



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	ITALIAN SLAW 10 CABBAGE, FENNEL, SUMAC, RADISH, BABY CAPERS, MINT, PARSLEY, LEMON DRESSING, PARMIGIANO REGGIANO (GF DF)	
	CRAFT CHICKEN BURGER 24 BUTTERMILK CHICKEN, PINEAPPLE CHUTNEY, CHARRED SLAW, SWEET SOY, FRIES	ORANGE AND ROSEWATER DONUTS 14 GINGERBREAD ANGLAISE, VANILLA ICE CREAM (3) POLENTA ALMOND CAKE 14 POACHED PEAR, HONEYCOMB (GF DF VG) 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)	
WOODFIRE PIZZA	ZUCCHINI PIZZA 19 BUFFALO MOZZARELLA, CONFIT GARLIC, MINT SALSA VERDE (VEG GFO DFO)		
	MARGHERITA PIZZA 17 PROVOLONE, CHERRY TOMATO, BASIL (VEG GFO)		
	PROSCIUTTO PIZZA 21 TOMATO SUGO, SHAVED PARMESAN, ROCKET (GFO)		
ROAST PORK BELLY PIZZA 22 FENNEL AND ONION PUREE, CRAFT BBQ SAUCE, FERMERTED HONEY AND GARLIC AIOLI (GFO) GF BASES - \$5			

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