

BEERS ON TAP

The Craft & Co Pale Ale	Pot	6
	Pint	10
The Craft & Co Pilsner	Pot	6
	Pint	10
Other beers may be available...just ask		
The Craft & Co Bottled Beer		7

WHITE WINE

The Craft & Co Viognier 2016	7/37
<i>A Medium bodied white wine with apricot notes, light & dry.</i>	
The Craft & Co Riesling 2015	8/40
<i>A light refreshing white wine with notes of citrus, orange blossom & jasmine and with a great balance of sweetness and acidity to close.</i>	

RED WINE

The Craft & Co Nero D'Avola 2016	7/35
<i>A medium bodied, light and smooth red wine with hints of rose & cinnamon, red berries, plums and savoury spices.</i>	
The Craft & Co Grenache Mourvedre 2016	7/32
<i>A fresh young wine with notes of blackberry, blackcurrants, some violet florals and a hint of roast-meat juices. Light in Tannins.</i>	
The Craft & Co Pinot Noir 2016	8/36
<i>A spicy, full pinot noir with a palate full of red fruits, cranberry, strawberry and rhubarb, with ginger and nutmeg spices closing with a firm but fine powdery fan of tannin</i>	
The Craft & Co Cabernet Merlot 2012	8/40
<i>A lovely medium bodied light burgundy coloured wine, with leafy blackcurrants and a hint of Bay Leaf</i>	

The Craft & Co Wines Coming soon

Tempranillo, Shiraz, Cab/Sav, Merlot	bottled in March
Sav/Blanc - Aug, Chardonnay – Dec	
Prosecco - Sept	

DISTILLATION & LIQUEURS

The Craft & Co Gin	8
Gin/Tonic, Scotch/Coke, Rum/Coke	8
The Craft & Co Grappa	10
The Craft & Co Limoncello 50 ml	10

COCKTAILS

The Craft & Co Limoncello Spritz	18
<i>Limoncello, Prosecco & Soda Water, built over Ice</i>	
The Craft & Co Gin Fizz	18
<i>The Craft & Co Gin, Soda & Lemon Juice, built over Ice</i>	
The Craft & Co Espresso Martini	18
<i>The Craft & Co Coffee, 666Vodka, Mr Black liqueur shaken with a little sweetness</i>	
The Craft & Co Frozen Limontini	18
<i>The Craft & Co Limoncello, Lemon juice, The Craft & Co Gin, Those Girls Apple Cider blended with Ice</i>	

Live Music Saturdays

With Justin McLaren & friends

1pm – 3pm \$20 Pot & Parma – Chicken Parma, Salad & Chips served with a pot of our beer

NON ALCOHOLIC DRINKS

Milkshakes	5
Iced Coffee – with cream	6
Iced Chocolate – with cream	6
Hot Chocolate 50% Cacao	5
Cappuccino	4
Latte	4
Long Black Coffee	4
Espresso	3.5
Double espresso	4
Chai latte with Soy	5
Almond Milk/Soy Milk (extra)	.50
In a Mug (extra)	1
Babycino	1
Pot of Tea – Coconut, Green, English B/fast, Peppermint, French Earl Grey, Australiana, Coke/Diet/Sprite 330ml	4
Cascade 330ml – Pear & bitters, Raspberry, mint & ginger, Spiced ginger beer, Soda, Tonic,	4
Juices - Orange, Apple, Apple & B/currant	4
Sparkling – Lime, Lemon, Pink grapefruit	4
Sparkling Mineral Water 750ml	6

Live Music Sundays

With a rotating selection of local talent

Bookings are recommended



BREAKFAST (Served until 3pm)

Fruit Toast & Cultured Butter	7
Porridge <i>yoghurt & poached fruit</i>	9
Breaky Bun <i>fried egg, bacon & cheese</i>	9
Eggs Anyway on Sourdough Toast	9
<i>ADD SIDES</i>	
<i>Tomato, Spinach, Bacon, Avocado, Beans,</i>	ea 4
<i>Mushrooms</i>	ea 4
<i>Sausage</i>	ea 6
<i>G/F Bread Available</i>	
Eggs Veg <i>2 eggs, mushrooms, spinach, tomato avocado & Persian feta</i>	22
Eggs with The Lot <i>2 eggs, bacon, mushrooms, spinach, tomato & avocado</i>	24
Omelette (gf) <i>Mushroom, Feta & Ham with sourdough GF Bread Available</i>	14
Zucchini Fritters (gf) <i>coriander & chilli yoghurt, cucumber apple salad</i>	16
<i>ADD a poached Egg</i>	ea 4

AVAILABLE ALL DAY

Antipasto Platter – perfect to share	28
<i>A selection of meats produced at The Craft & Co Collingwood, Australian cheese, condiments and crackers (express platter)</i>	

LUNCH (Served 12pm – 3pm)

Chips	8
Garden Salad	8
Polenta Chips	10
<i>6 per serve, plated with aioli</i>	
Trio of Dips (gf*)	13
<i>Beetroot, hummus, carrot & chickpea dips Served with sourdough bread</i>	
Arancini	14
<i>4 per serve</i>	
Bruschetta (gf)	14
<i>Herbed mushroom bruschetta with spinach, pesto & Persian feta</i>	
Salt & Pepper Calamari	15
<i>Served with aioli & rocket salad</i>	22
The Craft Parma	20
<i>Served with chips & salad</i>	
Spaghetti alla Pana <i>Spaghetti served with bacon, mushrooms, basil, broccoli, tossed with cream & parmesan cheese</i>	20
The Craft & Co Signature Pork & Fennel Sausages	20
<i>Served with mash & salad</i>	
Chicken Burger	20
<i>Chicken fillet, bacon, tomato, lettuce and spicy mayonnaise with chips, (Grilled or Panko fried)</i>	
Steak Sandwich & Chips	22
<i>Minute steak, cheese, bacon, mustard, relish, lettuce on Turkish bread with chips</i>	
Porchetta	24
<i>Roasted Porchetta with mash and salad</i>	
Mixed Grill Platter <i>House-made pork & fennel sausages, grilled chicken & lamb Served with chips & a yogurt dipping sauce</i>	50

FOR KIDS (Served 8am - 3pm)

Egg on Toast –scrambled or poached	5
Egg & Bacon – scrambled or poached	8
Vegemite on Toast – 2 slices	5
Avocado on Toast – 2 slices	6

FOR KIDS (Served 12pm - 3pm)

Spaghetti Bolognaise	8
Crumbed Chicken & Chips	8
Chips & Sauce	8
Hot Dog & Chips	8
Polenta Chips <i>6 per serve</i>	10

A LITTLE SOMETHING SWEET

Semifreddo - semi frozen dessert	9
G Luxe – gluten free health bars	5
Cake of the Day - with ice cream	9
Small Fudge – Salted Caramel or Coffee (great to share)	9
Ice Cream & Topping	5

