

THE CRAFT & CO



The social feed.



thecraftandco.com.au

CRAFT DELI

A carefully curated selection of Australia's finest artisan producers, served with "brewhouse" crackers.

CHEESE 30g

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| That's Amore Fresh Cow's Mozzarella (Thomastown, VIC) Cow's Milk, Fresh Cheese | 6 |
| Woodside Charleston Brie (Adelaide Hills, SA) Jersey Milk, Soft White Mould | 9 |
| L'artisan Mountain Man Washed Rind (Timboon, VIC) Cow's Milk, Washed Rind | 9 |
| Boosey Creek Burramine Blue (Boosey, VIC) Cow's Milk, Blue | 9 |
| Ashgrove Cloth Matured Cheddar (Ashgrove, TAS) Cow's Milk, Cheddar | 9 |
| That's Amore Buffalo (Thomastown, VIC) Buffalo Milk, Hard Cheese | 9 |
| Prom Picnic Red Hill (Mornington Peninsula, VIC) Sheep's Milk, Semi-Hard | 9 |
| Holy Goat La Luna (Sutton Grange, VIC) Goat's Milk, White Mould | 9 |

CONDIMENTS

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| Mt Zero Olives Manzanilla, Kalamata, Ligurian, Arbequina | 6 |
| Pickled Eggplant Salt Pressed, White Wine Vinegar, Olive Oil | 5 |
| Fermented Carrot 40 Day Ferment, Sea Salt, Mint | 5 |

MEATS 30g

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| Fabbris Prosciutto (Campbellfield, VIC) Aged Duroc, Leg | 9 |
| Fabbris Salami Sopressa (Campbellfield, VIC) 3 Months Aged, Chilli, Duroc Whole Pig | 9 |
| Salumi Australia Salami Cacciatore (Byron Bay, NSW) 2 Months Aged, Fennel, Duroc Whole Pig | 9 |
| La Boqueria Navaro (Frenchs Forest, NSW) Soft Spanish Style Salami, Paprika | 9 |
| Greenvale Farm Capocollo (Willaura, VIC) 3 Months Aged, Sweet Spice, Duroc Pig Neck | 9 |
| Barossa Fine Foods Smoked Wagyu (Barossa, SA) 9+ Aged Wagyu, Girello, Red Wine | 9 |
| The Craft & Co Mortadella (Melbourne, VIC) Cooked Salami, Pistachio, Sweet Spice | 9 |
| The Craft & Co Duck Liver Parfait (Melbourne, VIC) Duck Liver, Muscat, Pepper | 9 |

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| Lupini Brined Beans | 5 |
| Giardiniera Pickled Vegetables, Spices, Thyme | 6 |
| Cucumber Pickle Brined in Wine Vinegar, Dill, Spices | 7 |

PEVA & PANS

PEVA® wood-fired ovens use a unique method of indirect combustion to create a more efficient and healthy mode of natural cooking. Hand-crafted in Italy, these PEVA® ovens allow us best showcase the pure, unadulterated flavours of some of Australia's best produce.

STARTERS

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| Arancini Bio-Dynamic Rice, Nduja, Mozzarella | 14 |
| Pea Croquettes (v) Mint Tabouleh, Salsa Verde, Lemon | 14 |
| Ricotta Gnocchi (gf) (v) Gratinated with Buffalotto, Butter & Sage | 14 |
| The Craft & Co Chorizo Served Soft, Fired on Grappa, Paprika | 14 |
| Lamb Ribs (gf) Cooked in Master Stock, Served Crispy, Smoked Labne | 20 |
| Moreton Bay School Prawns (gf) Fried Crispy, Sumac Salt, Aioli | 14 |
| Portarlington Mussels (gf) Steamed in White Wine, Leek, Chickpeas | 16 |
| Smoked Octopus (gf) Chargrilled, Potato, Onion & Dill Salad | 16 |

PIZZA

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| 24 hour fermented "brewhouse" dough | |
| Green (v) Fior di Latte, Broccoli, Salsa Verde | 18 |
| White (v) Potato, Onion, Goat's Cheese | 18 |
| Red Tomato, Fior di Latte, Nduja | 18 |

MAINS

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| Heritage Bred Pork Sausages (gf) IPA & Peach Relish, Mash Potatoes, Pork Jus | 32 |
| Cape Grim Hanger Steak (gf) Braised Kale, Tasmanian Mountain Pepper Sauce | 34 |
| Free Range Chicken (gf) Brined in Whey, Fire Roasted, Pearl Barley Salad | 32 |
| Fish of the Day Please ask wait staff for more details | POA |
| Steak Sandwich Robbins Island 9+ Wagyu, Fermented Beetroot, Onions, Cheddar, Stone Cooked Ciabatta | 22 |

SIDES

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| Chips & Aioli | 9 |
| Iceberg Salad, Red Wine Vinegar Dressing | 9 |
| Greens Braised in Cider Vinegar | 9 |
| Pearl Barley Salad | 9 |
| The Craft & Co Salad (gf) (v) Fermented Carrot, Cabbage, Radish, Celery, Lentil Sprouts, Mache, Goat's Cheese | 14/24 |

SUPPORTING AUSTRALIAN PRODUCERS

DESSERTS

All our decadent desserts are hand-made onsite.

DESSERTS

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| Chocolate & Stout Fondant Spent Grain Crisp, House-Made Stout Jam, Chocolate Fondant, Mascarpone | 16 |
| The Craft & Co Gelati (gf) One Each of Ricotta, Cider, Coffee and Whisky | 16 |
| Tuma Brulée (gf) Fresh Curd Cheese, Pistachio Crisp | 16 |
| Cannoli Ricotta, Chocolate, Orange & Pistachio | 16 |

No split bills on weekends and public holidays. Changes to the menu are at the Chef's discretion.

 Vegetarian  Gluten Free

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SHARE THE CRAFT

59 per person (groups of 2 or more)

Designed by our head chef Dom Marzano to give you a genuine Craft experience. Our sharing menu includes a range of cheeses and meats made in our production rooms, house-made condiments, hot starters, "brewhouse" pizza and chef's selection for main course.

Ask our wait staff for more details regarding today's selections.



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