

# THE CRAFT & CO

DISTILLERY | BREWERY

## TO START OR SHARE

- MUSHROOM & WHITE WINE** 17  
**ARANCINI**  
japanese mayo, crispy basil, grated grana padano (v)  
**ROASTED RED PEPPER HUMMUS** 16  
dukkha, sumac, olive oil, toasted turkish bread (v, vg, df, gfo)  
**CHAR-GRILLED CHICKEN WINGS** 18  
tossed in a spicy buffalo & sweet chilli sauce, ranch (df, gf)  
**SALT & PEPPER SQUID** 22  
japanese mayo, lime (gf)  
**CRAFT PLATE** 35  
selection of sliced cured meats, pickled vegetables, dips, crackers & toasted turkish bread (df, gfo)

## BURGERS

- THE CRAFT BURGER** 27  
wagyu patty, pickles, cheese, house burger sauce, lettuce, tomato, chips (gfo, dfo)  
**SOUTHERN-FRIED CHICKEN BURGER** 25  
buffalo ranch sauce, sriracha coleslaw, chips  
**STEAK SANDWICH** 23  
caramelised onion, bacon, egg, lettuce, bbq & tomato relish
- Gluten free bun + \$3

## PIZZAS

- MARGHERITA** 20  
San Marzano sugo, fior di latte, crispy basil (v, dfo, vfo, gfo)  
**CALABRESE** 22  
San Marzano sugo, calabresi salami, roasted red peppers, kalamata olives, fresh red chilli (dfo, gfo)  
**PROSCIUTTO** 26  
San Marzano sugo, wild baby rocket, grana padano, balsamic glaze (v, vgo, dfo, gfo)  
**SMOKED EGGPLANT** 21  
smoked eggplant base, fior di latte grilled zucchini, roasted red peppers, kalamata olives (vfo, v, gfo, dfo)  
**DIAVOLA** 25  
San Marzano sugo, calabrese salami, sopressa salami, chorizo, pickled jalepenos, fresh chilli (dfo, gfo)  
**FUNGHI** 23  
San Marzano sugo, fior di latte, shaved pecorino, truffle mayo (v, vgo, gfo)
- Vegan cheese + \$4  
Gluten free base + \$4

## MAINS

- CHICKEN SCHNITZ** 24  
chips, salad, creamy bechamel sauce  
**CHICKEN / EGGPLANT PARMA** 27  
San Marzano tomato, mozzarella, chips & salad (dfo)  
Add Virginia ham + \$2  
Vegan cheese + \$2  
**BEER BATTERED FISH & CHIPS** 28  
house tartare, chips & salad (df)  
**PAN FRIED POTATO GNOCCHI** 29  
mushroom ragout, shaved grana padano (v, vgo, dfo, gfo)  
**BRAISED DUCK PAPPARDELLE** 31  
roasted veg, shaved grana padano (dfo, gfo)  
**PENNE BEEF RAGOUT** 28  
slow braised over 12 hours, shaved grana padano (dfo, gfo)  
**NASI GORENG** 27  
chicken, prawns, asian veg, fried egg  
**CAESAR SALAD** 20  
cos, bacon, poached egg, house dressing  
Add Chicken + \$8

## GRILL

- 300G GRAINFED SIRLOIN** 39  
chips, bechamel sauce  
**BBQ PORK RIBS** 38  
roasted chats, coleslaw, corn cob

## SIDES

- CHIPS** 12  
aioli (df, v, vgo)  
**BROCCOLINI** 13  
lemon (dfo, gf, v, vgo)

## SWEETS

- LEMON CITRUS TART** 14  
served w vanilla bean ice-cream  
**FRIED RICOTTA DONUTS** 14  
cinnamon sugar, caramel glaze, choc hazelnut dipping sauce

## WHAT'S ON

- WEEKDAYS**  
12pm to 3pm - Pizza, Pizza, Pizza. \$10 Pizza  
**WEDNESDAY**  
5pm to Late - Parma & Pint. \$20 for a Parma & Pint  
**THURSDAY**  
5pm to Late - Pasta & Vino. \$20 for a pasta & wine of your choice  
**FRIDAY**  
5pm to Late - Friday Frenzy. \$12 Cocktails & Bar menu available  
**SATURDAY**  
12pm to Late - Sips & Snacks. Bottomless prosecco & a shared craft board, 2hrs for \$39pp  
**SUNDAY**  
Sunday Roast - 12pm to 3pm. \$25 for chef's choice of roast with all the trimmings

