

Craig's

BAKEHOUSE CAFE



AUTUMN AT CRAIG'S 2026 EDITION

REGIONAL FOOD & HOSPITALITY - NARACOORTE, SOUTH AUSTRALIA

Autumn at Craig's

Autumn arrives quietly in Naracoorte.

The mornings shift first. The air cools. The light softens across Smith Street. There is a steadiness that returns to the day - less rush, more rhythm. It is the season that draws us back to the table, back to food that warms rather than refreshes.

At Craig's, autumn is gathering season.

The ovens respond to the change in temperature. Sourdough ferments with new character.

The pastry bench fills with spice, fruit and chocolate as Easter approaches. The scent of hot cross buns returns - not as novelty, but as ritual, marking the turn of the year.

The café changes, too. Guests linger. Coffee is held, not hurried. Conversations lengthen. The table reclaims its place - not simply as somewhere to eat, but as somewhere to connect.

This season we return to seven-day trading as part of our commitment to being present when the region gathers - long weekends, Easter celebrations and quiet weekday mornings alike. Hospitality, for us, is not about pace; it is about continuity.

You'll notice small shifts across the menu as the weather cools. Quiche and warm savoury options take their place alongside the breads that define us. Autumn sourdoughs deepen.

Afternoon coffee finds its natural partner in something just out of the oven.

Beyond the counter, our focus remains steady - celebrating regional produce, working with South Australian partners, and continuing to shape Craig's as a place where food and hospitality are considered, not rushed.

Autumn belongs to the table.

And we're grateful to be part of yours.

Craig



Easter at Craig's

Easter carries its own kind of memory.

It is not simply a long weekend or a calendar marker - it is ritual. The return of spice and fruit to the bench. The cross pressed carefully into soft dough. Chocolate folded through warm mixtures. The scent that fills the bakery before most of the town has woken.

Hot cross buns arrive each year with quiet familiarity — traditional fruit, fruitless and chocolate, baked fresh daily in small batches. They are meant to be shared, pulled apart at the table, toasted the following morning, and enjoyed slowly.

Over time, Easter at Craig's has gathered its own traditions.

Last year, two straw-suited rabbits appeared around the bakery - Benny and BunBun. Found perched near the sourdough shelves, watching over the counter, occasionally travelling in the back of the delivery car as we headed across the region. Children searched for them. Eggs were counted. Colouring sheets found their way home. A little theatre unfolded among the flour and baskets.

This autumn, Benny and BunBun return.

Not as spectacle - but as part of the season. You may find them somewhere unexpected. Resting quietly near the marble bench. Tucked into a corner of the café. Perhaps accompanying a delivery on its way out of town.

Easter should carry both ritual and delight.

At Craig's, it carries both.



A Note on Bread

There is a quiet truth about real bread.
It does not last forever.

Sourdough, made simply from flour, water and salt, behaves as it should. It changes over time. The crust softens. The crumb settles. By the third day, it asks to be toasted, revived, or transformed into something else at the table.

This is not a flaw. It is the nature of bread made without preservatives or conditioners designed for extended shelf life.

For thousands of years, bread was baked to be eaten within days. Shared. Torn. Toasted the following morning. Turned into breadcrumbs or pudding if it lingered. Its life was part of the rhythm of the household.

At Craig's, we bake with that rhythm in mind.

Our sourdoughs ferment slowly. Our everyday sandwich loaves - Vienna, multigrain and wholemeal - are made to nourish daily life, not to sit untouched for a week. Freshness is measured in flavour, texture and integrity, not in how long something can remain unchanged.

Bread, like the seasons, moves forward.

And we believe that is exactly as it should be.



From the Kitchen

As the days cool, the kitchen shifts gently with the season.

Quiche returns to the bench - generous slices filled with autumn ingredients, served warm and meant to be shared. Savoury options deepen in flavour. Afternoon light calls for something substantial alongside coffee.

Salads remain, but their character changes. The brightness of summer softens into more layered combinations - roasted elements, grains, warmer dressings.

In the bakery, sourdoughs take on new personality as the temperature drops. Fermentation slows and develops complexity. Autumn loaves carry a little more depth, suited to soups, slow-cooked meals and longer evenings at the table.

Our Baker's Hour between 3 and 4pm has found its natural place in the day - a pause as the afternoon settles. A coffee. Something freshly baked. A moment before evening begins.

Seasonal change in a regional town is not dramatic. It is steady. And in the kitchen, that steadiness is something we welcome.



The Craig's Selection

Hospitality extends beyond what we make with our own hands.

Over the past year, we have quietly introduced a curated range of pastries and specialty items from South Australian patisseries we admire — producers who share our respect for craft, ingredient integrity and seasonal rhythm.

We call this the Craig's Selection.

It is not about expanding volume. It is about expanding quality. About ensuring that what is offered across our counter reflects the best of our state's food culture - from regional bakeries to metropolitan artisans who work with the same commitment to considered production.

Regional hospitality should not feel isolated from the city. Nor should the city forget the region.

The Craig's Selection is one small way of bridging that space - bringing South Australian craftsmanship to Naracoorte, and strengthening the food network that connects us all.



The Bread Journal

Bread has always deserved more than a label.

Over time, we began documenting the thinking behind what we bake - the fermentation decisions, the flour choices, the seasonal adjustments, the reasons why a loaf behaves the way it does. What began as simple explanation has grown into what we now refer to as The Bread Journal.

It is our way of slowing the conversation around bread.

Not every loaf is meant to be identical. Not every crumb will behave the same way across seasons. Temperature, time and touch all play their part. The Bread Journal reflects that living nature — an acknowledgment that bread is craft, not formula.

You will see it continue across our platforms and in-store conversations - a quiet record of what we are learning, refining and honouring in the process of baking daily.

Because bread, like hospitality, is always evolving.



Looking Ahead - Winter at Craig's

Autumn settles us back at the table.

Winter deepens it.

As the days shorten, the kitchen begins to lean toward slower food - soups that gather flavour over hours, long-roast meats tucked into warm rolls, gravies that demand good bread alongside. The scent of wood fires drifting through town. Windows gently fogged. Evenings that ask for something substantial and shared.

In the bakery, fermentation slows again. Loaves take on richer character. The comfort of warm crust and soft crumb becomes part of the season's rhythm.

Winter at Craig's will be about depth. Slow cooking. Steady hospitality. Food that carries warmth beyond the plate.

We look forward to sharing it with you.

— Craig's





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