

SMALL PLATES TO SHARE

The Crux & Co. garden salad w/ caramelised almond, renkon chips & apple dressing VE GF	5	Chickpeas & potato rosti w/ truffle basil & coriander aioli VE* GF	7.5
Wagyu pastrami w/ cauliflower pickles & caper berries GF	9.5	Beer battered onion rings w/ basil & coriander aioli V VE*	6
Char-siu pork belly w/ red cabbage slow, edamame GF	9.5	Sweet potato wedges w/ spicy mayo V VE*	6
Popcorn tofu VE GF	6		

MAINS

Toast with housemade preserves / spreads on sourdough or multigrain GF*	7	Smashed avocado w/ sun-dried tomato hummus, smoked almond, fennel pickles, pomegranates on olive toast VE GF*	19.5
Gluten free toast / Pumpkin loaf	8	+ Add poached egg	3
Olive sourdough	8	+ Add feta	4.5
Fruit toast with housemade preserves / spreads	8.5	Slow smoked chicken salad w/ sesame pumpkin, wasabi onion, broccoli, & ginger soy dressing GF	20.5
Maple toasted granola w/ vanilla coconut yoghurt, strawberry snow, dehydrated mandarin & strawberry balsamic puree VE GF	15	Ahi Poke bowl w/ fresh diced tuna, wasabi ponzu, gari yuzu mayo, pickled cabbage & carrot, avocado, edamame GF VE*	22.5
Hearty porridge w/ chestnut cream, apple compote, strawberry crumbles & coulis V	15.5	+ Add truffle parfait egg	3
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/ daikon & beetroot pickles, swiss cheese, gochujang mayo on a matcha brioche bun & sweet potato wedges V GF*	19.5
+ Add meat	4.5	Gluten free bun	21.5
Buckwheat corn fritter w/ poached eggs, edamame & tomato salsa, pickled cauliflower avocado smash, chipotle mayo & lime dressing V GF	19.5	Chilli prawn "pasta". Udon noodle tossed w/ creamy tomato sauce, buttered mushroom, pecorino cheese	23
Char-siu pork benny w/ poached eggs, miso hollandaise, pickled celery & apple on a pumpkin loaf GF*	18.5	Wagyu beef katsu burger w/ Monterey Jack cheddar, basil & coriander aioli, cos, tomato & house made BBQ sauce on a beetroot bun w/ beer battered onion rings	23.5
Free range eggs cooked your way on toast (poached, scrambled, fried, scrambled whites) V GF*	11.5	Grilled miso salmon w/ risotto hash, tomato & eggplant puree, watercress & slaw salad GF	22
Gluten free toast / Pumpkin loaf	12.5	Soup of the day (please ask for details)	12
Houji-cha pancakes w/ strawberry milk sauce, lyokan puree, white chocolate shards & berries V	20	Kids bacon & egg on toast GF*	7.5
Chilli scrambled eggs w/ jalapeño cheddar cheese, chorizo & torched crab sticks on a smoked charcoal toast GF*	19.5		

SIDES

House-made yuzu marmalade / Nutella / Vegemite / butter / peanut butter / raspberry or strawberry jam	1
Extra egg	3
Gluten free toast / pumpkin loaf / confit tomatoes / spinach & kale / truffle parfait egg	3.5
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 (Filter refer to board)	6.5

TEA

English breakfast / Earl grey / Peppermint / Green tea / Lemongrass & ginger	4.7
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OTHER

Mork hot chocolate	5
Chai latte	4.7
Dirty chai	5.7
Matcha latte	5
Bonsoy	0.5
Almond Milk Co / Milk Lab	1

COLD DRINKS

Iced latte	5.5
Iced chocolate	5.5
Iced long black	5
Iced matcha latte	6
Iced chai latte	6

Cold pressed juice	
Orange	7
Red / green	8

Sparkling water	4
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StrangeLove organic soft drink range	5
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Jiva Kombucha	7
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BEER

Crux selected craft beer	10.5
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WINE

RED	Glass/Bottle
Tallarida Pinot Noir	11.5/40

Seabrook "The Merchant" Shiraz	14/60
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WHITE	
Yarrowood Chardonnay	11/40

ROSE	
Indented Head Rosé 2018	11/42.5

SPARKLING	Piccolo Bottle
Coppabella Prosecco	11

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 available 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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