



SMALL / SHARE PLATES

GARLIC & HERB SOURDOUGH (V)	7.5
Add cheese	2.5
BAKED CAMEMBERT (V)	20
Chargrilled sourdough	
SALT & FIVE PEPPER CALAMARI (GF)	16/23
CRAFTY FRIED CHICKEN	14
Hop Thief BBQ sauce	
HOMEMADE DIPS & ANTI PASTO (V)	15
Toasted breads	
TEMPURA CAULIFLOWER (V)	14
Cider batter, blue cheese & pine nut sauce	
CHIPOTLE PULLED PORK TACOS (GF)	16
Cabbage slaw, coriander & BBQ sauce	
PLOUGHMAN'S PLATE	29
Prosciutto, cheddar, pickles, olives, camembert, pâté, wattle seed lavosh, toasted sourdough & quandong chutney	
HOMEMADE PÂTÉ	12
Toasted sourdough & tomato relish	
SURF AND TURF CROQUETTES (DF)	14
Prosciutto, smoked salmon & pepperberry mayo	
CROCODILE SAUSAGE ROLLS	16
Lemon myrtle & caper mayo	
EMU & VENISON MINI MEATLOAF (GF)	16
Duxelle, strawberry gum & tomato chutney	
PARMA LOADED FRIES	18
Chips, chicken schnitzel, Napoli sauce, Champagne ham, & mozzarella	

SIDES

CHIPS (V)	9
Mayonnaise & hop salt	
GOLDEN ALE-BATTERED POTATO WEDGES (V)	10.5
Sour cream, sweet chilli	
POTATO ROSTI (GF, DF, V)	9
GARLIC BROCCOLI & CAULIFLOWER (GF, V)	7.5
RATATOUILLE VEGETABLES (GF, DF, V)	7.5
MUSTARD-CRUSHED CHAT POTATOES (GF, V)	7.5
DRESSED LEAF SALAD (GF, V)	7.5
GOLDEN ALE BATTERED-ONION RINGS (V)	12
Sweet chilli mayonnaise	

LARGE PLATES

LEMON PEPPER & OREGANO CRUMBED PORK SCHNITZEL	28
Mushroom cream sauce, coleslaw & chips	
WALLABY GNOCCHI RAGU	27
Capsicum, spinach & crispy onions	
CRISPY PORK BELLY (DF)	26
Porter braised red cabbage, chorizo onion purée & pickled red onions	
CHERMOULA MARINATED KANGAROO LOIN (GF, DF)	28
Mustard roast chats, capers, semi dried tomatoes & aged balsamic	
SUMMER ALE-KAFFIR LIME CHICKEN CURRY PIE	22
Slaw, peanuts, sooper sauce & crispy shallots	
WILD MUSHROOM & TRUFFLE RISOTTO (V)	26
Pine nuts & Grana Padano	

**Crafty fact – this paper is made from recycled beer!*

KEY:
(GF) Gluten Free (V) Vegetarian (DF) Dairy Free

STEAK

PASTURE FED

250g EYE FILLET (GF)	44
Great Southern Pinnacle, VIC	
300g SCOTCH FILLET (GF)	43
Great Southern, VIC	

CHOOSE FROM:

Mustard crushed chat potatoes OR chips

GRAIN FED

350g RUMP (GF)	37
Great Southern, VIC	
450g RIB EYE (GF)	49
120 Days Portland, VIC	

SAUCES:

Mushroom cream sauce, pepperberry gravy, Hop Thief & garlic butter(GF)

SALADS

RARE TUNA STEAK SALAD (GF, DF)	28
Potatoes, green beans, red onion, tomato, egg, olives & mustard dressing	
CRAFTY CAESAR SALAD	18
Cos lettuce, crispy prosciutto, soft boiled egg, butter bun croutons & 150 lashes Caesar dressing	
Add calamari or grilled chicken	+6

