



## SMALL PLATES

<b>GARLIC &amp; HERB LOAF (V)</b> With cheese	<b>10</b>	<b>SALT &amp; PEPPER CALAMARI (GF/DF)</b> Chilli jam mayo	<b>16</b>
<b>CRUMBED ZUCCHINI CHIPS (V)</b> Parmesan & mayo	<b>12</b>	<b>LOCAL FRESH MUSSELS (GF)</b> Saffron shallot, garlic, cream, parsley & grilled bread	<b>19</b>
<b>HOMEMADE MAC &amp; CHEESE CROQUETTES (V)</b> Smokey ketchup	<b>14</b>	<b>CRISPY FRIED CHICKEN WINGS (DF)</b> Korean chilli sauce	<b>14</b>
<b>NACHOS (V/GF) VE(0)</b> Cheese, tomato, red onion, cucumber, avocado, Mexican salsa & sour cream	<b>14</b>	<b>SOUTHERN FRIED CROCODILE SLIDERS (2)</b> American cheese, slaw & chipotle mayo	<b>16</b>
<b>CRAFTY FRIED POPCORN CHICKEN</b> Sriracha plum sauce	<b>14</b>	<b>EMU &amp; PORK SAUSAGE ROLLS</b> Tomato relish	<b>15</b>
		<b>WALLABY &amp; DUCK TERRINE</b> Plum jam & toasted bread	<b>17</b>

## SHARE PLATES

<b>PLOUGHMAN'S PLATE</b> Prosciutto, salami, cheddar, brie, pickles, olives, feta, wattle seed lavosh, hummus, wallaby & duck terrine, toasted bread & tomato chutney	<b>32</b>
<b>HOMEMADE DIPS &amp; ANTI PASTO (V)</b> Toasted breads	<b>15</b>
<b>PARMA LOADED CHIPS</b> Chips, Napoli sauce, Virginia ham, melted mozzarella & tasty cheese	<b>16</b>
<b>SWEET POTATO WEDGES (V/GF)</b> Sour cream	<b>14</b>
<b>GOLDEN BATTERED ONION RINGS (V)VE(0)</b> Herb aioli	<b>12</b>
<b>CHIPS (V/GF)</b> Mayonnaise	<b>10</b>

## LARGE PLATES

<b>HERB CRUMBED PORK SCHNITZEL</b> Mushroom cream sauce, coleslaw & chips	<b>27</b>	<b>RIGATONI ARRABIATA (V) VE(0)</b> Red capsicum, zucchini, tomato, garlic, chilli, olive oil, parmesan & crispy bread crumbs <i>Add Chicken or Chorizo for \$6.00</i>	<b>22</b>	<b>CRAFTY WAGYU BURGER</b> American cheese, mustard mayo, tomatoes, cos lettuce, tomato relish, & chips	<b>25</b>
<b>SEARED FILLET OF ORA KING SALMON(GF)</b> Herb chat potatoes, rocket, tomato & olive salsa	<b>33</b>	<b>CHICKEN PARMA</b> Virginia ham, mozzarella & tasty cheese, Napoli sauce, salad & chips	<b>26</b>	<b>SWEET POTATO &amp; GINGER BURGER (V)</b> Herb mayo, lettuce, tomato, pickled daikon, milk bun & chips	<b>24</b>
<b>CHICKEN &amp; MUSHROOM PIE</b> Creamy mash, broccoli & gravy	<b>25</b>	<b>250g GRASS FED PORTERHOUSE STEAK (GF)</b> Chips, salad & your choice of sauce	<b>30</b>	<b>CRAFTY CAESAR SALAD (CBV/CBGF)</b> Grilled chicken breast, cos lettuce, bacon, anchovy, soft boiled egg, parmesan & croutons	<b>24</b>
<b>PUMPKIN RISOTTO (V/GF)VE(0)</b> Pumpkin puree, pickled pumpkins, feta cheese, pine nuts & merlot reduction <i>Add Chicken for \$6.00</i>	<b>24</b>	<b>GRILLED KANGAROO FILLET (DF)</b> Herb roasted chat potatoes, baby carrots, plum puree & red wine jus	<b>28</b>	<b>FRIED CALAMARI SALAD (GF)</b> Cucumber, tomato, pickle onion, chorizo crumb & Salsa Verde	<b>26</b>
<b>GOLDEN ALE BATTERED FISH &amp; CHIPS</b> Served with chips, salad & tartare sauce	<b>25</b>	<b>CHICKEN &amp; BACON SANDWICH</b> Chargrilled chicken breast, bacon, American cheese, tomato, avocado, mayo & chips	<b>22</b>	<b>QUINOA SALAD (V/GF) VE(0)</b> Baby spinach, roasted cauliflower, hummus, cashews, & merlot reduction <i>*Add chicken or chorizo to your salad for \$6</i>	<b>21</b>

