

CROFT

		WINE PAIRING	
		CLASSIC WINES	PREMIUM WINES
Two Course	74		
Three Course	89	Two Course	30
Four Course	109	Three Course	42
		Four Course	55
			72
			95

BROOKSY FOCACCIA 6

House-made truffle butter

FROM THE OCEAN

Our seafood celebrates Australia's remarkable coastline - from Tasmania's cool waters to the pristine aquaculture of Spencer Gulf and the Northern Territory. Wild catches from the NSW South Coast complete a seasonal selection.

ENTRÉE

TASMANIAN CURED SALMON

Baby turnips | green tahini | finger lime (gf, a)

BASS STRAIT SCALLOPS

Morcilla | cauliflower purée | yuzu kosho (gf, a)

BUTTER-POACHED YAMBA KING PRAWN

Lobster bisque | fennel | orange oil | brioche (a)

MAINS

HIRAMASA KINGFISH

Miso glaze | seasonal vegetables |
sake beurre blanc | ikura (gf, a)

LOBSTER & PRAWN RAVIOLI

Lobster filling | king prawns |
white wine butter sauce (m)

FROM THE LAND

Seasonal vegetables sourced from regional growers, celebrating the natural character of produce through simple, thoughtful cooking. Each plate reflects the flavours of the season and the diversity of Australia's farming regions.

ENTRÉE

WILBERFORCE FARMED MUSHROOMS

Sous vide egg | brown butter | parsnip crisps |
native thyme (v, gf)

CHARRED LEEK VELOUTÉ

Confit leek hearts | burnt leek dust |
cultured cream | smoked almonds (v, n)

VANNELLA BURRATINA

Heirloom tomatoes | basil oil | white balsamic |
micro herbs (v, gf)

MAINS

CHARRED SPICED GRIMA FARM CAULIFLOWER

Spiced potatoes & chickpeas |
coriander-yuzu chutney (v, gf)

FROM THE Paddock

Premium meats from the Hawkesbury region and lush Northern Rivers pastures — carefully raised, traditionally farmed.

ENTRÉE

WAGYU & MARROW

Northern Rivers NSW wagyu | black garlic butter | smoked marrow crumb

ENHANCE YOUR STEAK

SURF & TURF +15

Garlic butter king prawn (gf, a)

MARROW & TRUFFLE +15

Smoked bone marrow | truffle butter (gf)

MAINS

FREE-RANGE SPATCHCOCK

Farro | buckwheat | pickled chillies | charred lemon jus

OBE ORGANIC BEEF CHEEK

Celeriac purée | French shallots | caramelised parsnips | red wine jus (gf)

COWRA LAMB RACK

Eggplant caviar | ratatouille | hasselback pommes | roasted vine tomatoes | rich beef jus (gf)
+15 supplement

TALLAWANTA BLACK ANGUS 200g GRAIN-FED EYE FILLET

Portobello | heirloom carrots | celeriac purée | cabernet jus (gf)
+15 supplement

SIDES 10

CELERIAC MASH

Dutch cream potatoes | celeriac (v,gf)

BROCCOLINI & KALE

Garlic butter | chilli (v,gf)

CARAMELISED BRUSSELS SPROUTS

Blue Mountains honey | balsamic | toasted pine nuts
(v, gf, n)

PARMESAN FRIES

Cracked black pepper | aged parmesan (v,gf)

GARDEN SALAD

Citrus dressing (v, vg, df, gf)

DESSERT

ORANGE CHOCOLATE DOME

Orange crèmeux |
citrus segments | orange gelée |
white chocolate soil (v,n)

WATTLESEED CHEESECAKE

Dulce de Leche |
Davidson plum |
slivered pistachio (v,n)

POACHED ORCHARD FRUITS

Spiced Blue Mountains honey |
yoghurt ice cream |
madeleine crumbs (v)

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