

Craig's

BAKEHOUSE CAFE



WINTER AT CRAIG'S 2026 EDITION

Regional Food & Hospitality - Naracoorte, South Australia

Winter at Craig's

Winter settles differently in Naracoorte.

Winter has well and truly settled in by the time this edition reaches you — perhaps a little later than planned, but somehow that feels appropriate for a season that asks us not to rush.

The mornings arrive cold and often grey. Coats stay on a little longer. Coffee is held in both hands. Around town, the smell of wood smoke hangs in the air, and inside Craig's the ovens have usually been working long before the first customer reaches Smith Street.

Winter rewards patience.

Bread needs time. Stock needs time. Beef cheeks need time. Pastry needs rest. Even a good conversation over coffee benefits from not being hurried.

Since Autumn at Craig's, that idea has increasingly shaped our kitchen. We have been cooking more slowly, exploring what belongs inside a proper country pie, putting pots of soup on for lunch, and thinking about how Craig's food can travel beyond the bakery itself.

That last thought matters.

Craig's began with bread, pastry, coffee and a table in Naracoorte. Our ambition is broader: to celebrate regional food and hospitality, connect it with South Australian makers, and find new ways of taking the best of the region beyond our front door.

Winter gives us permission to do that thoughtfully.

So this edition is about food that takes its time — and a few things beginning to take shape for the seasons ahead.

Craig





Good Things Take Time

From the Craig's Kitchen

Winter has drawn the Craig's kitchen towards the pot.

Beef cheeks braised slowly in red wine. Duck cooked until tender. Chicken with leek and tarragon. Roast vegetables caramelised at the edges. Sauces that are given time to become deeper rather than simply thicker.

That same thinking led us to our Craig's Estate Pies.

We started with a simple question: what happens when the filling of a pie is treated with the same respect as the centre of a dinner plate?

The answer has taken us through venison with red wine and juniper, duck with cherry and Shiraz, pulled pork with apple and cider, and other slow-cooked combinations that feel entirely at home in a country bakery — just approached a little differently.

It is still a pie. It should still be generous, comforting and familiar.

But familiar food does not have to stand still.

Soup Weather

A Bowl, Some Bread, and Winter Outside

There are some foods that do not need reinvention.

A bowl of soup. Good bread. Butter. A cold day.

Through winter, the pot at Craig's changes with what suits the week — from minestrone and pea and ham to roasted vegetable soups and the unapologetically comforting cheesy beef and potato.

Soup is simple food, but simple is not the same as careless.

A good stock, enough time, proper seasoning and something freshly baked alongside it can turn lunch into exactly what a winter day needed.

Perhaps that is why soup feels so at home in a bakery.

Bread was always meant to have something to dip into.



The Bread Journal

We Owe Julia an Entry

When we introduced The Bread Journal in Autumn, the idea was simple: to share more of what we notice, learn and refine as we bake. And then, like many good intentions in a busy bakery, it sat quietly on the bench.

So consider this the next entry.

Julia — our sourdough starter — has no interest in production schedules. She responds to temperature, flour, water and time. And winter changes all of them.

As the bakery cools, fermentation slows. Dough develops differently. Proving takes longer. The same recipe on paper can behave differently in July than it does in January.

That is one of the things we enjoy about bread: it refuses to become entirely mechanical.

There are measurements and processes, certainly, but there is also observation. Is the dough ready? Has it developed enough? Does it need another twenty minutes rather than another ingredient?

The Bread Journal was never meant to be a lecture. It is simply our way of recording the things bread keeps teaching us.

Julia, meanwhile, will continue to work to her own timetable.





A Little Julia Of Your Own

Not Quite Yet...

We've been asked a surprisingly lovely question lately:

"Can we buy some of Julia?"

The short answer is — not quite yet.

Julia, our sourdough starter, is still finding her feet. She is healthy, active and increasingly confident in the Craig's bakery, but she is not yet quite stable enough for us to start sending pieces of her out into the world.

And frankly, she's still a little shy.

Rather than simply selling sourdough starter over the counter, we think Julia deserves something a little more considered.

So, sometime in early 2027, we hope to begin offering small portions of Julia for adoption — ready to go to new homes, kitchens and bread benches, accompanied by instructions on how to feed her, care for her and keep her going.

By then, she'll have had plenty more time to mature and establish herself.

Until then, Julia stays safely at Craig's — bubbling away, helping with the sourdough and generally behaving as though the bakery belongs to her.

We'll let you know when she's ready to leave home.

So consider this the next entry.

Beyond The Bakery

Dinner Has Been on Our Mind

What happens when people want Craig's food, but do not necessarily want to eat it at Craig's?

