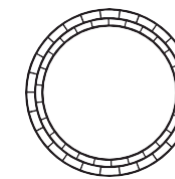


DINNER



DINNER

Mon.- Sun.

6:00pm. to late.

croft is an ancient name for small 'farm' comprising a plot of arable land attached to a house and with a right of pasturage. 'The croft house' originates from the plot of farm land in which the restaurant sits today

#### BITES

green olives ,garlic and olive oil (v)8

artisan sour dough, cultured butter (v) 8

crumbed haloumi bites w/ ranch sauce (v) 8

honey & soy roasted almonds 8

## ENTREES

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### signature dish

beef carpaccio, parsnip cream , radish, soft herb, pecorino (gf) 17

char grilled Fremantle octopus, red wine reduction, sobrasada, saffron 17 (gf)

marinated beetroot salad, Kris Lloyd artisan goat curd, five seed brittle 15 (v, gf)

gin cured salmon, pickled cucumber, avocado puree, wasabi (gf) 18

## MAINS

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### signature dish

Sovereign lamb rump, pumpkin puree, asparagus, assorted mushrooms, thyme jus 38

Darling downs New York strip, pressed beef cheek, barley, Tuscan cabbage, heritage carrots, black garlic 46

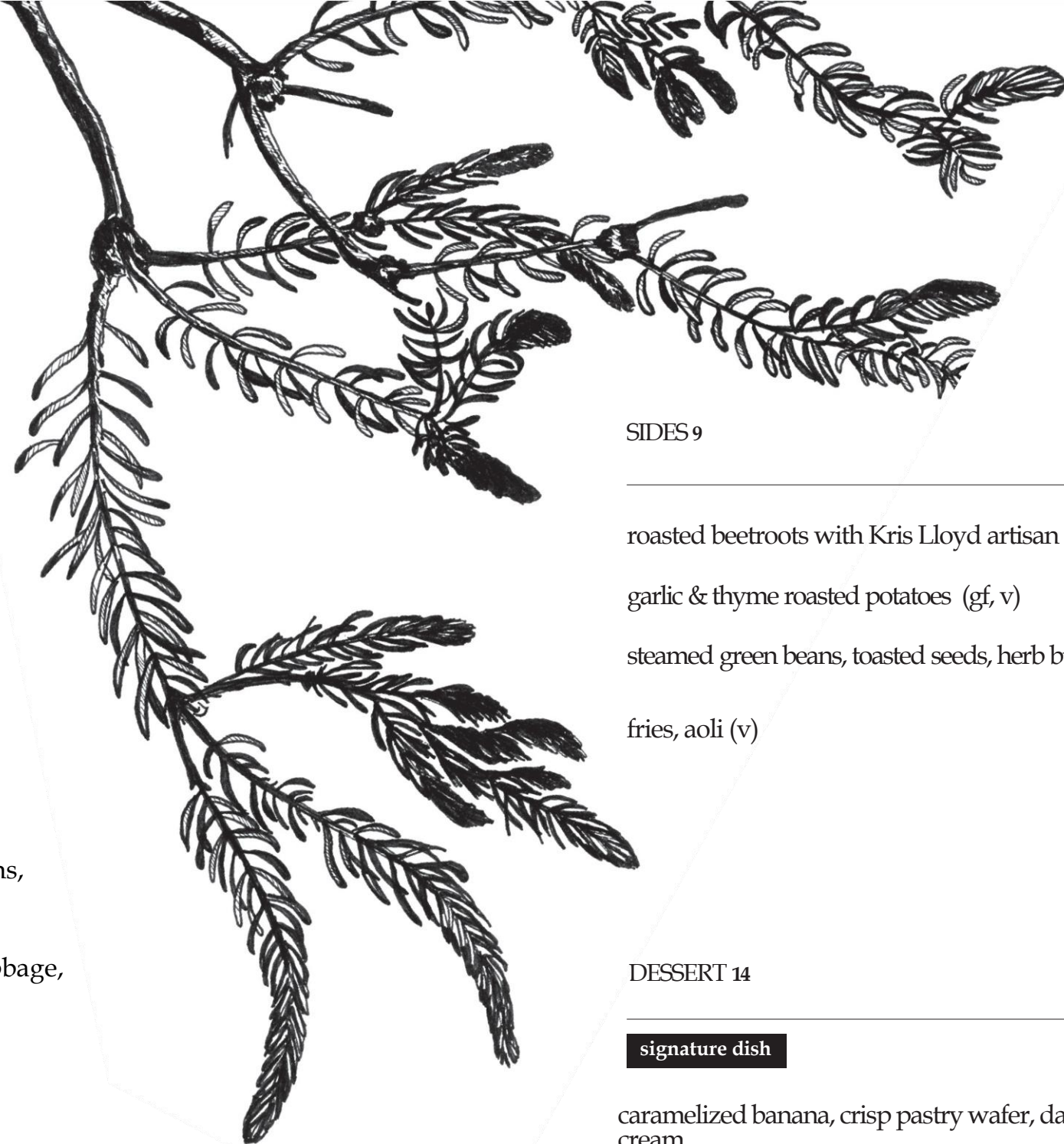
Moreton bay bug & sand crab Capellini with chili, confit garlic, vine tomatoes, spinach & saffron cream 38

Tasmanian salmon fillet, broad bean & potato ragout, citrus vinaigrette & pancetta 37 (gf)

seared duck breast, potato fondant, honey glazed carrots, baby beets, pear relish, Madera 40

Borrowdale farms roast pork belly, Paris mash, caramelized shallot, fennel & cider reduction 36 (gf)

pumpkin gnocchi, sautéed spinach, green peas, brown butter sauce, sage & grana padano 28 (v)



## SIDES 9

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roasted beetroots with Kris Lloyd artisan goat curd (v, gf)

garlic & thyme roasted potatoes (gf, v)

steamed green beans, toasted seeds, herb butter (gf, v)

fries, aoli (v)

## DESSERT 14

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### signature dish

caramelized banana, crisp pastry wafer, dark rum, vanilla bean ice cream

white chocolate mousse, strawberry jelly, lemon curd, toasted oatmeal, strawberry sorbet

trio of ice cream w/ biscotti