

croft

[restaurant]

FARM TO TABLE

"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. Seasonal vegetables from regional growers complete the offering, with each dish showcasing the natural flavours of the season through simple, thoughtful cooking."

Brooksy FOCACCIA (v) 6

In house made truffle butter

FROM THE OCEAN

CITRUS CURED TASSIE SALMON (gf) 29

Red cabbage | buttermilk | salmon roe | chive oil

BUTTER POACHED KING PRAWNS 31

Lobster bisque | fennel | orange oil | brioche

SEARED SCALLOPS (gf, n) 32

Cauliflower Silk | morcilla | macadamia

MARKET FISH (gf) 49

Capsicum melange | roasted pumpkin | caper butter

LOBSTER & PRAWN RAVIOLI 49

Tiger prawns | white wine & butter sauce

FROM THE Paddock

WAGYU & MARROW 35

Black garlic butter | white truffle oil

Northern Rivers, NSW

BLACK- FOREST DOUBLED SMOKED PORK BELLY 35

Celeriac | potato dumplings | Rotkohl

TWICE-COOKED AYLESBURY DUCK MARYLAND (gf) 48

Braised cabbage | brussels sprouts | gremolata

Hawkesbury, NSW

LAMB PAPPARDELLE 45

Saffron pappardelle | slow-braised lamb shoulder ragout | pecorino cheese

Riverina, NSW

BEEF BOURGUIGNON (gf) 51

Slow-braised beef cheek | traditional red wine stew

GARLIC & HERB FREE RANGE CHICKEN (gf) 42

Leek & mushroom gratin | garlic kale | truffled chicken jus

BLACK ANGUS GRAIN-FED BEEF EYE FILLET 64

Portobello mushroom | heirloom carrots |

roquefort crust | cabernet jus

Northern Rivers, NSW

ENHANCE YOUR STEAK 15 each

Surf & Turf | Garlic butter king prawns (gf)

Marrow & Truffle | Smoked bone marrow & truffle butter (gf)

Please advise our staff of any dietary requirements

v – vegetarian | vg – vegan | gf – gluten free | df – dairy free | n – contains nuts

VEGETAL

FIRE-ROASTED PUMPKIN SOUP (v) 25
Grilled sourdough

WILD MUSHROOM (v) 26
Green tahini | goat chèvre | rustic rye

CROFT CAESAR 25
Baby gem | anchovy dressing | piggy crunch | aged Parmigiano
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MUSHROOM MEDLEY RISOTTO (v) 34
Arborio rice | earthy mushrooms | grana padano | herbs

CHARRED SPICED CAULIFLOWER (v) 33
Spiced potatoes & chickpeas | coriander-yuzu chutney

SIDES 10

CELERIAC MASH (v, gf)
Dutch cream potatoes | celeriac

BROCCOLINI & KALE (v, gf)
Garlic butter | chili

CARAMELISED BRUSSELS SPROUTS (v, gf)
Honey | balsamic | toasted pine nuts

PAPAYA SLAW (vg)
Thai basil | green papaya | lime & coriander dressing | chili

PARMESAN FRIES (v, gf)
Cracked black pepper | aged parmesan

GARDEN SALAD (v, vg, df, gf)
Citrus dressing

DESSERTS 22

HOT CHOCOLATE LAVA CAKE (v, gf)
Crème fraîche | macerated berries

STICKY DATE PUDDING (v)
Dulce de leche | white chocolate crumb | chantilly cream

BANOFFEE TART (v)
Biscoff | banana cremeux | caramelised banana | pâte sablée

SELECTION OF ARTISAN CHEESES (v)
Lavosh | Australian honey