# THE CRAFTY SQUIRE

## 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
- **Pluckman's Plate*** 29
  Prosciutto, cheddar, pickles, olives, camembert, pâti, wattle seed lavash, 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
- **Crabby Porkbelly (DF)*** 26
  Porter branded red cabbage, chorizo onion puree & 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

## SHARE MAIN
- **Beer Can Chicken (GF)*** 45
  Whole bird roast infused with ISO 5 laces pale ale, served with bowls of potato rost, broccoli & cauliflower, dressed leaf salad & a side of mushroom sauce

## 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 & ISO 5 laces Caesar dressing
  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

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The Crafty Squire - 127 Russell Street, Melbourne, Victoria 3000
www.thecraftysquire.com
CRAFTY TAP BEERS
JAMES SQUIRE ALES & LAGERS

LIMITED RELEASE & SEASONAL
Ask our staff about our special brews on tap today!

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<tr>
<th>BEER</th>
<th>STYLE</th>
<th>ABV</th>
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<tbody>
<tr>
<td>ONE FIFTY LASHES</td>
<td>AUSTRALIAN PALE ALE</td>
<td>4.2%</td>
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<tr>
<td>Refreshing character and a fruity nose with hints of passionfruit, grapefruit and citrus.</td>
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<td>MALLET CHARACTER PALE, MUNICH, WHEAT</td>
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<tr>
<td>HOP BITTERNESS AMARILLO, NELSON, SAUVIN, GALAXY</td>
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<tbody>
<tr>
<td>THE CHANGER</td>
<td>GOLDEN ALE</td>
<td>4.5%</td>
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<td>Tropical fruit aroma and restrained bitterness with a slightly dry finish, make it the ideal thirst-staking beer.</td>
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<tr>
<td>MALLET CHARACTER PALE, CARAMEL, MUNICH, WHEAT</td>
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<tr>
<td>FOUR WIVES</td>
<td>PILSNER</td>
<td>5.0%</td>
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<td>Golden with spicy and floral notes and a full malt body to carry the crisp bitterness.</td>
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<td>MALLET CHARACTER PALE, MUNICH</td>
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<td>HOP BITTERNESS CZECH SAAZ, NZ SAAZ, MOTUEKA</td>
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<tr>
<td>HOP THIEF 8</td>
<td>AMERICAN PALE ALE</td>
<td>5.0%</td>
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<tr>
<td>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.</td>
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<td>MALLET CHARACTER PALE, MUNICH, LIGHT &amp; MALTED WHEAT</td>
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<tr>
<td>HOP BITTERNESS CRYSTAL, CASCADE</td>
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<tr>
<td>NINE TALES</td>
<td>AMBER ALE</td>
<td>5.0%</td>
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<td>Pale and crystal malts provide colour and give a caramel, nutty character which is balanced by the citrusy finish.</td>
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<td>MALLET CHARACTER PALE, CRYSTAL</td>
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<td>HOP BITTERNESS WILLAMETTE</td>
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<tr>
<td>THE CONSTABLE</td>
<td>ENGLISH ALE</td>
<td>3.4%</td>
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<td>A deep golden English-style ale with a balanced fruity nose, firm malt backbone and lingering hop-bitterness. Bottle only.</td>
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<tr>
<td>STOW AWAY</td>
<td>INDIA PALE ALE</td>
<td>5.6%</td>
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<td>Rich malt flavours, earthy floral aromas, feisty bitterness and a lingering, crisp finish. Bottle only.</td>
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<tr>
<td>HOP BITTERNESS ENGL, FIGGLES, MOTUEKA</td>
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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

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