

BAR FOOD

Our ingredients are sourced from local artisan producers who share our values of authenticity, sustainability and ethical farming practices.

SNACKS & MORE

Marinated Mount Zero Cerignola Olives
(VG, GF) -12

Freshly Shucked Oysters
Pickled Daikon, Finger Lime Mignonette
(DF, GF) - 7 each

Crudites From Here
Hyper-Local Seasonal Vegetables,
Smoked Beetroot Dip, Pumpkin & Miso Dip
(VG, NF, GF) - 26

Floridia Stracciatella
Assorted Point Lonsdale Tomatoes, Black Bean
& Ginger Vinaigrette (V, NF, GF) - 23

Hiramasa Kingfish Crudo
Blood Plum Yakatori, Chris & Helen’s Red
Shiso, Szechuan Pepper (DF, NF, GF) - 28

Chicken Karaage
Togarashi Mayo, Pickles (NF) - 24

Fried Calamari
Aioli, Sichuan Pepper, Salt Bush (GF, NF) - 24

Cape Grim Cheeseburger
Brioche Bun, Burger Sauce, Hot & Sour Pickles,
Cheese, Fries (NF) - 29

Spaghetti Alla Chitarra
Rockliff Spanner Crab, Bisque From Its Shells,
Fermented Chilli (NF) - 39

Golden Fries
Saltbush Salt (VG, GF, NF) - 15

DF / dairy free
GF / gluten free
GFO / gluten free option
V / vegetarian
VG / vegan
NF / nut free option

CRANE BAR MENU SPRING

PIZZA

San Daniele Prosciutto Pizza
Buffalo Mozzarella, Rocket (NF) - 28

Wood Roasted Pumpkin Pizza
Pumpkin, Fermented Chilli, Pepita granola
(NF) - 24

Prawn Pizza
Garlic Butter, Stracciatella, Chives (NF) - 27

CHARCUTERIE
& CHEESE

Charcuterie Platter
Seasonal Selection, Chilli Giardiniera, Pickled
Cauliflower, Sourdough (DF) - 36

Cheese Platter
Seasonal Selection Of Three Cheeses, Picked
baby fig, Vyvian’s Honeycomb, Sourdough
(NF) - 46

DESSERT

Sticky Date & Almond Frangipane Tart
Butterscotch Gelato (VG) - 17

Enbom Buckwheat Honey Sponge
Crème Fraiche & Mayer Lemon Gelato
(V, NF) - 17

Vanilla Rice Cream
Roasted Strawberries & Thyme
(V, NF, GF) -15

Savoury Gelato
Olive Oil & Creme Fraiche Gelato, Fennel
Pollen, Vincotto, Caviar - 28

CRANE
BAR & LOUNGE

Our drinks list celebrates provenance and craft — spotlighting the best of Australian producers, from biodynamic vineyards to small-batch distillers. Alongside this, we offer a curated selection of international wines and spirits, chosen for their character, balance, and alignment with our values. Whether poured, shaken or stirred, each drink is designed to complement the mood and menu of Crane.

CRANE
DRINKS

Weekend & Public Holiday Surcharges Apply

HOUSE COCKTAILS

Seafarer’s Martini

Savoury | Herbal | Dry

Olive Oil Washed Gindu Coastal Gin, Saltbush & Rosemary Infused

Maidenii Dry Vermouth, Saline, Mount Zero Green Olives — 27

Second life Spritz

Spritzing | Fruity | Refreshing

Three Foxes Rosella Gin, Second Life Wine, Rosemary,

Native Thyme, Blanc de Blanc, Raspberry — 26

Maritime Margarita

Fun | Tropical | Smokey

Coconut washed Espolon Tequila, Mezcal, Fair Kumquat, Lemon Myrtle,

Lime, Salt — 27

Medjool Old Fashioned

Rich | Boozy | Spiced

Medjool Dates, Morris 36 South Whisky, Brown Sugar,

Black Walnut & Orange Bitters — 27

Native G&T

Floral | Crisp | Effervescent

Forty Spotted Citrus & Pepperberry Gin, Australian

Finger Lime, Tonic, Bitters, Native Botanicals — 25

Luna

Rich | Silky | Spicy

Chilli Infused Espolon Tequila, Blackberry, Marionette Apricot Brandy,

Shiraz, Whey — 27

Mandarin Bloom

Floral | Effervescent | Refreshing

Botanist Gin, Oleo, Elderflower & Lemon Myrtle Liqueur,

Creamy Mandarin Soda — 28

Ruby Negroni

Vibrant | Silky | Complex

Gindu Dry Gin, Saison Rhubarb Vermouth, Strawberry, Campari,

Davidson Plum, White Possum Banana, Coconut — 27

SPIRITS SELECTIONS

LIQUEUR

Amaretto Adriatico — 15

Amaretto Disaronno — 14

Chartreuse - Green — 24

Chartreuse - Yellow — 22

Cointreau — 14

Dom Benedictine — 16

Grand Marnier — 16

Hellyers Road Whisky Cream — 15

Marionette Apricot Brandy — 12

Marionette Crème De Mure — 12

Opal Bianca Sambuca — 18

Opal Black Sambuca — 18

Three Foxes Limoncello — 15

White Possum Coffee — 12

White Possum Hazelnut — 12

Our bar team is always happy to craft classics cocktails
beyond this menu

SPIRITS SELECTIONS

AMARO & APERITIVOS

Aperol — 14

Autonomy Native Amaro — 14

Campari — 16

Fernet Branca Amaro — 17

Averna — 18

Cynar — 16

Montenegro — 16

Suze — 15

Three Foxes Triple Bitter — 15

NO - > LOW ABV

NO

Ginger Mojito

Spicy | Refreshing | Effervescent
Ginger Syrup, Lime Juice, Fresh Mint,
Fever Tree Soda — 17

