

BUSINESS LUNCH MENU

v - vegetarian | ∇ - vegan | gf - gluten free | df - dairy free | n- contains nuts

SUPERFOOD SALAD (v, gf) \$25

Roasted pumpkin | feta | orange | chickpeas | pepitas | pomegranate |
broccoli | quinoa | + add smoked salmon or chicken \$9

CROFT CAESAR (gf) \$25

Baby gem | anchovy dressing | piggy crunch | aged parmigiano |
petit herbs | + add smoked salmon or chicken \$9

FIRE-ROASTED PUMPKIN SOUP (v) \$25

Grilled sourdough

PERI PERI CHICKEN BURGER \$30

Flame-grilled chicken | crisp lettuce | fresh tomato | guacamole | smoky aioli
brioche bun | served with beer-battered chips

WAGYU BEEF BURGER \$32

Crisp lettuce | fresh tomato | cheddar cheese | pickles | chipotle bbq sauce
brioche bun | served with beer-battered chips

*please note beef burgers are cooked medium-well or above only

MUSHROOM MEDLEY RISOTTO (v, gf) \$34

Arborio rice | earthy mushrooms | grana padano | herbs

BUTTER CHICKEN (n) \$35

Basmati rice pilaf | raita | naan bread

FISH & CHIPS \$38

Grilled or beer-battered barramundi | served with beer-battered chips and
tartare sauce

STEAK & CHIPS \$40

200gr striploin | served with beer-battered chips and red wine jus

LOBSTER & PRAWN RAVIOLI \$49

Tiger prawns | white wine | butter sauce

SILO

*Please inform us of any allergies or dietary requirements before placing your order.