## FROM THE GRILL (Served with 2 sides of your choice)

<b>250G GRASS FED EYE FILLET</b>	<b>40</b>	<b>SAUCES:</b>
<b>350G GRASS FED SCOTCH FILLET</b>	<b>36</b>	<b>Mushroom cream sauce</b>
		<b>Pepperberry gravy (DF)</b>
		<b>Crafty garlic butter (GF)</b>

## SIDES

<b>CREAMY MASH POTATO (V/GF)</b>	<b>8</b>	<b>DRESSED LEAF SALAD (V/GF/VE)</b>	<b>8</b>
<b>ROASTED CHAT POTATOES &amp; CARROTS</b>	<b>8</b>	<b>BROCCOLI &amp; SMOKED ALMONDS (V)</b>	<b>8</b>
<b>CHIPS (V/GF)</b>	<b>10</b>		

## DESSERTS

<b>CHOCOLATE CAKE</b> Chocolate sauce drizzle & pistachio ice-cream	<b>12</b>
<b>PAVLOVA</b> Chantilly cream, mixed berry jam & toasted almonds	<b>12</b>
<b>WHITE CHOCOLATE PANACOTTA</b> Passionfruit curd	<b>12</b>
<b>SELECTION OF SORBET</b> Wild berry, mango, green apple & coconut	<b>10</b>

V - VEGETARIAN | GF - GLUTEN FREE | DF - DAIRY FREE | VE(0) - VEGAN OPTION | CB\*\* - CAN BE ALTERED FOR ALLERGIES

# CRAFTY TAP BEERS

## JAMES SQUIRE ALES & LAGERS

### LIMITED RELEASE & SEASONAL


*Ask our staff about our special brews on tap today!*



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

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

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


<b>BEER</b> <b>HOP THIEF 9</b>	<b>STYLE</b> <b>AMERICAN PALE ALE</b>	<b>5.0%</b>
<i>A double hop hit that delivers bold yet smooth flavours of floral and citrus, while Calypso hops add soft aromatics and pleasantly fruity aromas of apple and pear.</i>	<b>MALT CHARACTER</b> WHEAT, MUNICH, PALE, ROASTED MALT BARLEY  <b>HOP BITTERNESS</b> CITRA LUPULIN, CALYPSO 	

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

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

<b>CIDER</b> <b>ORCHARD CRUSH</b>	<b>STYLE</b> <b>APPLE CIDER</b>	<b>ABV</b> <b>4.9%</b>
<i>A refreshing cloudy cider with fragrant fresh apple aroma, medium body, a broad, clean palate and a crisp citrus finish.</i>	<b>SWEET</b>  <b>DRY</b> <b>MADE FROM</b> FRESHLY CRUSHED AUSTRALIAN APPLES	

<b>BEER</b> <b>MID RIVER</b>	<b>STYLE</b> <b>PALE ALE</b>	<b>3.5%</b>
<i>A full flavoured easy drinking ale. Vienna and Munich malts are used to enrich malt character; along with a selection of German hops and US hops to add citrus and fruity aromas.</i>	<b>MALT CHARACTER</b> PALE, VIENNA, MUNICH  <b>HOP BITTERNESS</b> MOAIC, CITRA, HALLERTAU, SPALT 	

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