



SMALL PLATES

SOUP OF THE DAY Toasted breads	12	SALT & PEPPER CALAMARI (GF/DF) Chilli jam mayo	16
GARLIC & HERB LOAF (V) With cheese	10	LOCAL FRESH MUSSELS (GF) Saffron shallot, garlic, cream, parsley & grilled bread	19
CRUMBED ZUCCHINI CHIPS (V) Parmesan & mayo	12	CRISPY FRIED CHICKEN WINGS (DF) Korean chilli sauce	14
CHORIZO CROQUETTES Capsicum puree	14	SOUTHERN FRIED CROCODILE SLIDERS (2) American cheese, slaw & chipotle mayo	16
NACHOS (V/GF) VE(0) Cheese, tomato, red onion, cucumber, avocado, Mexican salsa & sour cream	14	CAMEL SKEWERS (3) Salsa Verde & pomegranate	17
CRAFTY FRIED POPCORN CHICKEN Sriracha plum sauce	14	WALLABY & DUCK TERRINE Plum jam & toasted bread	17

SHARE PLATES

PLOUGHMAN'S PLATE Prosciutto, salami, cheddar, brie, pickles, olives, feta, wattle seed lavosh, hummus, wallaby & duck terrine, toasted bread & tomato chutney	32
HOMEMADE DIPS & ANTIPASTO (V) Toasted breads	15
SWEET POTATO WEDGES (V/GF) Sour cream	14
CHIPS (V/GF) Mayonnaise <i>Add bacon, cheese & gravy for \$6</i>	10

LARGE PLATES

WILD MUSHROOM RISOTTO (V/GF) VE(0) Pickled mushroom, parmesan & truffle oil <i>Add chicken for \$6</i>	22	PAN FRIED BARRAMUNDI (GF) Potato puree with sautéed spinach and beurre blanc	32	CRAFTY WAGYU BURGER American cheese, mustard mayo, tomatoes, cos lettuce, tomato relish, & chips	25
RIGATONI ARRABIATA (V) VE(0) Red capsicum, zucchini, tomato, garlic, chilli, olive oil, parmesan & crispy bread crumbs <i>Add chicken or chorizo for \$6</i>	22	MOROCCAN LAMB TAJINE Cous cous salad & pitta bread	26	B.L.A.T. SANDWICH Bacon, lettuce, avocado, tomato & mayo served with chips	21
BEEF & ALE PIE Crush potato & green bean	25	250g GRASS FED PORTERHOUSE STEAK (GF) Chips, salad & your choice of sauce	30	FRIED CALAMARI SALAD (GF) Cucumber, tomato, pickle onion, chorizo crumb & Salsa Verde	26
GOLDEN ALE BATTERED FISH & CHIPS Served with chips, salad & tartare sauce	25	GRILLED KANGAROO FILLET (DF) Herb roasted chat potatoes, baby carrots, plum puree & red wine jus	29	WARM PUMPKIN SALAD (V) (CBV/CBGF) Baby spinach, feta cheese & pumpkin seeds <i>Add chicken or chorizo to your salad for \$6</i>	22
CHICKEN PARMA Virginia ham, mozzarella & tasty cheese, Napoli sauce, salad & chips	26	SLOW ROASTED PORK BELLY Smoked cauliflower puree, crispy kale, pickled cauliflower & red wine jus	28	QUINOA SALAD (V/GF) VE(0) Rocket, heritage beetroot, walnuts, & merlot reduction <i>Add chicken or chorizo to your salad for \$6</i>	21
SHER WAGYU SAUSAGES Merlot & pepper sausages with mash & onion gravy	24	SOUTHERN FRIED CHICKEN BURGER Bacon, American cheese, chipotle mayo, slaw	25		

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

250G GRASS FED EYE FILLET	41	SAUCES:
350G GRASS FED SCOTCH FILLET	37	Mushroom cream sauce (GF)
		Peppercorn sauce (DF/GF)
		Crafty garlic butter (GF)
		Onion Gravy (GF)

SIDES

CREAMY MASH POTATO (V/GF)	8	GREEN BEANS (V/GF/VE(0))	8
ROASTED CHAT POTATOES & CARROTS	8	DRESSED LEAF SALAD (V/GF/VE)	8
CHIPS (V/GF)	10	CAULIFLOWER BAKE (V)	10

DESSERTS

CHOCOLATE CAKE Chocolate sauce drizzle & pistachio ice-cream	12
APPLE TARTE TATIN Served with mascarpone	12
STICKY DATE PUDDING salted caramel sauce & vanilla ice-cream	12
SELECTION OF SORBET Wild berry, mango, green apple & coconut	10

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!

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 9	STYLE AMERICAN PALE ALE	5.0%
<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>	MALT CHARACTER WHEAT, MUNICH, PALE, ROASTED MALT BARLEY	
	HOP BITTERNESS CITRA LUPULIN, CALYPSO	

BEER THE SWINDLER	STYLE TROPICAL 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	

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	

BEER MID RIVER	STYLE PALE ALE	3.5%
<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>	MALT CHARACTER PALE, VIENNA, MUNICH	
	HOP BITTERNESS MOSAIC, CITRA, HALLERTAU, SPALT	

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	
	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.