

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 CHEESECAKE 20

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

SEASONAL FRUITS 20

Freshly sliced seasonal fruits (vg, 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