

## THE CROFT LIGHT LUNCH

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### Soup

15.00

Cream of Carrot | Mandarin | Sourdough | Crème Fraiche  
Add GF +\$3.50

### Wagyu Beef Bruschetta

18.00

Chimichurri | Wagyu Flank Steak | Heirloom Tomato | Pickled Onions |  
Sourdough | Mozzarella  
Add GF +\$3.50

### Wild Mushroom Pasta

18.00

Pappardelle | Shitake | Pine Nuts | Portobello | Swiss Brown | Parmesan

### Pumpkin & Bacon Salad

18.00

Honey Roasted Pumpkin | Onion | Candied Bacon | Semi Dried Tomato | Ranch  
Add Chicken \$8.00

### Chicken & Maple Bacon Bruschetta

18.00

Avocado | Black Garlic Aioli | Chili | Maple Bacon | Shallots  
Add GF +\$3.50

### Tempura Fish with Dill & Caviar

20.00

Dill Crème Fraiche | Caviar | Petit Herb Salad | Lemon

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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.