

croft

[restaurant]

ENTRÉES

BUFFALO MOZZARELLA (V/GF) 26

Heirloom tomatoes, fig vinocotto, cured beets

HERVEY BAY SEARED SCALLOPS (GF) 28

Crispy serrano, samphire, watermelon, habanero gazpacho

BLACK ANGUS BEEF CARPACCIO 27

Pickled mushrooms, rocket, shaved parmesan

PRAWNS (GF) 28

Endive, pink grapefruit, lime aioli

SUPERFOOD SALAD (V) 20

Peri-peri pumpkin, feta, orange, chickpeas, pepitas, pomegranate, broccoli, quinoa

Add chermoula grilled chicken 8

BABY COS LETTUCE SALAD (GF) 27

Smoked salmon, avocado, pickled red onions, mustard vinaigrette, petit herbs

CLASSIC COMFORTS

LAMB ROGAN JOSH 38

Basmati rice pilaf, raita, naan bread

MARGHERITA PIZZA (V) 22

Tomato sauce, mozzarella cheese, basil

PEPPERONI PIZZA 26

Beef & pork pepperoni, mozzarella cheese

WAGYU BEEF BURGER 30

Bacon & onion jam, cheddar cheese, house made habanero ketchup

KOREAN CHICKEN KIMCHI BURGER 28

Buttermilk fried chicken, korean kimchi, sriracha mayo

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MAINS

GRILLED CAULIFLOWER STEAK (V) 26

Chipotle orange marinade, barley & fennel risotto, roasted corn crumbs, salsa verde

RISOTTO (V/GF) 29

Arborio rice, fennel, garden peas, broad beans, leek, asparagus, parmesan

TIGER PRAWN LINGUINE 36

Squid ink, shellfish cream

PAPPARDELLE 34

Lamb shoulder ragu, pecorino romano

SPAGHETTI 29

Ragu' alla Bolognese, grana padano

CHARRED SWORDFISH 38

Brown butter petit zucchini, sauce 'vierge'

FREE RANGE CHICKEN SUPREME (GF) 36

Cajun spiced, white beans & chorizo succotash

BLACK ANGUS GRAIN FED BEEF EYE FILLET 48

Glazed portobello mushroom, roquefort blue, dutch cream potatoes, cabernet jus

SIDE DISHES | 10

DUTCH CREAMED POTATOES

Taleggio

SPICED ROASTED PUMPKIN

Lemon yoghurt, pepitas

ASIAN SLAW

Roasted cashew nuts, lime & coriander dressing

SALT BAKED HEIRLOOM CARROTS

Crumbed feta, dukkah spice

FRIES

Black pepper, parmesan

GARDEN SALAD

Menu subject to change