

BUSINESS LUNCH MENU

v - vegetarian | v̄ - vegan | gf - gluten free | df - dairy free | n- contains nuts

SUPERFOOD SALAD (v, gf) \$25

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

CROFT CAESAR (gf) \$25

baby gem | anchovy dressing | piggy crunch | aged parmigiano |
petit herbs | + add smoked salmon or chicken \$9

FIRE-ROASTED PUMPKIN SOUP (v) \$25

grilled sourdough

PERI PERI CHICKEN & GUAC BURGER \$30

flame-grilled peri peri marinated chicken | guacamole | crisp lettuce | fresh
tomato | smoky aioli | brioche bun | served with beer-battered chips

WAGYU BEEF BURGER \$32

crisp lettuce | pickles | cheddar cheese | fresh tomato | chipotle bbq sauce |
served with beer-battered chips

*please note beef burgers are cooked medium-well or above only

MUSHROOMS MEDLEY RISOTTO (v, gf) \$34

arborio rice | earthy mushrooms | grana padano | herbs

BUTTER CHICKEN (n) \$35

basmati rice pilaf | raita | naan bread

FISH & CHIPS \$38

grilled or beer-battered fish | served with chips and tartare sauce

STEAK & CHIPS \$40

200grs striploin | served with chips and red wine jus

LOBSTER & PRAWN RAVIOLI \$49

tiger prawns | slipper lobster | white wine | butter sauce

SILO

*Please inform us of any allergies or dietary requirements before placing your order.