HAND CUT CHIPS, ITALIAN SLAW (GF DFO) CHOICE OF BERNAISE, PEPPER, MUSHROOM OR RED WINE JUS
	BEER FOCACCIA 12 WHIPPED OLIVE OIL BUTTER, HOUSEMADE PICKLES (VGO)		PEPPER CRUSTED SMOKED PORK LOIN 28 MASH, CHARRED BROCCOLINI, CIDER JUS (GF)
	OLD TOM CURED SALMON 19 LEMON AND FENNEL CRACKER, BUTTERMILK DRESSING, GOLDEN BEETROOT (DFO GFO)		BOWL OF CHIPS 10 TOMATO SAUCE
	CRAFT PLATE 24 75 GRAM CHEESE, 2 CURED MEATS, RELISH, PICKLES, CRACKERS (GFO)		
CRAFT BURGER	CRAFT CHEESE BURGER 24 BEEF PATTIE, SPICY CRAFT SAUCE, CHEESE, DILL PICKLE, FRIES	MASH 10	
	CRAFT CHICKEN BURGER 24 BUTTERMILK CHICKEN, PINEAPPLE CHUTNEY, CHARRED SLAW, SWEET SOY, FRIES	CHARRED BROCCOLINI 11 TOASTED ALMOND, LEMON EMULSION (VG DF GF)	
WOODFIRE PIZZA	ZUCCHINI PIZZA 19 BUFFALO MOZZARELLA, CONFIT GARLIC, MINT SALSA VERDE (VEG GFO DFO)	ITALIAN SLAW 10 CABBAGE, FENNEL, SUMAC, RADISH, BABY CAPERS, MINT, PARSLEY, LEMON DRESSING, PARMIGIANO REGGIANO (GF DF)	
	MARGHERITA PIZZA 17 PROVOLONE, CHERRY TOMATO, BASIL (VEG GFO)	ORANGE AND ROSEWATER DONUTS 14 GINGERBREAD ANGLAISE, VANILLA ICE CREAM (3)	
	PROSCIUTTO PIZZA 21 TOMATO SUGO, SHAVED PARMESAN, ROCKET (GFO)		POLENTA ALMOND CAKE 14 POACHED PEAR, HONEYCOMB (GF DF VG)
	ROAST PORK BELLY PIZZA 22 FENNEL AND ONION PUREE, CRAFT BBQ SAUCE, FERMERTED HONEY AND GARLIC AIOLI (GFO) GF BASES - \$5		CHEESE PLATE 1 CHEESE 14 2 CHEESES 22 3 CHEESES 28 YOUR CHOICE OF BLUE, SOFT, HARD CHEESE, BEETROOT RELISH, SEASONAL FRUIT, MUSCATEL, QUINCE, LAVOSH (GFO)

\$15 PIZZA & POT OF DRAUGHT LUNCH WEDNESDAY TO FRIDAY 12PM - 3PM
WINE AND DINE WEDNESDAYS WENEDSAY NIGHT 5PM -9PM \$20 PASTA & WINE
\$20 PORTERHOUSE STEAK, CHIPS & SALAD THURSDAY NIGHT 5PM - 9PM
COCKTAIL CLUB - ALL COCKTAILS \$12 FRIDAY AFTER WORK 4PM - 7PM

