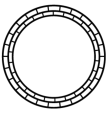


Brunch
until 2.00pm

Eggs on Toast	18.00
Free range eggs your way served on thick cut artisan sourdough with fresh herbs & tomato relish [Add Double Smoked Bacon +\$7.0 - Add Smoked Salmon +\$9.0]	
Croft Benedict	25.00
Thick cut artisan sourdough served with smoked ham, wilted spinach, soft poached eggs, hollandaise, tarragon milk crumble	
Avo Great Day	18.00
Mashed avocado on Bakeologists rye, cherry tomato, creamy fetta, Asian dukkah, lemon wedge [Add Free Range Eggs +\$6.0 - Add Double Smoked Bacon +\$7.0 - Grilled Halloumi +\$7.0]	
The Croft Bacon Burger	21.00
Double smoked bacon, gooey fried egg, aioli, tomato, onion, lettuce on brioche served with fries, GF bun +\$2 --- Swap out Bacon for Pandelyssi Haloumi ---	
Croft Waffles	25.00
Belgian waffles served with strawberry fool, fresh fruit, berries, whipped mascarpone, milk crumble	
Big Breakfast	35.00
Free range eggs your way, double smoked bacon, herb roast tomato, pesto mushroom, chipolata sausage, hash brown, baked beans with toasted sourdough	
Smoked Salmon Bagel	26.00
Smoked Norwegian Atlantic Salmon, dill labneh, mashed avocado, olive sugar, fresh dill on a New York bagel	
Zucchini Corn Fritter	26.00
Oven baked zucchini corn fritter, cilantro lime yoghurt, roast almond, poached free range egg, avocado, halloumi chips	
Chili Crab Scramble	20.00
Crab chili scramble on thick cut artisan sourdough served with Thai style dressed salad, grated parmesan and herb mix	
Seasonal Fruit Bowl	19.00
Seasonal fruit, sweet yoghurt, house-made maple muesli, berry compote	



Brunch
until 2.00pm

Soup of the Day **18.00**

Served with warm Souvlaki bread and cultured butter

Salad Your Way **14.00**

Crunch salad (butter lettuce, cherry tomato, cucumber, red onion) with Greek lemon dressing and croutons, with your selection of:

- Chopped Avocado +\$4
- Smoked salmon +\$6
- Halloumi +\$4
- Grilled chicken +\$6
- Rib fillet +\$8
- Smoked bacon +\$6

Karaage Croissant **28.00**

French butter croissant with creamy mash potato, karaage chicken, parmesan served with a petit salad

Plant Power **26.00**

Beetroot quinoa patty, mashed avocado, aioli, tomato, onion, lettuce, on beetroot bun, served with fries, GF bun +\$2

Rib Fillet Burger **28.00**

120gm Rib fillet steak, double smoked bacon, tomato, vintage cheddar cheese, cos lettuce, BBQ sauce, caramelised onion on brioche, served with fries, GF bun +\$2

SIDES & EXTRAS

Extra Eggs	6.00	Herb roasted tomato	6.00
Hashbrown	5.00	Haloumi	7.00
House Baked Beans	5.00	Smoked Salmon	9.00
Pesto Mushrooms	5.00	Champagne Ham	5.00
Mashed Avocado	5.00	Double Smoked Bacon	7.00
Toast with Butter & Jam	9.00	Bowl of fries	15.00
Extra condiment	3.00		

Pizza
12pm - 2pm

Bacon & Egg **25.00**

Sugo, Smoked bacon, free range egg, Fior di Latte, onion, parmesan, fresh herb

Chicken **25.00**

Sugo, pulled chicken, Fior di Latte, cherry tomato, onion, hollandaise, fresh herb

Margherita **22.00**

Sugo, Fior di Latte, basil

Nutella **25.00**

Nutella, seasonal berries, banana, roast almond

GF pizza base 9" +\$5



All our menu items are sustainably and locally sourced.

10% surcharge applies on Sundays

15% surcharge applies on public holidays.

Our menu and kitchen contains multiple allergens and foods which may cause an intolerance. Our team will make efforts to accommodate dietary requirements. However due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance. Please inform your host if you have a food allergy or intolerance