Someone finishes work late. Travellers arrive at their accommodation after a day on the road. A couple looks at each other at six o'clock and neither has the slightest intention of cooking. A family is home, hungry, and the familiar question appears:

What's for dinner?

That thinking led to Craig's Supper.

The principle is deliberately uncomplicated: we do the slow part.

The braising, roasting and preparation happens in the Craig's kitchen. At home, dinner is finished simply, plated and eaten. No subscription. No box of ingredients waiting to become another job.

It is also part of a bigger idea we are exploring — that Craig's hospitality does not necessarily have to remain within the four walls of 120 Smith Street.

We are now looking at how our ready-to-finish meals might reach more people across the Limestone Coast and, potentially, into the city — taking regional food further without losing the care, simplicity and sense of place that shaped it here.

The bakery remains our home.

But increasingly, we are interested in where Craig's food might travel next.

CRAIG'S SUPPER

Made for your table.

Dinner sorted. From \$25.

HEAT. PLATE. EAT.



CHOOSE YOUR SUPPER



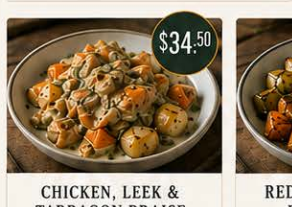
SOUP SUPPER FOR TWO
Currently Minestrone with two house-baked sourdough rolls.
SERVES 2



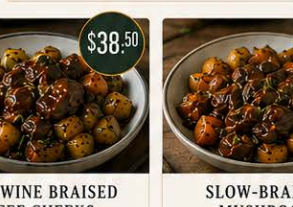
BEEF MINCE FAMILY PIE DINNER PACK
Family pie and roasted vegetables.
SERVES UP TO 4



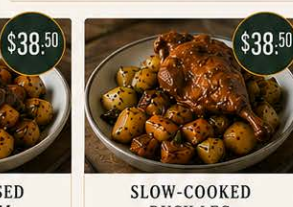
CHICKEN, LEEK & VEGETABLE FAMILY PIE DINNER PACK
Family pie and roasted vegetables.
SERVES UP TO 4



CHICKEN, LEEK & TARRAGON BRAISE
Tender chicken in a creamy tarragon sauce with vegetables, sourdough rolls & herb butter.
SERVES 2



RED WINE BRAISED BEEF CHEEKS
Slow-braised beef cheeks in rich red wine sauce with roasted vegetables, sourdough rolls & herb butter.
SERVES 2



SLOW-BRAISED MUSHROOM BOURGUIGNON
Rich mushroom, red wine sauce with roasted vegetables, sourdough rolls & herb butter.
SERVES 2



SLOW-COOKED DUCK LEG BRAISED IN RED WINE
Tender duck leg in red wine sauce with roasted vegetables, sourdough rolls & herb butter.
SERVES 2



GOOD FOOD. MADE LOCALLY. SHARED TOGETHER.

craigsbakehouse.com.au



A Little Later at Craig's

Wine & Craft Beer Arrive from September

There is something different about a room after dark.

The pace changes. Food becomes a little slower. People stay rather than pass through. And a good meal sometimes asks for a glass beside it.

From September, wine and craft beer will become part of the Craig's offering — with an emphasis on South Australian and regional choices that make sense alongside the food we serve.

For us, this is not about turning a bakery into a bar.

It is about allowing the hospitality to grow with the food: a glass of wine with a slow-cooked meal, a craft beer with an Estate Pie, and the possibility of occasional evenings where Craig's feels a little different after the coffee machine has quietened.

Another small step beyond the traditional bakery — and one we are looking forward to sharing.



The Craig's Selection

South Australia, on Our Counter

We have never believed that Craig's needs to make everything in order to care deeply about everything we serve.

