

## BAR BITES

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**Buffalo Wings** *Sticky BBQ or Hot & Spicy (GF) / \$10*

**Crispy Chicken Tenders** *served with spicy aioli / \$14*

**Sweet Potato Wedges** *served with your choice of sauce (V) / \$8*

**Home-made Rosemary Chips** *served with your choice of sauce (V) / \$8*

**Duo of Beef Sliders** / *Home made beef patty served with cheese, tomato, lettuce, tomato sauce & mustard / \$15 (Vegetarian option available)*

**SAUCES** - *Aioli, tomato, BBQ, spicy aioli, sweet chilli and sour cream.*

## STARTERS

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**Mushroom Arancini** *served with cheese fondue (V) / \$18*

**Bread & Dips** *char grilled turkish bread served with a selection of dips (V) / \$15*

**Cheese Board** *selection of cheeses, crackers, walnuts, seasonal fruits and chutney (V, N, GF) / \$24*

**Fresh Snapper Ceviche** *Local Snapper cured in lemon and ginger, served with red onions, avocado, coriander and corn chips (DF) / \$18*

**Prawn Skewers** *Local grilled prawns marinated in lemon parsley butter, served on cabbage slaw with dill dressing (GF) / \$16*

**Salt and Pepper Tofu** *served with almond butter sauce and cabbage slaw (VG,N,GF) / \$18*

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## MAIN COURSES

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**Chicken Parmi** *house crumbed free range chicken breast topped with napolitana sauce, leg ham and mozzarella cheese, served with garden salad and chips / \$23*

**Char-Grilled Scotch Fillet** (250g) *served with homemade rosemary chips and choice of a fresh garden salad OR seasonal vegetables (DF) / \$34*

**Pescatora Linguine Pasta** *with fresh local prawns, mussels, zucchini, cherry tomatoes, chilli and garlic / \$26*

**Crispy Skin Tasmanian Salmon** (170g) *with cauliflower puree, sauteed brussel sprouts, and rainbow carrots (GF) / \$28*

**Vegan Burger** *Made with Beyond meat, vegan cheese grilled onions, lettuce, tomato, tomato sauce, mustard and vegan mayo (VG) / \$18*

- *homemade rosemary chips / \$4*

**Rocket & Pear Salad** *with spinach, red onions, pomegranate seeds, walnuts dressed with balsamic vinaigrette (VG, N, GF) / \$16*

**Make it even better** *Marinated feta / \$3*  
*Grilled chicken / \$7*

## DESSERTS

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**Vanilla Ice cream** *topped with fresh seasonal fruit and toffee shards / \$10*

**Ask our staff for our weekly dessert special**

Dietary Symbols:

(N)Contains Nuts, (GF)Gluten Free, (DF)Dairy Free,  
(VG)Vegan

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