


THE
CROFT
HOUSE


Town Kitchen & Bar



BREAKY Mon-Fri 630 to 1030 | Sat 700 to 1100
Sun until 3pm

FROM THE COUNTER 18

selection of French bakery items, fresh fruit, yoghurts, cereals, toast & preserves



TOAST quinoa & soy or organic sourdough w/ butter & preserves **7** 



BANANA & WALNUT BREAD 8
toasted w/ whipped butter 


FRUIT SALAD w berry compote, Greek yoghurt and honey **11**  

BIRCHER MUESLI, chia seed, coconut, yoghurt, almond milk, banana, honey & toasted seeds **13**


CRUSHED AVOCADO w/feta, spinach, roasted tomatoes, pomegranate reduction, Za'atar on sourdough **17**



EGGS ON TOAST your way, organic sourdough **11**  

BACON & EGGS your way, organic sourdough **15**  

EGGS BENEDICT w/ sautéed spinach, shaved ham, poached eggs, hollandaise on sour dough **18** 

BREAKFAST ROLL w/ smoked bacon, hickory Bbq sauce, provolone cheese, rocket, mayo, sunny egg, toasted Italian roll **15**

BUTTERMILK PANCAKES w/ fresh strawberries, vanilla bean ice cream, hot fudge sauce **16** 

BAKED EGGS w/braised bean & pork sausage, charred corn, avocado, chipotle, pico de gallo **17**  

SIDES 4 *not included in breakfast package

grilled bacon

sautéed spinach, sautéed mushrooms
herb tomatoes, hash browns, bacon


LUNCH Mon-Sun 1130 to 1500

A LA CARTE LUNCH

BATTERED FLATHEAD

thick cut chips, lemon & tartar sauce **16**

CHICKEN BURGER

w/ southern fried chicken, lettuce, guacamole, ranch sauce served with chips **16** 

PANCETTA CAPELLINI

w/ mixed mushrooms, garlic, cream & parmesan **15**

MARGHERITA PIZZA 

w/ tomato sugo, mozzarella cheese and fresh basil **16**



ATLANTIC SALMON

w/ olive tapanade, slow roasted tomatoes, herb potatoes & citrus dressing **23** 

GRILLED CHICKEN GREEK SALAD

w/ tomatoes, cucumber, Spanish onion, fetta, marinated olives & Mediterranean dressing **17**  

ROASTED BEETROOT SALAD 15

w/ marinated beetroot, dressed salad leaves, Kris Lloyd Artisan goat curd & seeded brittle  

Add a glass of house beverage for \$8

SIDES 7

thick cut chips w aioli
green beans w garlic butter
garden salad

DRINKS

SOMETHING LIGHTER

Soft drink **5**
Fruit juice **5**
Endless sparkling water **5pp**
Wolff coffee **4**

BY THE GLASS

The Croft House Brut **8**
Bandini, NV Prosecco, Italy **11**
GH Mumm 'Cordon Rouge', NV Champagne France **18**

Moscato, 'Sweet Pea' Organic, SA **10**
Rose, Cake Wines, SA **10**

The Croft House White Wine **8**
Leeuwin Estate 'Art Series' Riesling, WA **11**
Ara Sauvignon Blanc, NZ **11**
Yalumba Organic, Chardonnay, SA **9**

The Croft House Red Wine **8**
Wirra Wirra 'Catapult' Shiraz, SA **13**
Embers 'Flametree' Cabernet Sauvignon, WA **10**
Coombe Farm Pinot Noir, VIC **14**

BEER & CIDER

Newstead- Session Ale, Amber Ale, Porter,
'Two to the Valley' IPA **9.5**

Stone & Wood Pacific Ale **9.5**

Hahn- Premium Light **7** Super Dry **9**

James Boags- Light **7** Premium **9**

James Squire- Golden Ale, Pale Ale, Pilsner **9**

Peroni Leggera **8**

Corona Extra **9**

XXXX Gold **8**

James Squire Orchard Apple or Pear Cider **9**

vegetarian  dairy free  gluten free 