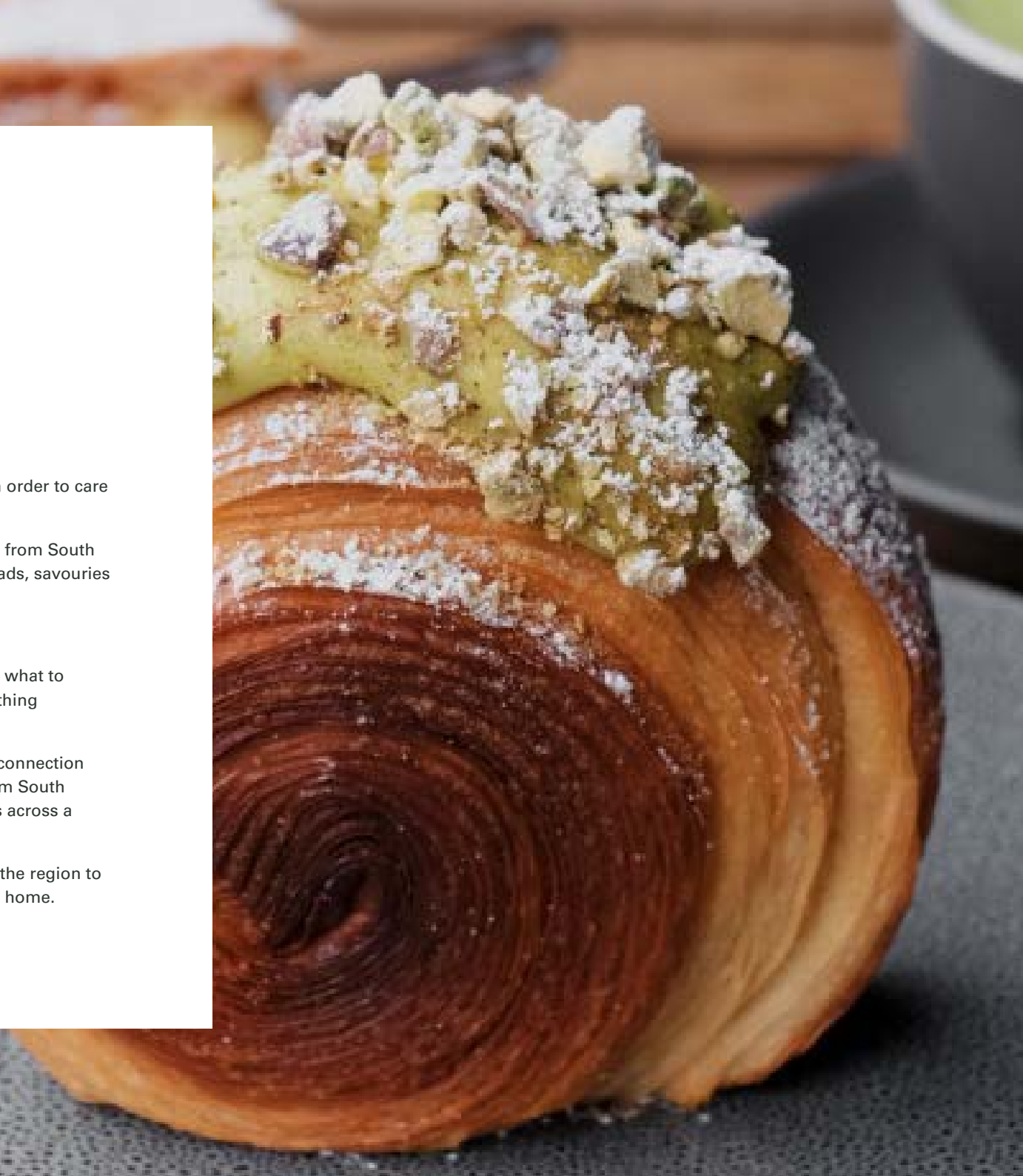
The Craig's Selection brings together pastries and specialty lines from South Australian patisseries whose work we admire, alongside the breads, savouries and food made in our own kitchen.

That distinction matters.

Good hospitality is partly about making. It is also about knowing what to choose, who to work with, and when somebody else does something exceptionally well.

For a regional bakery, those partnerships create another kind of connection between city and country — giving Naracoorte access to premium South Australian patisserie while allowing Craig's to build relationships across a broader food community.

In time, we hope that bridge works both ways: bringing more of the region to the city as well as more of South Australia to our counter here at home.



Looking Ahead

Spring at Craig's

Winter asks us to slow down.

Spring inevitably asks: what comes next?

The days will lengthen. The first blossom will begin appearing across the orchard at Childerley Park. Fruit will start its journey towards another harvest, vegetable beds will be planted again, and the landscape will begin doing what it does every spring — waking up.

For Craig's, that also means looking forward to what the coming growing season might bring to the Childerley Park Produce range.

Preserves, relishes and other things from the orchard and garden give us another way to connect what grows locally with what eventually appears on a Craig's table — and there is considerably more we want to explore there.

Spring will also be about momentum.

New ways to gather. More thought about events and catering. More regional produce finding its way into what we make. And more of Craig's beginning to happen beyond the bakery.

We are not in a hurry to reveal everything at once.

Good ideas, like good food, benefit from time.

For now, there is still winter to enjoy.

A warm table. A loaf on the bench. Something slow in the pot.

And, from September, perhaps a glass of South Australian wine beside it.

We look forward to sharing what comes next.

Craig



CRAIG'S BAKEHOUSE CAFE

CRAIGSBAKEHOUSE.COM.AU