Lunch

11AM - 2PM | DAILY

Niçoise Salad 26

Green Beans, Kipfler potatos, shallots, black olives, egg and salsa verde

Add Sesame Tuna (I) 12

Roasted Granite Belt Carrot & Whipped Ricotta 25

Macadamia dukkah, honey, mint, watercress

Steak Frites 30

Wagyu MB 3 flank steak, house made red wine jus and shoestring fries

Bowen Mango & Moreton Bay Bug Salad (A) 30

Coconut poached bug (A), witlof, macadamia crumb, chili-lime dressing

Brisket Burger 27

House-made burger, Black Forest smoked brisket, TCH burger sauce, pickles, milk bun

Add Chips with Aioli 10

Croft Reuben 28

Truffle Salami, pastrami, sauerkraut, Russian dressing, pickles and stone-baked "Bakeologist" sourdough

Add Chips with Aioli 10

Burrata Salad 26

Basil oil, pistachio crumble and honey-roasted beetroot

Lobster Spaghetti (A) 30

Lobster (A), shallots, garlic, chili, butter and chives

SIDES

GARDEN SALAD 9

SESAME TUNA (I) 12

CHIPS WITH AIOLI 10

THE CROFT HOUSE

10% surcharge applies on Sundays, and a 15% surcharge applies on public holidays. Our team will make efforts to accommodate dietary requirements, however due to a shared production and serving environment, we cannot guarantee the omission of allergens or foods which cause intolerance. Please inform your host if you have a food allergy or intolerance. Seafood Origin: (A) Australian (I) Imported (M) Mixed.