

Brunch

until 2.00pm

Eggs (any style) Sourdough Add GF *\$3.50 15.00 Fresh Fruit 15.00 Chefs Selection Lime syrup Lemon Sorbet 15.00 Soup 15.00 Cream of Carrot Mandarin Sourdough Crème Fraiche Add GF *\$3.50 20.00 Eggs (Any style) Smoked Bacon Tomato Sourdough Add GF *\$3.50 22.00 Panna Cotta Granola 22.00 Fruit Panna cotta Grains & Seeds Wild Foraged Berries Coconut Yoghurt Labneh 24.00 Croft Breakfast Bruschetta 24.00 Beetroot Hummus Poached Egg Avocado Hollandaise Tomato Walnut Zatar Fet a Sourdough Add Smlmoch *\$9.90 24.00 Add Smoked Salmon *\$9.90 24.00 Add GF *\$3.50 24.00 Caesar Salad 24.00 Romaine lettuce Crispy Smoked Bacon Reggiano Parmigiana Poached Egg Agd Cheddar Hashbrowns House Bourbon BBQ Lettuce Tomato Add GF Bun *\$3.50 25.00 Loaded Breaky Roll 25.00 Smoked Bacon Gooey Egg Aged Cheddar Hashbrowns House Bourbon BBQ Lettuce Tomato Add GF *\$3.50 25.00 Wagyu Benedict 25.00 Toasted Sourdough Spinach Wagyu Bresaola Poached Eggs Spiced Hollandaise Add GF *\$3.50 26.00 Waffle	Croft Eggs on Toast	15.00
Fresh Fruit Chefs Selection Lime syrup Lemon Sorbet Soup 15.00 Cream of Carrot Mandarin Sourdough Crème Fraiche Add GF +\$3.50 Classic Breakfast 20.00 Eggs (Any style) Smoked Bacon Tomato Sourdough Add GF +\$3.50 Panna Cotta Granola 22.00 Fruit Panna cotta Grains & Seeds Wild Foraged Berries Coconut Yoghurt Labneh Croft Breakfast Bruschetta 24.00 Beetroot Hummus Poached Egg Avocado Hollandaise Tomato Walnut Zatar Feta Sourdough Add Smoked Balamon +\$9.90 Add GF +\$3.50 Caesar Salad 24.00 Romaine lettuce Crispy Smoked Bacon Reggiano Parmigiana Poached Egg Garlic Crostini Add Poached Chicken Breast +\$8.00 25.00 Loaded Breaky Roll 25.00 Caesar Salad		
Soup Cream of Carrot Mandarin Sourdough Crème Fraiche Add GF +\$3.50 Classic Breakfast Eggs (Any style) Smoked Bacon Tomato Sourdough Add GF +\$3.50 Panna Cotta Granola Fruit Panna cotta Grains & Seeds Wild Foraged Berries Coconut Yoghurt Labneh Croft Breakfast Bruschetta Croft Breakfast Bruschetta Beetroot Hummus Poached Egg Avocado Hollandaise Tomato Walnut Zatar Feta Sourdough Add Smoked Salmon +\$9.90 Add GF +\$3.50 Caesar Salad Caesar Salad Carlic Crostini Add Poached Chicken Breast +\$8.00 Loaded Breaky Roll Smoked Bacon Gooey Egg Aged Cheddar Hashbrowns House Bourbon BBQ Lettuce Tomato Add GF Bun +\$3.50 Add Chips +\$5.00 Wagyu Benedict Coasted Sourdough Spinach Wagyu Bresaola Poached Eggs Spiced Hollandaise Add GF +\$3.50 Waffle Belgian Waffles Strawberry Compote Milk Crumble Malted Cream Maple Syrup Vegie Burger 28.00 Beetroot Pattie Avocado Lettuce Tomato Pickle House Made Sauce Milk bun Fries		15.00