Pink Cicada

Fruity | Sweet | Velvety
Lyres NA Gin, Pomegranate, Lemon, Aquafaba, Nutmeg — 18

No Buzz Espresso Martini

Sweet | wakening | rich
Lyres Coffee, Lyres White Rum, Second Life
Espresso Syrup — 18

Deuce Detox

Effervescent | Cleansing | Fresh
Lyres Agave Blanco, Pink Grapefruit, Agave Nectar,
Ginger, Honey — 20

NA Spicy Marg

Bright | Spicy | Fun
Hibiscus Infused Lyres Agave Blanco, Acid Adjusted OJ, Orange Peel
Oleo, Habanero Bitters, Hibiscus Salt — 18

Stem & Spritz

Refreshing | Minty | Quencher
Mint Stem Infused Lyres Italian Spritz, Frech Bloom Le Blanc,
Fever Tree Grapefruit Soda — 20

LOW

Golden Hour

Effervescent | Fruity | Fun
Elderflower Lemon Myrtle Liqueur, Ginger Beer, Creamy Mandarin
Soda, Bitters, Mint — 22

BEERS ON TAP 425ml

Wolf of the Willows ‘Pup’ Hazy Pale Ale — 16

Hop Nation ‘The Heart’ Pale Ale — 16

Bright Brewing Hellfire Amber Ale — 15

Asahi Super Dry — 19

CBCo Brewing Middy Lager - 16

Ask about our sessional rotating tap

BEERS

Golden Axe Crisp Apple Cider — 14

Native Tree Kangaroo Apple Cider — 16

Hills Pear Cider — 16

Mountain Culture, Moon Dust Stout — 16

Wolf of the Willows XPA — 16

Heaps Normal Non-Alc XPA — 12

SPIRITS SELECTIONS

BRANDY & COGNAC

Hennessy VS — 16

Chateau Tanunda VSOP — 14

Delord Fine Armagnac — 22

Pucara Quebranta Pisco — 16

RUM

Appleton Signature — 14

Jimmyrum Spiced — 15

Bacardi Carta Blanco— 14

Mount Gay Eclipse — 14

Zacapa Centenario23 — 25

Sagatiba Cachaca — 16

SPIRITS SELECTIONS

TEQUILA & MEZCAL

Espolon Blanco Tequila — 14

Olmeca Altos Plata — 15

Olmeca Altos Reposado — 16

Tromba Blanco — 16

Volando Blanco — 16

Volando Reposado — 18

Volando Anejo — 20

Volando Mezcal — 17

Del Maguey Vida Mezcal — 18

WINE SELECTIONS

CHAMPAGNE & SPARKLING

Lallier RO21 Brut, Champagne France32/180

Villa Sandi ‘il Fresco’ Organic Prosecco, Italy18 /108

Edmond Thery Blanc de Blanc NV, Loire Valley, France15 /90

Jansz Premium Rose, Tasmainia21/125

WHITES & ROSE

Little Goat Creek 2023, Organic Sauvignon Blanc, Marlborough NZ15 /90

Quealy “Feri Maris” 2024 Pinot Grigio, Mornington Peninsula VIC20 /120

Patrick Sullivan, Chardonnay, Gippsland VIC16/96

Domaine Gautheron 2022 Chablis, Burgundy, France22 /132

Dominique Portet "Fontaine" Rose - Yarra Valley VIC15/90

REDS

Stoney Rise 2023 Pinot Noir, Tamar Valley Tasmania17 /102

Kay Brothers “Basket Pressed” 2022 Shiraz, McLaren Vale SA18 /108

Mount Avoca Old Vine 2021 Organic Shiraz, Pyrenees VIC16 /96

Dalla Mia Finestra 2019 Cabernet Sauvignon, Yarra Valley VIC20 /120

SPIRITS SELECTIONS

WHISKIES OF THE WORLD

Archie Rose Single Malt, NSW — 21

Green Spot Single Pot, Ireland — 18

Jamesons Irish Whiskey — 15

Hibiki Harmony, Japan — 45

Aberlour 12, Scotland — 22

Laphroiag 10, Scotland — 28

Macallan 12 Double Cask, Scotland — 28

Macallan 12 Sherry Cask, Scotland — 26

Macallan 15 Double Cask, Scotland — 45

Oban 14, Scotland — 26

Talisker Storm, Scotland — 22

Rittenhouse Rye, USA — 18

Gospel Solera Rye, VIC— 16

Hellyers Road Roaring Forties, Tasmania - 16

KENTUCKY STRAIGHT BOURBON

Old Forester — 14

Makers Mark — 16

Woodford Reserve — 19

SPIRITS SELECTIONS

VODKA

Absolut Elyx — 22

Archie Rose — 16

Belvedere Organic — 16

Three Foxes Organic —14

Grey Goose — 17

GIN

23rd St Mulberry — 15

Archie Rose Signature — 17

Gindu Australian Dry — 15

Gindu Coastal — 16

Hendricks — 16

The Botanist — 16

Three Foxes Rosella Gin — 14

Forty Spotted Citrus & Pepperberry— 16