

## FEELING PECKISH?

<b>LOBSTER NACHOS:</b>	<b>20</b>
<i>lobster, cheese, guacamole, pico de gallo, black beans, salmon roe coriander &amp; lemon myrtle aioli</i>	
<b>MAC N CHEESEBURGER BALLS:</b>	<b>14</b>
<i>Mac n 5 cheese, ground beef, pickles &amp; mustard aioli</i>	
<b>LOBSTER TACO:</b>	<b>13</b>
<i>tempura lobster, edamame - lime slaw, chipotle butter, chipotle mayo, pico de gallo</i>	
<b>LOBSTER LETTUCE CUP:</b>	<b>16</b>
<i>fresh lobster, avocado, roasted corn, mango, coriander, chilli, iceberg lettuce, peanuts</i>	
<i>With chicken - \$14</i>	
<b>SYDNEY ROCK OYSTERS:</b>	<b>\$4.5 EACH</b>
<i>mignonette or kilpatrick</i>	
<b>PLAIN FRIES</b>	<b>8</b>
<b>TRUFFLE FRIES</b>	<b>12</b>
<b>ONION RINGS</b>	<b>12</b>

All card payments incur a 0.64% merchant fee.

# BURGERS & COMBOS

*All burgers and rolls served with fries & pickles*

*All beef burgers cooked medium unless otherwise requested*

## **THE ORIGINAL: 23**

*signature beef patty, American cheese, McClures spicy pickles, lettuce, tomato, red onion, secret sauce*

## **THE LOBSTER BOY: 34**

*signature beef patty, lobster tail, truffle aioli, grilled baby gem lettuce, gruyere cheese, tarragon butter*

## **SPICY MOTHER CLUCKER: 24**

*southern fried chicken, buffalo hot sauce, american cheese, crispy bacon, lettuce, secret sauce - available grilled*

## **STUFFSHROOM: 21**

*crumbed jalapeño & cheese stuffed mushroom, rocket, swiss cheese & herb aioli*

## **THE ROOK LOBSTER ROLL: 35**

*150g fresh lobster tail, potato celery salad, lettuce, kewpie mayo - served cold*

## **THE NEW HAVEN: 35**

*150g fresh butter poached lobster tail, brown butter vinaigrette, shredded gem lettuce, charred corn, bacon, old bay, lemon*

*Make it naked (No buns - lettuce cups instead) - No charge*

*Make it a 1/2 lobster combo - Add \$35*

*Add Ons:*

*Extra patty - \$5*

*Crispy bacon - \$4*

*Truffle Fries - \$3*

*Onion rings - \$2*

# LOBSTER

## **WHOLE LOBSTER:**

*served chilled with melted chipotle or tarragon butter truffle fries and salad*

**80**

## **WHOLE LOBSTER:**

*served warm with melted chipotle or tarragon butter with truffle fries and salad*

**80**

## **LOBSTER CAESAR SALAD:**

*fresh lobster tail, crispy bacon, house Caesar dressing, poached egg, croutons, cos lettuce*

**34**

*With chicken - \$24*

## **SIDES:**

### **PLAIN FRIES**

**8**

### **TRUFFLE FRIES**

**12**

### **ONION RINGS**

**12**

### **ROCKET, FENNEL, POMEGRANATE SALAD**

**8**

### **CREAMY KALE SLAW**

**6**

# WINE

## SPARKLING & CHAMPAGNE

<i>Edge of the World Chardonnay Pinot Noir - AUS</i>	<b>10/45</b>
<i>Chandon Brut NV - AUS</i>	<b>12/60</b>
<i>Veuve Cliquot Brut NV, Reims, FRA</i>	<b>130</b>
<i>Perrier Jouet Blason Rose NV - Epernay, FRA</i>	<b>150</b>
<i>Pol Roger 'Sir Winston Churchill' 1999 - Epernay, FRA</i>	<b>420</b>
<i>Louis Roederer 'Cristal' Brut 2005 - Reims, FRA</i>	<b>540</b>

## WHITE WINE

<i>Edge of the World Sauvignon Blanc Australia</i>	<b>10/45</b>
<i>Rieslingfreak No4 Riesling 2016 Clare Valley, SA</i>	<b>11/49</b>
<i>Langmeil High Road Chardonnay 2016 Eden Valley, SA</i>	<b>13/59</b>
<i>Bleasdale Pinot Gris, 2016 Adelaide Hills, SA</i>	<b>12/52</b>

## ROSÉ

<i>Edge of the World Rose 2016, Aus</i>	<b>10/45</b>
<i>Rose D'anjou Cabernet Franc Rose 2015 Saumur &amp; Anjou, FRA</i>	<b>11/50</b>
<i>Bodegas Conde Valdemar Rose, 2017 Rioja, ESP</i>	<b>12/58</b>

