

the craft and co farm

breakfast - 8am - 12pm

fruit toast with butter	\$ 7.00
granola seasonal fruits, natural yoghurt & a shot of apple juice	\$12.00
breakfast burger bacon, fried egg, tomato, lettuce & avocado in a brioche bun	\$14.00
omelette smoked ham, mixed herbs, cherry tomato & fetta on toasted sourdough	\$16.00
smashed avocado cherry tomato salsa, fetta on toasted sourdough	\$16.00
breakfast with the lot eggs, bacon, mushrooms, tomatoes, hash brown avocado, spinach & toasted sourdough	\$24.00
eggs anyway poached, scrambled, fried served on sourdough	\$10.00
extras each smashed avocado / fetta bacon / egg / tomatoes hashbrown / kranisky / mushrooms	\$ 4.00

lunch - served 12-4pm

antipasto platter Selection of cheese, charcuterie, pickled vegetables and brewhouse crackers	\$30.00
quinoa salad	\$13.00
house made trio of dips	\$13.00
house made arancini (4)	\$14.00
pasta of the week	\$20.00
pie of the week served with salad & fries	\$22.00
salt and pepper calamari served with fries & salad	\$22.00
craft parma served with fries & salad	\$22.00
vietnamese beef stew with carrots, paprika & potatoes served with rice	\$22.00
steak sandwich minute steak, cheese, bacon, mustard & lettuce in a turkish bun with fries	\$22.00
panko fried chicken burger bacon, lettuce, tomato, mayonnaise & fries	\$20.00
fries	\$8.00

some items on our menu can be prepared to suit your dietary needs, please speak to our staff for assistance
sorry we do not offer split bills on weekends. Enjoy our complimentary wine tasting in the cellar door.

the craft and co farm

kids breakfast served 8am-12pm 12 and under

eggs on toast- scrambled or fried	\$5.00
egg and bacon- scrambled or fried	\$8.00
vegemite on toast- 2 slices	\$5.00
smashed avocado on toast- 2 slices	\$6.00

kids menu - 12 and under

crumbed chicken & fries	\$9.00
fish and fries	\$10.00

desserts

Top deck mousse with crumble	\$12.00
sticky date pudding butterscotch sauce & strawberry cream	\$10.00
ice cream with topping vanilla, strawberry, chocolate, caramel	\$5.00
semifreddo	\$9.00
smalt fudge salted caramel or dark choc & coffee	\$9.00

some items on our menu can be prepared to suit your dietary needs, please speak to our staff for assistance
sorry we do not offer split bills on weekends. Enjoy our complimentary wine tasting in the cellar door.



THE CRAFT & CO

· Farm ·

Share the Craft menu

– for tables of 10 people or more

sharing platters

\$39 per person

Entrée`

antipasto platter

Mains – served to share

arancini

braised duck ragu with fettuccine

salt & pepper squid with aioli

housemade pork & fennel sausages

lamb ribs

Fries and salad

Kids

Fish & chips

Crumbed chicken & chips

\$12

Sorry, we do not split bills

Some vegetarian options are available on request.

Please enjoy our complimentary wine tasting in the cellar door

Live music on Saturday and Sunday afternoons