Cream of Carrot Mandarin Sourdough Crème Fraiche Add GF +\$3.50 Classic Breakfast 20.00 Eggs (Any style) Smoked Bacon Tomato Sourdough Add GF +\$3.50 Panna Cotta Granola 22.00 Fruit Panna cotta Grains & Seeds Wild Foraged Berries Coconut Yoghurt Labneh Croft Breakfast Bruschetta 24.00 Beetroot Hummus Poached Egg Avocado Hollandaise Tomato Walnut Zatar Feta Sourdough Add Smoked Salmon +\$9.90 Add GF +\$3.50 Caesar Salad 24.00 Romaine lettuce Crispy Smoked Bacon Reggiano Parmigiana Poached Egg Garlic Crostini Add Poached Chicken Breast +\$8.00 Loaded Breaky Roll 25.00 Smoked Bacon Gooey Egg Aged Cheddar Hashbrowns House Bourbon BBQ Lettuce Tomato Add GF Bun +\$3.50 Add Chips +\$5.00 Wagyu Benedict 25.00 Toasted Sourdough Spinach Wagyu Bresaola Poached Eggs Spiced Hollandaise Add GF +\$3.50 Waffle 26.00 Belgian Waffles Strawberry Compote Milk Crumble Malted Cream Maple Syrup Vegie Burger 28.00 Beetroot Pattie Avocado Lettuce Tomato Pickle House Made Sauce Milk bun Fries	Chefs Selection Lime syrup Lemon Sorbet	
Classic Breakfast Classic Breakfast Eggs (Any style) Smoked Bacon Tomato Sourdough Add GF +\$3.50 Panna Cotta Granola Fruit Panna cotta Grains & Seeds Wild Foraged Berries Coconut Yoghurt Labneh Croft Breakfast Bruschetta Etal Sourdough Add GF +\$3.50 Caesar Salad Romaine lettuce Crispy Smoked Bacon Reggiano Parmigiana Poached Egg Ago Add Pached Chicken Breast +\$8.00 Loaded Breaky Roll Edutuce Tomato Add Chips +\$5.00 Magyu Benedict Toasted Sourdough Spinach Wagyu Bresaola Poached Eggs Spiced Hollandaise Add GF +\$3.50 Waffle Belgian Waffles Strawberry Compote Milk Crumble Malted Cream Maple Syrup Vegie Burger E20.00 E22.00 E24.00 E24.0	Soup	15.00
Eggs (Any style) Smoked Bacon Tomato Sourdough Add GF +\$3.50 Panna Cotta Granola 22.00 Fruit Panna cotta Grains & Seeds Wild Foraged Berries Coconut Yoghurt Labneh Croft Breakfast Bruschetta 24.00 Beetroot Hummus Poached Egg Avocado Hollandaise Tomato Walnut Zatar Feta Sourdough Add Smoked Salmon +\$9.90 Add GF +\$3.50 Caesar Salad 24.00 Romaine lettuce Crispy Smoked Bacon Reggiano Parmigiana Poached Egg Garlic Crostini Add Poached Chicken Breast +\$8.00 Loaded Breaky Roll 25.00 Smoked Bacon Gooey Egg Aged Cheddar Hashbrowns House Bourbon BBQ Lettuce Tomato Add GF Bun +\$3.50 Add Chips +\$5.00 Wagyu Benedict 25.00 Toasted Sourdough Spinach Wagyu Bresaola Poached Eggs Spiced Hollandaise Add GF +\$3.50 Waffle 26.00 Belgian Waffles Strawberry Compote Milk Crumble Malted Cream Maple Syrup Vegie Burger 28.00 Beetroot Pattie Avocado Lettuce Tomato Pickle House Made Sauce Milk bun Fries	9	
Panna Cotta Granola Fruit Panna cotta Grains & Seeds Wild Foraged Berries Coconut Yoghurt Labneh Croft Breakfast Bruschetta Beetroot Hummus Poached Egg Avocado Hollandaise Tomato Walnut Zatar Feta Sourdough Add Smoked Salmon + \$9.90 Add GF + \$3.50 Caesar Salad Romaine lettuce Crispy Smoked Bacon Reggiano Parmigiana Poached Egg Garlic Crostini Add Poached Chicken Breast + \$8.00 Loaded Breaky Roll Smoked Bacon Gooey Egg Aged Cheddar Hashbrowns House Bourbon BBQ Lettuce Tomato Add GF Bun + \$3.50 Add Chips + \$5.00 Wagyu Benedict Toasted Sourdough Spinach Wagyu Bresaola Poached Eggs Spiced Hollandaise Add GF + \$3.50 Waffle Belgian Waffles Strawberry Compote Milk Crumble Malted Cream Maple Syrup Vegie Burger 28.00 Beetroot Pattie Avocado Lettuce Tomato Pickle House Made Sauce Milk bun Fries	Classic Breakfast	20.00
