



BREAKFAST MENU

Fresh house-made yoghurt (gf) <i>Vanilla, preserved spiced quince, pistachio, streusel</i>	7	Smoked Trout & Beetroot Hummus <i>Poached eggs, sautéed spinach, pumpkin seeds</i>	19
House-made sourdough toast & accompaniments <i>Brew house bread, house made butter & jam</i>	9	Wagyu minute Steak & Egg (gf) <i>Wagyu minute, sautéed spinach, chips</i>	19
Bircher Muesli <i>Toasted oats, dried fruits, yoghurt, apple, orange</i>	9	Mushroom Omelette (v) <i>Eggs, mushroom ragu, haloumi, served on sourdough</i>	16
Porridge & Honey <i>Rolled oats, backyard honeycombe</i>	9	Egg & Bacon Roll <i>Stone baked ciabatta, dry cured bacon, fried egg, spiced tomato relish</i>	12
G Luxe Cacao Pops (gf) <i>Activated buckwheat, cacao & coconut served with milk</i>	9	Buckwheat Pancakes (gf) (v) <i>Vanilla & walnut marscapone, grilled banana, spiced honey</i>	14
		Bubble & Squeak <i>Potato & vegetable hash, shoulder ham, poached eggs (Vegetarian's substitute ham for spinach)</i>	17
		Avocado & Brioche (gf)(v) <i>Avocado, goat's cheese, poached eggs, salsa verde</i>	18

FREE RANGE Green Eggs any way, served on Sourdough 10

Sides:

Tomato, Mushrooms, Beans	3 ea
Dry Cured Bacon, Spinach, Avocado	4 ea
Sausage	5
Smoked Trout	6
Goats Milk Fetta	4.5



LUNCH & DINNER

STARTERS

Smoked Trout Brandade <i>Trout skin crackling</i>	12
Cheese Croquettes <i>Caramelised apple, witlof</i>	12
Port Arlington Mussels <i>Carrot and ginger kvass</i>	12
Smoked Octopus (gf) <i>Vinegar peppers, potato salad</i>	14
The Craft & Co Chorizo (gf) <i>Fired in grappa</i>	12
Chicken Wings Brined in Whey (gf) <i>Pale ale mustard, salsa verde</i>	12
Master Stock Lamb Ribs (gf) <i>Sumac onions, smoked labne</i>	20

PIZZA

48 hour fermented brew house starter dough. Cheese made in our production rooms.

Green (v) <i>Broccoli, salsa verde, rocket</i>	16
White (v) <i>Cauliflower, onion, rosemary, smoked mozzarella</i>	16
Red <i>Tomato, fior di latte, nduja</i>	16
Black <i>Ink dough, cuttlefish, mozzarella</i>	19



LUNCH & DINNER

SAUSAGES

TC&C Signature Pork & Fennel <i>Thyme mash, cider relish, radicchio</i>	18
Smoked Love Smallgoods Kransky <i>Sauerkraut, pale ale mustard, pork jus</i>	18
Lamb Kofta <i>Middle Eastern spice, grain salad, smoked labne</i>	18
Game Bird Sausage <i>Sautéed winter greens, orange sauce</i>	18
Grilled Black Pudding <i>Braised rib & cannellini bean stew</i>	18
Tongue n' Cheek Sausage Roll <i>Slow cooked ox cheek and tongue, puff pastry, winter slaw</i>	18
Big Banger <i>A sausage feast of all of the above signature sausages on a platter to share</i>	52

MAINS

Steak Sandwich <i>Wagyu beef, fermented beetroot, onions, cheddar, pale ale mustard on ciabatta, served with chips (v) Substitute house made haloumi</i>	18
Fettuccine & Seafood <i>White wine, passata, basil, seafood selection of the day</i>	22
Ricotta Gnocchi (gf) <i>Wild Australian mushroom ragu, salted ricotta</i>	22
Cape Grim Hanger Steak (gf) <i>Braised kale, Tasmanian mountain pepper sauce</i>	26

SET MENU

45
Ask our wait staff for more details regarding today's set menu.



LUNCH & DINNER

SIDES

Chips, Herb Salt & Aioli	6
Beer Grain Salad	6
Iceberg, Red Onion, Parsley	6
Greens	6
TC&C Salad <i>Fermented carrot, beetroot, roast almonds, pumpkin seed, lentil sprouts, spiced fried egg</i>	14/24



KIDS MENU

Fish & Chips 10
Served with homemade ketchup

Spaghetti & Meat Balls 10

Gnocchi & Tomato Sauce 10
Homemade gnocchi with Napoli sauce

Red Pizza 10
Tomato sauce & cheese

Kids Ice-Cream 6
Ask our staff what flavours are available today.



FROM THE DELI

CHEESE 30G

That's Amore Fresh Cow's Mozzarella

(Thomastown, VIC)

Cow's milk, fresh cheese

6

Prom Picnic Sheeps Milk Brie

(Mornington, VIC)

Sheep's milk, soft white mould

9

Woodside Jester Wash Rind

(Woodside, SA)

Cow's milk, fresh cheese

9

Berry's Creek Riverine Blue

(Gippsland, VIC)

Buffalo milk, washed rind

9

Goldfields St George

(Creswick, VIC)

Cow's milk, farmhouse

9

Woodside Figaro

(Woodside, SA)

Cow's milk, fresh cheese

7

Holy Goat La Luna

(Sutton Grange, VIC)

Goat's milk, white mould

7

MEATS 30G

Fabbris Prosciutto

(Campbellfield, VIC)

Aged duroc leg

12

The Craft & Co Pancetta

(Collingwood, VIC)

3 months aged, chilli, duroc belly

9

The Craft & Co Salami Cacciatore

(Collingwood, VIC)

2 months aged, fennel, duroc whole pig

9

The Craft & Co Ventricina

(Collingwood, VIC)

Spiced, duroc pork belly and shoulder

9

The Craft & Co Speck

(Collingwood, VIC)

Sweet spiced, smoked duroc pork shoulder

9

Fabbris Bresaola

(Campbellfield, VIC)

9+ aged wagyu girello, red wine

10

The Craft & Co Mortadella

(Collingwood, VIC)

Cooked salami, pistachio, sweet spice

9

The Craft & Co Duck Liver Parfait

(Melbourne, VIC)

Duck liver, muscat, pepper

9

PRESERVES

Mt Zero Olives

Manzanilla, kalamata, ligurian, Aberquina

6

Pickled Eggplant

Salt pressed, white wine vinegar, olive oil

5

Fermented Carrot

40 day ferment, sea salt, mint

5

Lupini

Brined beans

5

Giardiniera

Pickled vegetables, spices, thyme

5

Cucumber Pickle

Brined in wine vinegar, dill, spices

7



DESSERT MENU

Cider Apple Pie	14
<i>Vanilla & Walnut Mascarpone</i>	
Chocolate Fondant	14
<i>Spent Grain Crust, Stout, Jam</i>	
G+T (gf)	14
<i>Gin & Tonic Granita, Grains of Paradise Semi-Freddo, Toasted Meringue</i>	
Tuma Brulée (gf)	14
<i>Whey Jelly, Quince, Pistachio Streusel</i>	
Cannoli	5 each
<i>Ricotta, Chocolate, Orange</i>	