

**THE CROFT HOUSE**

Town Kitchen & Bar

## brekky

Mon.- Fri. 6:30 to 10:30am

Sat.- Sun. 7:00 to 11:00am

### from the counter

selection of French bakery items, fresh fruit, yoghurts, cereals, toast and preserves **18**

### full breakfast

select any dish from the breakfast menu, indulge in the counter selections and enjoy a fresh espresso coffee or warm beverage of your choice **29**

**toast** organic sourdough with butter and preserves (v) **7**

**thick cut fruit loaf** with butter and preserves (v) **6**

**bircher** coconut-soaked oats, corella pear, strawberry, almond, honey, chia, passionfruit (v) **15**

**bacon & eggs** your way, black forest smokehouse bacon, free range eggs, organic sourdough **15**

**eggs on toast** free range eggs, organic sourdough toast (v) **12**

**truffled mushrooms** seasonal mushrooms, truffle and herb butter, grilled haloumi, sourdough toast, garden greens & sunny egg (v) **22**

**Turkish eggs** confit eggplant, garlic & dill yoghurt, hummus, poached eggs, chilli butter, toasted Turkish, fermented jalapeño salsa (v) **19**

**lamington french toast** Nutella chocolate ganache, strawberry jam, coconut sprinkle, fresh strawberries, gingerbread crumb, coconut mascarpone, berries (v) **19**

**zucchini and sweetcorn fritters** beetroot hummus, spice roasted cauliflower, smoked corn salsa, tahini yoghurt, Za'atar (v) **18**

**pulled pork benni** slow cooked pork, honey - mustard hollandaise, greens, poached eggs **19**

**chefs dish of the day** please ask your friendly waiter for today's creation

### sides\*

half avocado, sautéed mushrooms, grilled tomatoes, additional eggs **4**  
bacon, salmon, halloumi **5**

gluten free bread available on request

\* not included in breakfast package

## all day

Mon.- Fri. 6:30 to 3:00pm

Sat.- Sun. 7:00 to 3:00pm

**brekkie roll** smoked bacon, chorizo, fried egg, cheddar cheese, beetroot relish, and Italian roll **15**

**avocado** sourdough with citrus whipped ricotta, pea, mint & zucchini smash, olive oil, pomegranate, dukkah **18**

**wagyu savory mince** smoked chorizo, Manchego, fried egg, chipotle hollandaise, herbs **19**

## lunch

Mon.- Sun. 11:30am to 3:00pm

**fish and chips** tartare, green salad **18**

**chicken karaage burger** cabbage slaw, sriracha, soy mayo, milk bun, fries **17**

**Italian roll** provolone cheese, smoked ham, mortadella, sopressa, tomato, onion, banana peppers, lettuce, red wine vinegar dressing- fresh or melt **17**

**the piggy** maplewood smoked pulled pork, crispy bacon, house pickles, sweet bbq glaze, fried egg on a soft roll, served with fries **18**

**herb and parmesan chicken schnitzel** warm potato salad, lemon **17**

**grain salad** broccolini, grains, corn salsa, beetroot hummus, spice roasted cauliflower, pickled cabbage, corella pear, leaves, pumpkin seeds, green goddess dressing **18** add haloumi **5** add grilled chicken **5**

**linguine** kale, broccolini, spinach, olive oil, garlic, chilli, parmesan, tomato **17**

### sides **9**

chunky chips with aioli  
garden salad, green goddess dressing

no amendments to menu items on weekends  
10% surcharge applies on public holidays

## drinks

unwind and refresh

### something lighter

soft drink **4**  
fruit juice **5**  
sparkling water **5**  
coffee **3-6**

### by the glass

Bancroft Brut **9**  
Mionetto Prosecco **16**

Bancroft Sauvignon Blanc **9**  
Ara Single Estate Chardonnay **10**  
Tainui Sauvignon Blanc **10**  
Santi Pinot Grigio **12**  
Amelia Park Chardonnay **16**  
Crabtree 'Hilltop Range' Riesling **13**

Bancroft Shiraz Cabernet **9**  
Cake Shiraz **11**  
Robert Oatley Cabernet Sauvignon **13**  
Pedestal Merlot **13**  
Totara Pinot Noir **12**

### beer & cider

Newstead 'Two to the Valley' IPA **9**  
James Squire The Swindler **8**  
Hahn Super Dry **8**  
James Boags Light **7**  
James Boags Premium **8**  
Furphy **10**  
Kirin Megumi **9**  
XXXX Gold **7**  
James Squire Orchard Crush **10**

Please see staff for full beverage list