

# EAT

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## To share or not to share

<b>Bowl of fries</b> w/ Aioli	12
<b>Truffle Parmesan Fries</b> Crispy fries, grated parmesan, truffle oil	14
<b>Mixed Mushroom Arancini (v)</b> Japanese mayo, crispy basil, shaved pecorino	16
<b>Roasted Red Pepper Hummus (v, ve)</b> w/ Wood fired bread	16
<b>Sticky Pork Bites</b> Pork belly bites, smokey bbq glaze	18
<b>Chicken Wings</b> Charred chicken wings, buffalo sauce	15
<b>The Craft Plate</b> Selection of sliced cured meats, pickled vegetables, dip, woodfired bread	28

## Woodfired Pizza

<b>Margherita (v, veo)</b> San Marzano sugo, fior di latte, basil	19
<b>Calabrese</b> San Marzano sugo, mozzarella, pepperoni, kalamata olives	17
<b>Prosciutto</b> San Marzano sugo, mozzarella, fresh prosciutto, wild baby rocket, Grana Padano, balsamic glaze	22
<b>Smoked Eggplant (v, veo)</b> San Marzano sugo, mozzarella, eggplant, zucchini, roasted red pepper, kalamata olives	18
<b>Diavola (dfo)</b> San Marzano sugo, mozzarella, sopressa, chorizo, fresh chilli	19
<b>Funghi (v, veo)</b> Truffle cream, fior di latte, sauteed mushrooms, shaved pecorino, truffle mayo	20
add vegan cheese \$4	
add gf base \$4	

v = vegetarian ve = vegan veo = vegan option gf = gluten free  
df= dairy free gfo = gluten free option dfo = dairy free option

# Book your next function with us!

Our dynamic Preston venue allows for many types of functions from weddings, birthday dinners, product launches, corporate events, engagement parties to private workshops and much more.

Please contact our team on 03 9417 4755 or email us at [events@thecraftandco.com.au](mailto:events@thecraftandco.com.au) to discuss further!



Read more about our functions here



[events@thecraftandco.com.au](mailto:events@thecraftandco.com.au)  
[thecraftandco.com.au](http://thecraftandco.com.au)

# DRINK

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## House Gins

<b>Collingwood Dry</b> Light tonic or finger lime soda	12
<b>Old Tom</b> Yuzu soda or lemon myrtle tonic	13
<b>Navy Strength</b> Finger lime soda or tonic	14
<b>Gingerbread Gin</b> Mandarin soda	13

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## Cocktails

<b>Espresso Rum-Tini</b> Artillery coffee rum liqueur, espresso	20
<b>Distillers Negroni</b> Collingwood dry gin, campari, vermouth rosso	20
<b>Dark Spiced Rum Mojito</b> Artillery 8 year barrel aged rum, strangelove soda, lime, mint, simple syrup	20
<b>Limoncello Spritz</b> Limoncello, old tom gin, mint syrup, prosecco, finger lime soda	18
<b>Blushing Ginger</b> Gingerbread gin, aperol, lime, ginger ale	20

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## Paddles

<b>Gin or Spirit Tasting Paddle</b> Choose 3 of the Craft & Co gins or spirits, poured at 15ml with mixers & garnishes	20
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## House Spirits

<b>Botanical Vodka</b> Finger lime soda	12
<b>Amaro</b> Served neat	12
<b>Shiraz Grappa</b> Served neat	11
<b>Rosé Vermouth</b> Yuzu soda or soda	12
<b>Anise</b> Served neat	12
<b>Limoncello</b> Served neat	11
<b>Gingerbread Gin Liqueur</b> Served neat	11
<b>Solera Aged Whisky</b> Served neat/ice	24

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## Artillery Spirits

<b>8 Year Barrel Aged Rum</b> Your choice of mixer	13
<b>Big Island Gin</b> Tonic No.8	12
<b>Juniper Bomb Gin</b> Tonic No.8	12
<b>Oolong Gin Tea</b> Served over ice	10
<b>Earl Grey Gin Tea</b> Served over ice	10
<b>Jasmine Rum Tea</b> Served over ice	11
<b>Coffee Rum Liqueur</b> Served over ice	12

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# DRINK

## Tap Beers

Light, Crisp & Refreshing	ABV	Pot/Pint
Mid Session	3.5	5/10
Draught	4.0	5/10
Hazy Pale	4.5	5/10
Japanese Rice Lager	4.5	5/10
Berry Sour	4.5	5/10
Pilsner	5.5	5/10
<b>Heavier &amp; Darker</b>		
Oatmeal Stout	5.5	5/10
IPA	6.5	5/10

## Canned Beers

Draught	5
Japanese Rice Lager	5
Hazy Pale Ale	5
Mixed 6 cans 2 of each for you & your friends	25

## Paddles

Beer Tasting Paddle Choose 3 of the Craft & Co beers, poured at 200ml	13
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## Wines

White	Glass/Bottle
2019 Riesling	11/50
2019 Chardonnay	12/55
2019 Viognier	11/50
2020 Reserve Chardonnay	65
<b>Red</b>	
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	Glass/Bottle
NV Prosecco	11/55
2018 Rosé	10/45

## Non-alc

<b>Soft Drinks</b> Coke, Coke No Sugar, Sprite	5
Lemon, lime & bitters	5.5
<b>Juices</b> Orange, apple, cranberry, pineapple	4.5
<b>Stranglelove Sodas</b> Yuzu from Japan, Cloudy Pear, Mandarin	5.5
<b>Sodasmith</b> Ginger Ale	5.5



**THE CRAFT & CO**  
*Distillery · Brewery*