

# CROFT



## BROOKSY FOCACCIA 6

House-made truffle butter

## FROM THE OCEAN

*Our seafood celebrates Australia's remarkable coastline - from Tasmania's cool waters to the pristine aquaculture of Spencer Gulf and the Northern Territory. Wild catches from the NSW South Coast complete a seasonal selection.*

### ENTRÉE

TASMANIAN CURED SALMON	33
Baby turnips   green tahini   finger lime (gf, a)	
BASS STRAIT SCALLOPS	35
Morcilla   cauliflower purée   yuzu kosho (gf, a)	
BUTTER-POACHED EAST COAST KING PRAWN	35
Lobster bisque   fennel   orange oil   brioche (a)	

### MAINS

HIRAMASA KING FISH	59
Miso glaze   seasonal vegetables   sake beurre blanc   ikura (gf, a)	
LOBSTER & PRAWN RAVIOLI	49
Lobster filling   king prawns   white wine butter sauce (m)	

## FROM THE LAND

*Seasonal vegetables sourced from regional growers, celebrating the natural character of produce through simple, thoughtful cooking. Each plate reflects the flavours of the season and the diversity of Australia's farming regions.*

### ENTRÉE

WILBERFORCE FARMED MUSHROOMS	26
Sous vide egg   brown butter   parsnip crisps   native thyme (v, gf)	
CHARRED LEEK VELOUTÉ	26
Confit leek hearts   burnt leek dust   cultured cream   smoked almonds (v, n)	
VANNELLA BURRATINA	29
Heirloom tomatoes   basil oil   white balsamic   micro herbs (v, gf)	

### MAINS

CHARRED SPICED GRIMA FARM CAULIFLOWER	35
Spiced potatoes & chickpeas   coriander-yuzu chutney (v, gf)	

vegan options available on request | Please advise our staff of any dietary requirements

v — vegetarian | vg — vegan | gf — gluten free | df — dairy free | n — contains nuts | a — Australian seafood | m — seafood of mixed origin | i — imported seafood

# FROM THE Paddock

Premium meats from the Hawkesbury region and lush Northern Rivers pastures — carefully raised, traditionally farmed.

## ENTRÉE

WAGYU & MARROW 36  
Northern Rivers NSW wagyu |  
black garlic butter | smoked marrow crumb

## ENHANCE YOUR STEAK

SURF & TURF +15  
Garlic butter king prawn (gf, a)

MARROW & TRUFFLE +15  
Smoked bone marrow | truffle butter (gf)

## MAINS

FREE-RANGE SPATCHCOCK 49  
Farro | buckwheat | pickled chillies |  
charred lemon jus

OBE ORGANIC BEEF CHEEK 59  
Celeriac purée | French shallots |  
caramelised parsnips | red wine jus (gf)

COWRA LAMB RACK 59  
Eggplant caviar | ratatouille |  
hasselback pommes | roasted vine  
tomatoes | rich beef jus (gf)

TALLAWANTA BLACK ANGUS 69  
200g GRAIN-FED EYE FILLET  
Portobello | heirloom carrots | cabernet jus (gf)

## SIDES 10

CELERIAC MASH  
Dutch cream potatoes | celeriac (v,gf)

BROCCOLINI & KALE  
Garlic butter | chilli (v,gf)

CARAMELISED BRUSSELS SPROUTS  
Blue Mountains honey | balsamic | toasted pine nuts  
(v, gf, n)

PARMESAN FRIES  
Cracked black pepper | aged parmesan (v,gf)

GARDEN SALAD  
Citrus dressing (v, vg, df, gf)

## DESSERTS

### ORANGE CHOCOLATE DOME

Orange crèmeux | citrus  
segments | orange gelée |  
white chocolate soil (v)

### WATTLE SEED DULCE DE LECHE

Davidson plum |  
slivered pistachio (v)

### POACHED ORCHARD FRUITS

Spiced Blue Mountains honey |  
yoghurt ice cream |  
madeleine crumbs (v)

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