

CRAFT

RESTAURANT & BAR

TASTER - \$7.50

Marinated Olives – infused w/orange, garlic, chilli & rosemary w/toasted baguette (**gf.v**)

BRUSCHETTA – \$3.50 per piece

Prosciutto & Bocconcini Cheese - topped w/semi-dried tomato tapenade

Pesto Dressed Vine Ripened Tomatoes – w/roasted garlic (**v**)

Roasted Pumpkin & Goats Cheese – australian goats cheese w/thyme & butternut pumpkin (**v**)

TAPAS – all dishes \$10.00

Veal Polpettine - herbed flavoured veal & pork meatballs cooked in spicy tomato sauce

Grilled Chorizo Sausage – caramelised mustard seed apple (**gf**)

Cajun Salted Calamari – sweet chilli, lime & coriander dipping sauce

Wild Mushroom & Pecorino Arancini Balls – served w/mustard crème fraiche (**v**)

TAPAS – all dishes \$12.50

Seared Scallops – w/mango, coriander & chilli salsa (**gf**)

Sticky Asian Pork Belly – w/pickled ginger & chinese radish salad

Grilled Haloumi – roasted fennel, tomato & crispy capers (**gf.v**)

Lime & Dill Tempura Prawns – fried bok choy & curried vodka aioli

BBQ Chicken Skewers – asian flavoured bbq basted chicken served w/grilled lime

MAINS - all dishes \$29.50

Tuscan Infused Pork Belly – w/sweet potato fondant, goats cheese & fennel filled squash w/marsala glaze

Grass Fed Qld Eye Fillet Medallions - fetta & herb croquette, steamed baby vegetables & finished w/caramelised onion & red wine jus

Confit of Duck Maryland – sautéed garlic potatoes, thyme roasted baby carrots & fresh fig jus

Fresh Market Fish – pan fried silky mash w/braised chorizo, spiced lentils & silverbeet in red wine (**gf**)

Crispy Skin Free Range Chicken Breast – pan fried gnocchi w/roasted cherry tomatoes, prosciutto wrapped asparagus & salsa verde

Pistachio, Fetta & Mint filled Lamb Rack – w/cardamon jelly, pumpkin & caraway seed cous cous & shiraz glaze

Pan Seared Prawn & Crab Risotto – caramelised onion & asparagus, candied orange w/chilli & herb buerre blanc (**gf**)

MAINS - all dishes \$22.50

Roast Pumpkin Tagliatelle - cherry tomato & roasted butternut pumpkin, rocket & walnut beurre blanc (**v**)

Warm Mediterranean Beef Salad – grilled eye fillet strips, roasted mediterranean vegetables w/spinach, bocconcini cheese & pesto dressing

Penang Chicken Risotto – sweet thai curry flavoured aborio w/snow peas & capsicum finished w/a cucumber & vietnamese mint coulis

Chorizo Gnocchi – pan fried w/caramelised onion, kalamatta olives, roast peppers & spicy tomato sauce

SIDES - all dishes \$7.50

Shoestring fries w/garlic aioli

Rocket salad w/butternut pumpkin, caramelised onion, walnuts & red wine vinaigrette

Seasonal steamed greens

DESSERTS – all dishes \$12.50

Wait staff will entice you with today's selection