

CROFT



seasonal & fresh

EXECUTIVE LUNCH

ONE COURSE \$39

Main

TWO COURSE \$49

Entrée & Main or
Main & Dessert

THREE COURSE \$59

Entrée + Main + Dessert

Includes sparkling or still mineral water | Add a selected wine, beer or soft drink +\$8

ENTRÉES

SPRING GARDEN SALAD (vg, gf)

Baby leaves | asparagus | poached egg | 'greenspace' yoghurt dressing

WILBERFORCE MUSHROOM RAVIOLI (v)

Tomato brodo | pecorino

BEETROOT-CURED OCEAN TROUT (a, gf)

Baby beetroot | sour cream | beetroot relish | native herbs

MAINS

COWRA LAMB PAPPARDELLE

Slow-braised lamb shoulder ragù | saffron pappardelle | pecorino

FREE-RANGE CHICKEN SUPREME (gf)

Corn purée | charred corn | shishito pepper | jalapeño salsa

CHARRED SPICED CAULIFLOWER (v, gf)

Chickpeas | herb yoghurt | coriander-yuzu chutney

TALLAWANTA SIRLOIN & FRITES

250g Black Angus sirloin | garden leaves | red wine jus

MARKET FISH (a, gf)

Seasonal greens | roasted pumpkin

DESSERTS

DARK CHOCOLATE & ORANGE (v, n)

Dark chocolate crèmeux | orange gelée | citrus | white chocolate soil

WATTLESEED CHEESCAKE (v, n)

Dulce de Leche | Davidson plum | slivered pistachio

SEASONAL FRUIT (vg, df, gf)

Fresh spring fruit | native mint

CORPORATE GROUP LUNCH

\$65 per person

For groups of 10 or more, includes shared focaccia, a three-course lunch and still mineral or sparkling water. Pre-selected menu for seamless service.

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MORE WAYS TO LUNCH

À LA CARTE

SUPERFOOD SALAD (v, gf) \$25

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

CHARRED SPICED CAULIFLOWER (v, gf) \$32

Chickpeas | herb yoghurt | coriander-yuzu chutney

COWRA LAMB PAPPARDELLE \$39

Slow-braised lamb shoulder ragù | saffron pappardelle | pecorino

TALLAWANTA SIRLOIN & FRITES (gf) \$39

250g Black Angus sirloin | garden leaves | red wine jus

LOBSTER & KING PRAWN RAVIOLI (m) \$45

White wine butter sauce | garden herbs

MARKET FISH (a, gf) \$45

Seasonal greens | roasted pumpkin

WEEKDAY SPECIALS \$29

MONDAY | STEAK SANDWICH

Black Angus beef | caramelised onion | rocket | truffle mayonnaise | fries

TUESDAY | SPRING GREENS RISOTTO (v, gf)

Arborio rice | garden peas | green asparagus | baby zucchini | smoked cheese cream

WEDNESDAY | CHICKEN & BACON ROLL

Crispy leaves | tomato | chipotle mayonnaise | fries

THURSDAY | STEAK FRITES

Sirloin | peppercorn sauce | garden leaves | fries

FRIDAY | CHARRED PORK COLLAR (gf)

Corn purée | jalapeño salsa | charred corn | shishito pepper

vegan options available on request | Please advise our team of any dietary requirements or allergies.

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