DF - DAIRY FREE
GF - GLUTEN FREE

VG - VEGAN
VEG - VEGETARIAN

O - OPTION



THE CRAFT & CO BEVERAGES



SIGNATURE GINS	COLLINGWOOD DRY 12 TONIC No. 8	GINGERBREAD GIN 13 MANDARIN SODA	WHITE GLS/BTL 2019 RIESLING 11/50 2019 CHARDONNAY 12/55 2019 VIOGNIER 11/50 2020 RESERVE CHARDONNAY 65
	OLD TOM 13 YUZU SODA or COASTAL TONIC	DISTILLERS CUT 13 2022 EDITION - TONIC No. 8	
SIGNATURE SPIRITS	LONDON DRY 12 TONIC No. 8	APPLE PIE 14 LIMITED RELEASE - PEAR AND CINNAMON SODA	VINEYARD RED 2018 PINOT NOIR 10/45 2017 GRENACHE MOURVEDRE 10/45 2017 MERLOT CABERNET 12/55 2017 SHIRAZ 11/55 2020 RESERVE SHIRAZ 60 SPARKLING & ROSÉ NV PROSECCO 11/55 2018 ROSÉ 10/45
	NAVY STRENGTH 13 DIRTY TONIC		
PADDLES	BLOODY MARY VODKA 12 TONIC No. 8 or SODA	ROSÉ VERMOUTH 12 GRAPEFRUIT SODA	BREWERY LIGHT, CRISP & REFRESHING MID IPA 5/10 DRAUGHT 5.5/11 PASSIONFRUIT AND GUAVA SOUR 6/12 HAZY PALE ALE 6/12 NEW ZEALAND PALE ALE 7/14 JAPANESE RICE LAGER 7/14 JAPANESE DARK RICE LAGER 7/14 BOHEMIAN PILSNER 7/14 HEAVIER & DARKER RYE AMBER ALE 7/14 BARREL AGED IMPERIAL STOUT 11/22 IPA 8/16 CIDER COLONIAL BERTIE APPLE CIDER 7/14
	SAVOURY TRUFFLE VODKA 12 SODA	ANISE 12 SERVED NEAT	
ARTILLARY	AMARO 12 SERVED NEAT	LIMONCELLO 11 SERVED NEAT	
	SHIRAZ GRAPPA 11 SERVED NEAT	GINGERBREAD GIN LIQUEUR 11 SERVED NEAT	
CLASSIC COCKTAILS	GIN TASTING PADDLE 20 COLLINGWOOD DRY GIN OLD TOM GIN NAVY STRENGTH GIN POURED AT 15 ml. LIGHT TONIC	APERITIF TASTING PADDLE 18 THREE APERITIFS OF YOUR CHOICE POURED AT 15ml	
	8 YEAR BARREL AGED RUM 13 YOUR CHOICE OF MIXER	BEER TASTING PADDLE 20 YOUR CHOICE OF 3 BEERS (200ML)	
CRAFTED COCKTAILS	BIG ISLAND GIN 12 TONIC NO. 8	OOLONG GIN TEA 10	
	JUNIPER BOMB 12 TONIC NO. 8	EARL GREY GIN TEA 10	
MOCKTAILS	ALL COCKTAILS 20	JASMINE RUM TEA 11 ALL SERVED OVER ICE	
	GIN MARTINI LONDON DRY GIN, DRY VERMOUTH		
MOCKTAILS	ESPRESSO MARTINI THE CRAFT & CO VODKA, KAHLUA, ESPRESSO		
	DISTILLERS NEGRONI DISTILLERS CUT GIN, CAMPARI, VERMOUTH ROSSO		
MOCKTAILS	BLOODY MARY THE CRAFT & CO BLOODY MARY VODKA, TOMATO JUICE, WORCESTERSHIRE SAUCE, TABASCO		
	DARK SPICED RUM MOJITO ARTILLERY 8 YEAR BARRELED AGED RUM, STRANGELOVE SODA, LIME, MINT, SIMPLE SYRUP		
MOCKTAILS	ALL COCKTAILS 20		
	WINTER SOLSTICE GINGERBREAD GIN LIQUEUR, STARWARD WHISKY, BITTER LEMON		
MOCKTAILS	DISTILLERS TEA DISTILLERS CUT GIN, HIBISCUS SYRUP, ORANGE, PASSIONFRUIT		
	STORMY GINGER GINGERBREAD GIN, ORANGE, LIME, GINGER ALE		
MOCKTAILS	LIMONCELLO SPRITZ LIMONCELLO, PROSECCO, SODA		
	ALL MOCKTAILS 12		
MOCKTAILS	LYCHEE FIZZ JASMINE & LYCHEE KOMBUCHA MIXER, ORANGE BITTERS, GRENADINE		
	GRAPEFRUIT PALOMA GRAPEFRUIT KOMBUCHA MIXER, ANGOSTURA BITTERS, PINEAPPLE JUICE		
MOCKTAILS	JUNIPER JUICE GIN & TONIC 0%		

FATHERS DAY ROAST

Shared 3 Course Meal

Plus a pot of craft beer on arrival for all dads

**SUN
4TH
SEP**

**12PM
TILL
4PM**



Adults \$65 three course menu. Kids \$20 two course menu
Vegan or vegetarian options available upon request

Booking online or via email info@thecraftandco.com.au

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The Craft & Co | 390 Smith Street | Collingwood