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<b>SPIRITS AND LIQUEURS</b>	<b>SPIRIT &amp; LIQUEUR TASTING PADDLE</b>	20	<b>ARTILLERY</b>	<b>8 YEAR BARREL AGED RUM</b>	13
	your pick of 3 The Craft & Co Spirits or liqueurs, poured at 15 ml, served with matched garnish			dry ginger ale, neat or on the rocks	
	<b>CHOOSE ANY OF OUR HOUSE MADE SPIRITS WITH YOUR CHOICE OF MIXER AND GARNISH OR GO WITH OUR RECOMMEND PAIRINGS</b>			<b>BIG ISLAND GIN</b>	12
	<b>COLLINGWOOD DRY GIN</b>	12		tonic no.8 or soda, fingerlime soda	
	tonic no.8 or soda			<b>JUNIPER BOMB GIN</b>	12
	<b>OLD TOM GIN</b>	13		tonic no.8 or soda, light tonic	
	yuzu soda, light tonic, fingerlime soda			<b>COFFEE NUT RUM LIQUEUR</b>	11
	<b>NAVY STRENGTH GIN</b>	14		served over ice	
	tonic No. 8, soda, light tonic			<b>EARL GREY GIN TEA</b>	10
	<b>GINGERBREAD GIN</b>	13		served over ice	
	mandarin soda, dry ginger ale			<b>OOLONG GIN TEA</b>	10
	<b>BOTANICAL VODKA</b>	12		served over ice	
	soda, fingerlime soda, light tonic			<b>JASMINE RUM TEA</b>	11
	<b>SAVOURY TRUFFLE VODKA</b>	12		served over ice	
	soda				
<b>SOLERA AGED WHISKY</b>	24	<b>WINES</b>	<b>SPARKLING &amp; ROSÉ</b>		
neat, on the rocks, mixer			NV PROSECCO	11/50	
<b>AUSTRALIAN WHISKY</b>	13		2018 ROSÉ	10/45	
neat, on the rocks ,soda			<b>WHITE</b>		
<b>AMARO</b>	12		2020 RIESLING	11/50	
served over ice			2019 CHARDONNAY	12/55	
<b>SHIRAZ GRAPPA</b>	11		2021 VIOGNIER	11/50	
served neat			2020 RESERVE CHARDONNAY	65	
<b>ROSÉ VERMOUTH</b>	12		<b>RED</b>		
soda, fingerlime soda			2021 PINOT NOIR	10/45	
<b>ANISE</b>	12		2017 GRENACHE MOURVEDRE	10/45	
served over ice			2017 MERLOT CABERNET	12/55	
<b>LIMONCELLO</b>	11		2017 SHIRAZ	11/55	
served neat, on the rocks			2020 RESERVE SHIRAZ	60	
<b>NON-ALCOHOLIC</b>	<b>SODASMITH</b>		5	<b>BEERS</b>	<b>THE CRAFT &amp; CO BEER PADDLE</b>
	finger lime soda, light tonic water, dry ginger ale		YOUR PICK OF 3 BEERS POURED AT 200ML		
	<b>STRANGELOVE</b>	5.5	<b>ON TAP</b>		<b>POT/PINT</b>
	very mandarin, cloudy pear, yuzu from japan, smoked cola, Tonic No 8 (5)		MID (3.5%)		5/10
	<b>JUICES</b>	5	DRAUGHT (4%)		5/10
	orange, apple, cranberry, pineapple		DARK RICE LAGER (4.5%)		5/10
	<b>LEMON LIME &amp; BITTERS</b>	5.5	JAPANESE RICE LAGER (4.5%)		5/10
	<b>COKE/COKE NO</b>	5	BOHEMIAN PILSNER (5.5%)		5/10
	<b>SUGAR/SPRITE/LEMON SQUASH</b>		BELGIAN WITBIER (4.7%)		5/10
			BERRY SOUR (4.5%)		5/10
			FRESH HOPPED IPA (6.5%)		5/10
			PORTER (5.5%)		5/10
			OATMEAL STOUT (5.5%)		5/10
			HAZY PALE (4.5%)		5/10
			BERTIE CIDER (4.6%)		7/14
		<b>CANS</b>			
		TCAC HAZY PALE, RICE LAGER, DRAUGHT	5		

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## COCKTAILS

### GIN COCKTAILS

**COLLINGWOOD DRY MARTINI** 20

the craft & co collingwood dry gin, the craft & co rose vermouth

**COLLINGWOOD PASH** 20

the craft & co collingwood dry gin, hibiscus syrup, orange, passionfruit

**OLD TOM NEGRONI** 20

the craft & co old tom gin, campari, casa mariol vermut

**BLUSHING GINGER** 20

the craft & co gingerbread gin, aperol, lime, orange, bitters, sodasmith ginger ale

**APPLE OF MY PIE** 20

the craft & co gingerbread gin, apple, lemon, simple syrup, cinnamon bitters

**ROSEMARY BOMB** 20

artillery juniper bomb gin, apple, rosemary infused simple syrup, bitters

**SOUR STRAWBERRY** 20

the craft & co old tom gin, lemon, strawberry gum and lemon myrtle syrup, soda

**TROPICAL STING** 20

the craft & co navy strength gin, triple sec, apricot brandy, passionfruit, pineapple

### VODKA COCKTAILS

**ESPRESSO RUMTINI** 20

the craft & co botanical vodka, artillery coffee rum liqueur, espresso

**DAVIDSON PLUM SOUR** 20

the craft & co botanical vodka, davidson plum syrup, lemon

**PASSIONATE CHILLI** 20

the craft & co botanical vodka, chilli, passionfruit, orange, simple syrup

### LIQUEUR COCKTAILS

**LIMONCELLO SPRITZ** 20

the craft & co limoncello, the craft & co old tom gin, soda, prosecco, mint

### RUM & WHISKY COCKTAILS

**DARK RUM MOJITO** 20

artillery 8 year barreled aged rum, soda, lime, mint, simple syrup

**SOLERA MANHATTAN** 30

the craft & co solera aged whisky, sweet vermouth, bitters

**CLEAR SKIES** 25

the craft & co Australian whisky, the craft & co amaro, aperol, lemon, clarified cocktail.

**WHISKY SOUR** 20

the craft & co Australian Whisky, lemon simple, grapefruit bitters, orange

## MOCKTAILS

**PINEAPPLE GINGER MULE** 12

pineapple, mint, lime, sodasmith ginger ale

**YUZU SOUR PATCH** 12

yuzu soda, hibiscus syrup, lemon

## HOT BEVERAGES

**COFFEE** 4.5

espresso, latte, cappucino, flat white, piccolo, long black, short mac, long mac

**MOCHA** 4.5

**HOT CHOCOLATE** 4.5

**CHAI** 5

**TEA** 4

earl grey, english breakfast, chamomile, peppermint, lemongrass & ginger, green

## DAILY DEALS

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INFO@THECRAFTANDCO.COM.AU



WWW.THECRAFTANDCO.COM.AU