

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