

All Day Kids Menu

Chicken Tenders with Steak Fries and green leaf saladh	15.00
#5 Spaghetti, House made Napoli sauce with shaved parmesan cheese	15.00
Fish Cakes with Aioli and steamed vegetables	15.00
Cheeseburger with steak cut fries and ketchup	15.00
Crispy chicken Salad with ranch dressing, bacon, potato and corn	15.00

DESSERT

Kid's Vanilla bean ice-cream with waffle crumbs and sprinkles	10.00
---	-------



Sydney The Sebel Bear
available at Reception for \$15

Dinner
from 5pm

ENTREES

Organic Bread (V)

Pair with Garfish Prosecco
Woodfired Sourdough | Warm Rosemary Olives & Orange

16.00

Beet and Labneh (GF/V)

Pair with The Lane "Lois" sparkling Blanc de Blanc
Oven Roasted locally sourced Beets | House made Garlic Labneh | Chimichurri | EVOO

18.00

Steak Egg & Chips (GF)

Pair with Joseph Drouhin Laforet Pinot Noir
Wagyu Bresaola | Poached Free-Range Egg | Confit Potato | Smoked Beetroot & Feta

21.00

Pork & Carrot

Pair with Stonefish Chardonnay
Confit Pork Belly | Hive Honey Carrot Puree | Compressed Apple | Petit Herb Salad

24.00

Tart (V)

Pair with Tier One by Neil McGuigan Semillon
Caramel Shallot | Burnt Goats Cheese | Local Micro Greens | Wild Berry Coulis

22.00

Ocean Prawns

Pair with Stonefish Sauvignon Blanc
Wild Caught King Prawns | Sticky Chili Jam | Avocado & Lime Timbale

26.00

MAINS

Salmon

Pair with Stonefish Sauvignon Blanc
Fresh Atlantic Salmon | Tom Yum Reduction | Banana & Date Chutney | Saffron Pilaf

39.00

Lamb

Pair with Stonefish Kudos Cabernet Sauvignon
Chargrilled Lamb Rump | Pumpkin & Macadamia Risotto | Persian Feta Dumpling | Jus

42.00

Beef (GF)

Pair with Hentley Farm "The old Legend" Grenache
300g New York Strip | Garlic Smash Potato | Charred Prawn | Stonefish Reserve Shiraz Jus

48.00

Garden (V / GF)

Pair with Villain & Vixen Rose
Romain Lettuce | Crispy Onions | Artichoke | Heirloom Tomato | Basil Cream

22.00

Chicken

Pair with Joseph Drouhin Chablis Premier Cuvee
Pan Seared Chicken | Cauliflower Puree | Buttered Almond Beans | Orange Marmalade

26.00

Scallops

Pair with Piper Heidsieck Cuvee Brut
Pan Seared Hokkaido Scallops | Minted Peas | Pancetta | Chili Jam

29.00

Pasta

Pair with Stonefish Chardonnay
Spaghetti | Garlic | Chili | Semi dried Tomato | Spinach | Reggiano Parmigiana

24.00

V - Vegan
VG - Vegetarian
D/LF - Dairy & lactose friendly
C/GF - Coeliac & Gluten friendly
VO - Vegan Option available
D/LFO - Dairy & lactose friendly option available
C/GFO - Coeliac & Gluten friendly Option available
N - Contains Tree nuts
P - Contains Peanuts

THE
CROFT
HOUSE
Town Kitchen & Bar

All our menu items are sustainably and locally sourced.
15% surcharge applies on public holidays.
Food prepared in our restaurant may contain the following ingredients: milk, eggs, wheat, peanuts, and tree nuts. If you have a food allergy, please notify your host.

Dinner
from 5pm

SIDES

Potato

Garlic & Rosemary Butter | Duck Fat | Twice Cooked

9.00

Fries

Garlic Custard | House Spice

9.00

Crisp Leaves

Cos Lettuce | Fried Shallots | Lemon Oil

9.00

Boiled Seasonal Vegetables

Lemon Olive Oil | Oregano | Seasonal Vegetables

9.00

Corn

Shaved Parmesan | Lime | House Spice | Chipotle Crema

9.00

DESSERT

Crème Brulé

Pair with Bird of Fire Botrytis Semillon
Vanilla | Hazelnut Cream | Saffron Pear | Biscotti

15.00

Chocolate Fondant

Pair with Billicarte Salmon Rose, for that little hint of luxury
Licorice Crema | Strawberry & Orange Salad | Mint

16.00

Panna Cotta

Pair with Marmalade Gin and Tonic
Lemongrass | Star Anise Anglaise | Walnut Crumble

14.00

Cheese

Pair with Stonefish Reserve Shiraz
Chef's Selection | Fruit Paste | Crackers | Apple | Grapes | Warm Honey

23.00

V - Vegan
VG - Vegetarian
D/LF - Dairy & lactose friendly
C/GF - Coeliac & Gluten friendly
VO - Vegan Option available
D/LFO - Dairy & lactose friendly option available
C/GFO - Coeliac & Gluten friendly Option available
N - Contains Tree nuts
P - Contains Peanuts

THE
CROFT
HOUSE
Town Kitchen & Bar

All our menu items are sustainably and locally sourced.
15% surcharge applies on public holidays.
Food prepared in our restaurant may contain the following ingredients: milk, eggs, wheat, peanuts, and tree nuts. If you have a food allergy, please notify your host.