



KRAFTY

kitchen + bar

DINE AROUND
FEBRUARY 5 - MARCH 7

Albacore Tuna Crudo

local Korean pear, macadamia nut, blood orange and white truffle
vinaigrette

2019 - Pinot Blanc - Black Swift \$12/5oz glass

Braised Pork Cheeks

Caramelized cabbage, celeriac puree, walnut, burnt honey and riesling jus

2016 - 'Palo Solara Vineyard' Pinot Noir - Black Swift \$16/5oz glass

Sticky Toffee Pudding

butterscotch sauce, gingersnap ice cream

Winter Apple Cider - Truck 59 - \$7/5oz glass

\$45