Fruit Panna cotta Grains & Seeds Wild Foraged Berries Coconut Yoghurt Labneh Croft Breakfast Bruschetta Beetroot Hummus Poached Egg Avocado Hollandaise Tomato Walnut Zatar Feta Sourdough Add Smoked Salmon +\$9.90 Add GF +\$3.50 Caesar Salad Romaine lettuce Crispy Smoked Bacon Reggiano Parmigiana Poached Egg Garlic Crostini Add Poached Chicken Breast +\$8.00 Loaded Breaky Roll Smoked Bacon Gooey Egg Aged Cheddar Hashbrowns House Bourbon BBQ Lettuce Tomato Add GF Bun +\$3.50 Add Chips +\$3.50 Wagyu Benedict Toasted Sourdough Spinach Wagyu Bresaola Poached Eggs Spiced Hollandaise Add GF +\$3.50 Waffle Belgian Waffles Strawberry Compote Milk Crumble Malted Cream Maple Syrup Vegie Burger Beetroot Pattie Avocado Lettuce Tomato Pickle House Made Sauce Milk bun Fries		
Croft Breakfast Bruschetta Beetroot Hummus Poached Egg Avocado Hollandaise Tomato Walnut Zatar Feta Sourdough Add Smoked Salmon +\$9.90 Add GF +\$3.50 Caesar Salad 24.00 Romaine lettuce Crispy Smoked Bacon Reggiano Parmigiana Poached Egg Garlic Crostini Add Poached Chicken Breast +\$8.00 Loaded Breaky Roll 25.00 Smoked Bacon Gooey Egg Aged Cheddar Hashbrowns House Bourbon BBQ Lettuce Tomato Add GF Bun +\$3.50 Add Chips +\$5.00 Wagyu Benedict 25.00 Toasted Sourdough Spinach Wagyu Bresaola Poached Eggs Spiced Hollandaise Add GF +\$3.50 26.00 Belgian Waffles Strawberry Compote Milk Crumble Malted Cream Maple Syrup Vegie Burger 28.00 Beetroot Pattie Avocado Lettuce Tomato Pickle House Made Sauce Milk bun Fries	Panna Cotta Granola	22.00
Beetroot Hummus Poached Egg Avocado Hollandaise Tomato Walnut Zatar Feta Sourdough Add Smoked Salmon +\$9.90 Add GF +\$3.50 Caesar Salad Romaine lettuce Crispy Smoked Bacon Reggiano Parmigiana Poached Egg Garlic Crostini Add Poached Chicken Breast +\$8.00 Loaded Breaky Roll Smoked Bacon Gooey Egg Aged Cheddar Hashbrowns House Bourbon BBQ Lettuce Tomato Add GF Bun +\$3.50 Add Chips +\$5.00 Wagyu Benedict Toasted Sourdough Spinach Wagyu Bresaola Poached Eggs Spiced Hollandaise Add GF +\$3.50 Waffle Belgian Waffles Strawberry Compote Milk Crumble Malted Cream Maple Syrup Vegie Burger Beetroot Pattie Avocado Lettuce Tomato Pickle House Made Sauce Milk bun Fries	Fruit Panna cotta Grains & Seeds Wild Foraged Berries Coconut Yoghurt Labneh	
Feta Sourdough Add Smoked Salmon +\$9.90 Add GF +\$3.50 Caesar Salad Romaine lettuce Crispy Smoked Bacon Reggiano Parmigiana Poached Egg Garlic Crostini Add Poached Chicken Breast +\$8.00 Loaded Breaky Roll Smoked Bacon Gooey Egg Aged Cheddar Hashbrowns House Bourbon BBQ Lettuce Tomato Add GF Bun +\$3.50 Add Chips +\$5.00 Wagyu Benedict Toasted Sourdough Spinach Wagyu Bresaola Poached Eggs Spiced Hollandaise Add GF +\$3.50 Waffle Belgian Waffles Strawberry Compote Milk Crumble Malted Cream Maple Syrup Vegie Burger Beetroot Pattie Avocado Lettuce Tomato Pickle House Made Sauce Milk bun Fries	Croft Breakfast Bruschetta	24.00
