



CROCKETT

18
36

Welcome to Crockett, a modern take on a saloon; rugged yet refined.
Our menu explores American cuisine through a contemporary lens,
and is ideal for sharing.

- V Vegetarian
- V* Can be served Vegetarian
- GF Gluten Free
- GF* Can be served Gluten Free
- DF Dairy Free
- DF* Can be served Dairy Free

Snacks

Mixed Kalamata Olives	9	V,GF,DF
French Fries truffle salt & blue cheese aioli	8	V,GF*,DF*
Firecracker Shrimp Skewers chimichurri	12	GF
Parmesan Gougères cacio e pepe curd	12	V
Southern-style Fried Chicken chipotle & wood-fired jalapeño aioli	14	
Crispy Pork Crackling lilime & chilli salt	8	GF,DF

Oysters

POA

Rose & citrus vinaigrette	GF, DF
Mignonette dressing	GF, DF
Nahm jim granita	DF
Tempura, pickled cucumber, herb emulsion, sesame	DF
Baked, truffle & garlic butter, Parmesan	GF

Breads & Boards

Philadelphia Soft Pretzel pink salt, beer mustard fondue	14	V
House Baked Bread black garlic butter, celery relish & condiments	16	V*
Charcuterie & Cheese toasted bread, accompaniments	39	GF*

Small Plates

Crumbed Braised Pork sauce gribiche, fried quail egg	18	
Aged Beef Tartare pickled mushroom, truffled egg emulsion, croutes	22	GF*,DF
Braised Beef Cheek smoked potato, puffed grains, pickles	21	
Wood-fired Eggplant baba ganoush, broad bean miso, piperade, bread crumbs	14	V,GF*,DF*
Roasted Summer Vegetables stracciatella, fig leaf oil, citrus	14	V,GF
Spinach, Mushroom & Truffle Quesadilla	14	V
Potato Gnocchi braised lamb ragout, aged Gouda	19	
Heirloom Tomato cucumber, kawakawa, sheep's milk ricotta	16	V,GF,DF
King Tiger Prawns confit garlic & chilli dressing, soft herbs	22	GF,DF

Larger Plates

Shredded Chicken Salad roast capsicum, pumpkin, corn, haloumi, honey mustard vinaigrette	24	V*,GF
Scallop Ravioli prawn bisque, compressed herbs	26	
250gm Sirloin bone marrow-roasted vegetables, mushroom puree, caramelised onion jus	32	GF
Market Fish	POA	

Large Sharing Plates

Chargrilled Free-range Chicken lemon, garlic, fresh herbs	<i>Half or whole</i>	34 / 62	GF,DF
Boneless Lamb Shoulder slow-roasted in sheep's milk	<i>Half or whole</i>	34 / 68	GF,DF*
Roasted Canterbury Valley Duck Mānuka honey, Szechuan pepper, lavender	<i>Half or whole</i>	45 / 88	GF,DF
600gm Dry-aged Ribeye huitlacoche mustard, black bean salsa, burnt onion		68	GF,DF
Triple-cooked Pork Hock roast apple & tamarind caramel, kohlrabi slaw, duck-fat roasted potatoes		36	GF,DF

Sides

Barbecued Broccoli preserved lemon, pine nuts, Parmesan	10	V, GF, DF*
Cos Lettuce Salad avocado, bacon, pickled onion, blue cheese dressing	12	V*,GF,DF*
Potato Boulangère	10	GF
Pea & Pancetta toasted hazelnuts, sherry vinaigrette	9	V*,GF,DF
Duck-fat Roasted Potatoes	12	GF,DF
Wood-fired Cauliflower koji butter, crisp kale, anchovy & raisin aioli	12	
French Fries truffle salt & blue cheese aioli	8	V,GF*,DF*

Dessert

Spiced Apple Tarte Tatin cinnamon & brown butter ice cream	17	V
Almond Milk Ice Cream crystalised almonds, milk crisp, dill snow	16	V
White Chocolate & Yuzu lemon mousse, mint, toasted meringue sorbet	16	V,GF
Cheese Selection toasted bread, accompaniments	18	V,GF*

