

SMALL PLATES TO SHARE

The Crux & Co. garden salad w/ caramelised almond, renkon chips & apple dressing VE GF	5	Popcorn tofu VE GF	6
Edamame w/ garlic sesame & shiso furikake VE GF	4.5	Crispy corn & potato fritters w/ truffle basil aioli VE GF	7.5
Char-siu pork belly w/ pickled cauliflower GF	9.5	Potato wedges w/ basil aioli V	5.5
Gnocchi w/ roquefort & saikyo miso cream V	8	Sweet potato wedges w/ spicy mayo V	6
		Crispy calamari w/ sweet chilli mayo GF	8.5

MAINS

Toast with housemade preserves / spreads on sourdough or multigrain + Gluten free bread	7 8	Houji-cha pancakes w/ strawberry milk sauce, lyokan puree, white chocolate shards & berries V	20
Fruit toast with housemade preserves / spreads	8.5	Smoked salmon tossed through scrambled eggs w/ broad beans, bonito & tobiko mayonnaise served on smoked charcoal toast GF*	19
Maple toasted granola w/ vanilla coconut yoghurt, strawberry snow, dehydrated mandarin & strawberry balsamic puree VE GF	15	Kids bacon & egg on toast (not for big kids) GF*	7.5
Green smoothie bowl w/ coconut yoghurt, kiwi, banana, spinach, kale & house-made granola VE GF	14.5	Smoked chicken salad w/ grains, sesame pumpkin, pickled cauliflower, crispy kale & ginger soy vinaigrette GF VE*	23
Chia & flax seed pudding w/ passionfruit coulis, goji berry, summer fruits & freeze-dried golden peach VE GF	15.5	Ahi Poke bowl w/ fresh diced tuna, wasabi ponzu, gari yuzu mayo, pickled cabbage & carrot, avocado, edamame GF VE*	22.5
		+ Add truffle parfait egg	24
The Crux & Co. vegetarian breakfast w/ eggs, feta, avocado, popcorn tofu, grilled kale & spinach, tomato & sautéed mushrooms on sourdough toast V VE* GF*	20.5	Mushroom burger w/ pickled vegetables, swiss cheese, spicy mayonnaise on a matcha brioche bun & house made sweet potato chips V GF*	19.5
+ Add meat	25	Bulgogi beef sub w/ Monterey Jack cheddar, basil aioli, white kimchi on a beetroot bun w/ beer battered wedges	23.5
Zucchini & sweet potato fritter w/ poached eggs, carrot puree, chipotle relish & crispy capers V GF	19.5	Crispy calamari salad w/ green papaya, lemon, hazelnut dukkah & sweet chilli mayo GF	18.5
Char-siu pork benny w/ poached eggs, miso hollandaise, pickled celery & apple on a pumpkin loaf GF*	18.5	Soup of the day (please ask for details)	12
Free range eggs cooked your way on toast (poached, scrambled, fried, scrambled whites) V GF*	11.5	Today's specials – see specials menu	
Smashed avocado w/ sun-dried tomato hummus, smoked almond & pickled apple on multigrain toast VE GF*	19.5		
+ Add poached egg	21.5		
+ Add feta	23.5		

SIDES

House-made yuzu marmalade / raspberry or strawberry jam / Nutella / Vegemite / peanut butter / butter	1
Gluten free bread / extra egg / tomato chipotle relish	2
Confit tomatoes / spinach & kale / truffle parfait egg	3
Marinated feta / avocado / mushroom / halloumi	4.5
Bacon / smoked salmon / kransky / smashed avocado	5

COFFEE

Black	4.2
White	4
Batch brew	4
Cold brew	4
V60	6.5
(Filter refer to board)	

OTHER

Mork hot chocolate	5
Chai latte	4.7
Dirty chai	5.7
Matcha latte	5
Bonsoy	0.5
Almond milk	1

LARSEN & THOMPSON TEA

English breakfast / Earl grey / Peppermint / Japanese pearl / Lemongrass & ginger	4.7
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COLD DRINKS

Iced latte	5.5
Iced chocolate	5.5
Iced long black	5
Iced matcha latte	6
Iced chai latte	6
Orange juice	7
Cold pressed juice (Red / green / carrot)	8
Sparkling water carafe	4
Karma Cola	5
Lemmy Lemonade	
Gingerella	

BEER

Sample Lager Collingwood VIC Bottle	10
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WINE

RED

Hedonist Shiraz McLaren Vale SA - 2016 Glass / Bottle	14 / 60
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WHITE

Five Partners Sauvignon Blanc Marlborough NZ - 2016 Glass / Bottle	11 / 45
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SPARKLING

Bottega Vino dei Poeti Prosecco Italy Piccolo Bottle	10
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V / V* Vegetarian / Vegetarian option
 VE / VE* Vegan / Vegan option
 GF / GF* Gluten free / Gluten free option

While we do try our best to accomodate dietary requirements, no changes to the menu. Dietary options may be avaiable on some dishes only. Maximum time limits apply to tables in busy periods. Apologies, no split bills on weekends. Thank you.

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