Romaine lettuce Crispy Smoked Bacon Reggiano Parmigiana Poached Egg Garlic Crostini Add Poached Chicken Breast +\$8.00 Loaded Breaky Roll 25.00 Smoked Bacon Gooey Egg Aged Cheddar Hashbrowns House Bourbon BBQ Lettuce Tomato Add GF Bun +\$3.50 Add Chips +\$5.00 Wagyu Benedict 25.00 Toasted Sourdough Spinach Wagyu Bresaola Poached Eggs Spiced Hollandaise Add GF +\$3.50 Waffle 26.00 Belgian Waffles Strawberry Compote Milk Crumble Malted Cream Maple Syrup Vegie Burger 28.00 Beetroot Pattie Avocado Lettuce Tomato Pickle House Made Sauce Milk bun Fries	Feta Sourdough Add Smoked Salmon +\$9.90	
Garlic Crostini Add Poached Chicken Breast +\$8.00 Loaded Breaky Roll Smoked Bacon Gooey Egg Aged Cheddar Hashbrowns House Bourbon BBQ Lettuce Tomato Add GF Bun +\$3.50 Add Chips +\$5.00 Wagyu Benedict Toasted Sourdough Spinach Wagyu Bresaola Poached Eggs Spiced Hollandaise Add GF +\$3.50 Waffle Belgian Waffles Strawberry Compote Milk Crumble Malted Cream Maple Syrup Vegie Burger Beetroot Pattie Avocado Lettuce Tomato Pickle House Made Sauce Milk bun Fries	Caesar Salad	24.00
Loaded Breaky Roll Smoked Bacon Gooey Egg Aged Cheddar Hashbrowns House Bourbon BBQ Lettuce Tomato Add GF Bun +\$3.50 Add Chips +\$5.00 Wagyu Benedict Toasted Sourdough Spinach Wagyu Bresaola Poached Eggs Spiced Hollandaise Add GF +\$3.50 Waffle Belgian Waffles Strawberry Compote Milk Crumble Malted Cream Maple Syrup Vegie Burger Beetroot Pattie Avocado Lettuce Tomato Pickle House Made Sauce Milk bun Fries	Garlic Crostini	
Smoked Bacon Gooey Egg Aged Cheddar Hashbrowns House Bourbon BBQ Lettuce Tomato Add GF Bun +\$3.50 Add Chips +\$5.00 Wagyu Benedict 25.00 Toasted Sourdough Spinach Wagyu Bresaola Poached Eggs Spiced Hollandaise Add GF +\$3.50 Waffle 26.00 Belgian Waffles Strawberry Compote Milk Crumble Malted Cream Maple Syrup Vegie Burger 28.00 Beetroot Pattie Avocado Lettuce Tomato Pickle House Made Sauce Milk bun Fries		25.00
Wagyu Benedict Toasted Sourdough Spinach Wagyu Bresaola Poached Eggs Spiced Hollandaise Add GF +\$3.50 Waffle Belgian Waffles Strawberry Compote Milk Crumble Malted Cream Maple Syrup Vegie Burger Beetroot Pattie Avocado Lettuce Tomato Pickle House Made Sauce Milk bun Fries	Smoked Bacon Gooey Egg Aged Cheddar Hashbrowns House Bourbon BBQ Lettuce Tomato Add GF Bun +\$3.50	29.00
Toasted Sourdough Spinach Wagyu Bresaola Poached Eggs Spiced Hollandaise Add GF +\$3.50 Waffle 26.00 Belgian Waffles Strawberry Compote Milk Crumble Malted Cream Maple Syrup Vegie Burger 28.00 Beetroot Pattie Avocado Lettuce Tomato Pickle House Made Sauce Milk bun Fries	Wagyu Benedict	25.00
Belgian Waffles Strawberry Compote Milk Crumble Malted Cream Maple Syrup Vegie Burger Beetroot Pattie Avocado Lettuce Tomato Pickle House Made Sauce Milk bun Fries	Toasted Sourdough Spinach Wagyu Bresaola Poached Eggs Spiced Hollandaise	
Vegie Burger 28.00 Beetroot Pattie Avocado Lettuce Tomato Pickle House Made Sauce Milk bun Fries	Waffle	26.00
Beetroot Pattie Avocado Lettuce Tomato Pickle House Made Sauce Milk bun Fries	Belgian Waffles Strawberry Compote Milk Crumble Malted Cream Maple Syrup	
	Vegie Burger	28.00