ROAST PUMPKIN, FIG & THYME (GF)	14
Fig, almonds, rocket, goats cheese & house vinaigrette	
Add calamari or grilled chicken	+6

DESSERTS

BAKED CAMEMBERT (V)	20
Chargrilled sourdough	
BEER PANCAKES	12
Hop Thief maple syrup, salted caramel ice cream & popping candy	

TRIO OF CHOCOLATE (V)	12
Chocolate brownie, white chocolate sauce & Tim Tam crumb	
BELGIAN WAFFLE (V)	12
Butterscotch sauce, Malteser crumb & vanilla ice cream	

CRAFTY TAP BEERS

JAMES SQUIRE ALES & LAGERS

LIMITED RELEASE & SEASONAL

Ask our staff about our special brews on tap today!

BEER ONE FIFTY LASHES	STYLE AUSTRALIAN PALE ALE	4.2%
<i>Refreshing character and a fruity nose with hints of passionfruit, grapefruit and citrus.</i>	MALT CHARACTER PALE, MUNICH, WHEAT	
	HOP BITTERNESS AMARILLO, NELSON, SAUVIN, GALAXY	

BEER THE CHANCER	STYLE GOLDEN ALE	4.5%
<i>Tropical fruit aroma and restrained bitterness with a slightly dry finish, make it the ideal thirst-staking beer.</i>	MALT CHARACTER PALE, CARAMALT, MUNICH, WHEAT	
	HOP BITTERNESS AMARILLO, NELSON, SAUVIN, GALAXY	

BEER FOUR WIVES	STYLE PILSENER	5.0%
<i>Golden with spicy and floral notes and a full malt body to carry the crisp bitterness.</i>	MALT CHARACTER PALE, MUNICH	
	HOP BITTERNESS CZECH SAAZ, NZ SAAZ, MOTUEKA	

BEER HOP THIEF 8	STYLE AMERICAN PALE ALE	5.0%
<i>A lavishly hopped ale. Cascade delivers tropical citrus characters and crystal hops deliver spice and floral characteristics balanced by a rich and full malt body.</i>	MALT CHARACTER PALE, MUNICH, LIGHT & MALTED WHEAT	
	HOP BITTERNESS CRYSTAL, CASCADE	

BEER THE SWINDLER	STYLE SUMMER ALE	4.2%
<i>Light straw in appearance with a billowy head & tropical notes of pear & watermelon.</i>	MALT CHARACTER PALE, CRYSTAL, WHEAT	
	HOP BITTERNESS CALYPSO, ELDORADO	

BEER NINE TALES	STYLE AMBER ALE	5.0%
<i>Pale and crystal malts provide colour and give a caramel, nutty character which is balanced by the citrusy finish.</i>	MALT CHARACTER PALE, CRYSTAL	
	HOP BITTERNESS WILLAMETTE	

BEER JACK OF SPADES	STYLE PORTER	5.0%
<i>Dark, complex Porter with hints of malt chocolate, roasted coffee and a light creamy finish.</i>	MALT CHARACTER PALE, CRYSTAL, CHOCOLATE, ROASTED WHEAT	
	HOP BITTERNESS SUPER ALPHA	

WHO WAS JAMES SQUIRE?

James Squire was a convict, transported to Australia in 1788. He was the first successful cultivator of hops in Australia around the start of the 19th century, and also founded Australia's first commercial brewery in 1798. Squire was convicted of stealing in 1785 and was transported to Australia as a convict on the First Fleet in 1788.

Squire ran a number of successful ventures during his life, including a farm, a popular tavern called The Malting Shovel, a bakery, a butcher shop and a credit union.

JAMES SQUIRE CIDERS

CIDER ORCHARD CRUSH	STYLE APPLE CIDER	ABV 4.8%
<i>A refreshing cloudy cider with fragrant fresh apple aroma, medium body, a broad, clean palate and a crisp citrus finish.</i>	SWEET	DRY
	MADE FROM FRESHLY CRUSHED AUSTRALIAN APPLES	