## RED WINE

<i>Edge of the World Cabernet Shiraz Australia</i>	<b>10/45</b>
<i>Molino Loco Monastrell 2014 Yecla, ESP</i>	<b>10/45</b>
<i>Alamos Malbec 2016 Mendoza, ARG</i>	<b>11/50</b>
<i>Rolf Binder Montepulciano Eden Valley, SA</i>	<b>13.5/62</b>

## BEER + CIDER

### BEER

<i>James Boag's Premium Light, Tas 2.5%</i>	<b>7.5</b>
<i>Superdry, Aus 4.6%</i>	<b>9.5</b>
<i>Stella Artois, Belgium, 5%</i>	<b>9.5</b>
<i>Samuel Adam's Boston Lager, MA, 4.8%</i>	<b>10</b>
<i>Corona Extra Dry, MEX, 4.5%</i>	<b>10</b>
<i>4 Pines Kolsch, NSW, 4.6%</i>	<b>11</b>
<i>4 Pines Summer Ale, NSW, 4.2%</i>	<b>10</b>
<i>Hawthorn Brewing Co, Amber Ale, VIC, 4.7%</i>	<b>10</b>
<i>Kosciuszko Brewery, Premium Pale Ale, NSW 4.5%</i>	<b>10.5</b>
<i>White Rabbit White Ale, VIC, 4.5%</i>	<b>11</b>
<i>White Rabbit Pale Ale, VIC, 4.9%</i>	<b>11</b>
<i>Balter XPA, QLD, 5%</i>	<b>11.5</b>
<i>White Rabbit Dark Ale, VIC, 4.9%</i>	<b>12</b>
<i>Goose Island IPA, USA, 4.1%</i>	<b>12</b>

### CIDER

<i>James Squire Orchard Crush, NSW, 4.8%</i>	<b>10</b>
<i>Kirin Fuji Apple Cider, JPN, 4%</i>	<b>12</b>

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# CRAZY CROQUET

## COCKTAILS

<b>MIDSUMMER NIGHT'S DREAM</b>	<b>23</b>
<i>Poor Toms Fools Strength, parsley &amp; celery syrup, pea infused vermouth, lemon, egg white, bacon</i>	
<b>ALL THAT GLITTERS IS NOT GOLD</b>	<b>20</b>
<i>Poor Toms Fools Strength, honey ginger &amp; carrot, lemon, cardamom bitters, mescal, thyme</i>	
<b>STRAWBERRY FAYRE SPRITZ</b>	<b>18</b>
<i>Poor Toms strawberry gin, strawberry sage shrub, Poor Toms Imbroglio, sparkling wine, sage</i>	
<b>LEAR'S MADNESS</b>	<b>22</b>
<i>Poor Toms Strawberry Gin, chamomile and strawberry gum syrup, peach bitters, whiskey barrel aged bitters</i>	
<b>TAMING THE SHREWBARB</b>	<b>19</b>
<i>Poor Toms Sydney dry gin, green chartreuse, fresh pressed lime, rhubarb, plum bitters, peychaud's bitters</i>	
<b>TO PEACH OR NOT TO PEACH</b>	<b>20</b>
<i>Poor Toms Sydney dry gin, Rinquinquin a la peche, Belsazaar white vermouth, Poor Toms Imbroglio, soda, dehydrated orange, tarragon</i>	
<b>THE TEMPEST</b>	<b>18</b>
<i>Poor Toms Sydney dry gin, house made ginger beer, fresh pressed lime, demerara sugar, blackberry, molasses bitters</i>	
<b>LAVENDAR IS FOR LOVERS</b>	<b>21</b>
<i>Poor Toms Fools Strength Gin, pampelle, belsazaar red, mescal, lavender bitters, lavender garnish</i>	
<b>COUNT NEGRONI'S PUCKSICLE</b>	<b>22</b>
<i>Poor Toms strawberry gin, Belsazaar rosé vermouth, raspberry Campari, prosecco, strawberries</i>	
<b>MUSE OF FIRE</b>	<b>19</b>
<i>Poor Toms Sydney dry gin, raspberry - thyme cordial, fresh pressed lemon, Poor Toms Fools Strength, cinnamon, rosemary</i>	

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# CRAZY CROQUET

## FOOD SPECIALS

### CRAZY CROQUETTES:

5 PER PORTION

#### CHEESEBURGER CROQUETTE

16

*with dijon aioli*

#### BUTTER CHICKEN CROQUETTE

16

*with cucumber mint yoghurt*

#### TRUFFLE MUSHROOM CROQUETTE

16

*with aioli*

#### CHIPOTLE BRISKET CROQUETTE

16

*with guacamole*

#### PRAWN AND LOBSTER CROQUETTE

16

*with lemon aioli*

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#### MIXED

16

*with the lot*

#### CROQUETTE BURGER

23

*pick your flavour - served with fries*

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