All our menu items are sustainably and locally sourced.

10% surcharge applies on Sundays

15% surcharge applies on public holidays.

Our menu and kitchen contains multiple allergens and foods which may cause an intolerance. Our team will make efforts to accommodate dietary requirements. However due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance. Please inform your host if you have a food allergy or intolerance





Cheeseburger 29.00

Black Angus Beef | Vintage Cheddar | Lettuce | Tomato | Pickle | House Made Sauce | Fries Make it a double +\$9.00

Add GF Bun +\$3 50

Croissant 29.00

Karaage Chicken | Teriyaki | Apple Slaw | Pickled Ginger Kewpie | Seeded Mustard

The Croft Club 29.00

Southern Fried Chicken | Egg | Truffle Aioli | Crisp Pancetta | Lettuce | Tomato | Sourdough Add GF +\$3.50

The Croft Big Breakfast

38.00

Sourdough | Eggs | Bacon | Hashbrown | Mushroom | Tomato | Baked Beans | Sausage Add GF +\$3.50

SIDES & EXTRAS

Extra Eggs [2]	8.00	Spinach	6.00	Sausage	6.00
Bacon	6.00	Tomato	6.00	Sourdough Toast	8.00
Hashbrowns	7.00	Smoked Salmon	9.90	Side Salad	9.00
Smashed Avocado	7.00	Mushrooms	7.00	Chips	10.00

SAUCES

Espresso

Tomato / BBQ 2.00 Hollandaise 3.00

Coffee				Juices	5.50
Flat White	Mocha	Cup	5.50	Orange	
	D: . OI :	Marin	CCO	Annla	

Cappuccino Dirty Chai Mug 6.50Apple Pineapple Hot Chocolate Latte Cranberry Iced 7.00 Piccolo Long Black Organic Juice Range

Extra shot 0.70 Macchiato Earl Grey Decafe 0.70 Chai Latte English B'Fast

Doppio Jasmine Green

Chamomile

Soy · Lactose Free · Oat · Almond · Honey 1.00

Caramel · Vanilla · Hazelnut



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9.00

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