

CROFT



seasonal & fresh

"Our menu celebrates the diversity of Australia's regions, from seafood sourced along the pristine coastline - including Tasmania, Spencer Gulf, the Northern Territory and the NSW South Coast - to premium meats from the Hawkesbury and Northern Rivers, all traditionally farmed and carefully raised. These ingredients complete a seasonal selection, with each dish showcasing the natural flavours of the season through simple, thoughtful cooking."

TASMANIAN CURED SALMON	29
Baby turnips green tahini finger lime (gf, a)	
WAGYU & MARROW	30
150 gm Northern Rivers NSW wagyu black garlic butter smoked marrow crumb (gf, a)	
SUPERFOOD SALAD	25
Spiced kumara feta orange chickpeas pepitas pomegranate broccoli quinoa add smoked salmon or grilled chicken \$9	
CHARRED CAULIFLOWER	33
Spiced chickpeas herb yoghurt coriander (V)	
TALLAWANTA BLACK ANGUS SIRLOIN	39
300 gm Frites garden leaves red wine jus	
COWRA LAMB PAPPARDELLE	39
Northern Rivers NSW wagyu black garlic butter smoked marrow crumb (gf, a)	
HIRAMASA KINGFISH	49
200 gm Miso glaze seasonal greens roasted pumpkin mirin soy jus	
OBE BEEF CHEEK	49
Parsnip and potato silk roasted shallots fig glaze red wine jus	

DESSERTS 20



ORANGE CHOCOLATE DOME

Orange crèmeux | citrus segments | orange gelée | white chocolate soil (v, n)

WATTLE SEED DULCE DE LECHE

Davidson plum | slivered pistachio (v, n)

SEASONAL FRUITS

Freshly sliced seasonal fruits (v, df, gf)

vegan options available on request | Please advise our staff of any dietary requirements

v — vegetarian | vg — vegan | gf — gluten free | df — dairy free | n — contains nuts | a — Australian seafood | m — seafood of mixed origin | i — imported seafood