

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
150g Northern Rivers NSW wagyu black garlic butter smoked marrow crumb	
SUPERFOOD SALAD	25
Spiced kumara feta orange chickpeas pepitas pomegranate broccoli quinoa (gf) Add smoked salmon or grilled chicken \$9	
CHARRED CAULIFLOWER	33
Spiced chickpeas herb yoghurt coriander (V)	
TALLAWANTA BLACK ANGUS SIRLOIN	39
300g frites garden leaves red wine jus	
COWRA LAMB PAPPARDELLE	39
Saffron pappardelle slow braised lamb shoulder ragout pecorino cheese	
HIRAMASA KINGFISH	49
200g Miso glaze seasonal greens beurre blanc (a)	
OBE ORGANIC BEEF CHEEK	49
Celeriac purée French shallots caramelised parsnips red wine jus (gf)	

DESSERT



ORANGE CHOCOLATE DOME	20
Orange crèmeux citrus segments orange gelée white chocolate soil (v, n)	
WATTLESEED CHEESCAKE	20
Dulce de Leche Davidson plum slivered pistachio (v, n)	
SEASONAL FRUITS	20
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