

**SET MENU OPTION 1**  
**'THE CLASSICS'**  
**2 course \$45**  
**3 course \$55**

**APPETISERS TO SHARE:**

**Croquettes**– potato and emmental, pistou sauce

**Duck Liver Pâté** – salade de saison, peach relish, croûtes

**Taragon Cannellini Bean & Tarator Dip**- roasted pepitas, pickled vegetables, croûtes

**Warm Pendleton Olives (V)** - marinated in citrus & fennel seed oil

**MAIN SELECTION: CHOOSE FOUR**

**Chicken Breast Schnitzel**– free range chicken, panko crumb, chips, pickled cucumber & heirloom radish salad, verjuice vinaigrette, lemon

**Sauces**- Gravy, Pepper Sauce, Mushroom Sauce, Béarnaise Sauce

**Beer Battered Australian Deep Sea Cod** – chips, pickled cucumber & heirloom radish salad, verjuice vinaigrette, lemon

**Crafers Burger**– 200gm black angus pattie, raclette cheese, red onions, dijon and cornichon aioli, tomato, lettuce, chips & aioli

**Pan fried Gnocchi (V)** – heirloom cauliflower, kale, shallot, walnut, burnt butter & sage, comté cheese

**Tempura de Fleurs de Courgettes** – chick pea & quinoa filled zucchini flower, ratatouille and red capsicum coulis

**Southern Australian Salt & Pepper Squid**– chips, pickled cucumber & heirloom radish salad, verjuice vinaigrette, lemon

**DESSERT: ALTERNATE DROP**

**Crème Brulee**- freeze dried raspberries

**Paris Brest** – choux pastry stuffed with hazelnut butter cream



— THE —  
**CRAFERS**  
**HOTEL**  
— EST. 1839 —

**SET MENU OPTION 2  
'PLATS PRINCIPLE'**

**2 course \$55**

**3 course \$65**

**APPETISERS TO SHARE:**

**Baked Hervey Bay Scallops** – citrus butter, herb & tomato vinaigrette

**Smoked Salmon** – crème fraiche, lemon

**Croquettes**– potato and emmental, pistou sauce

**Charcuterie**- shaved meats by Parma Cured Meats, house made pork rillettes, pickled vegetables, croûtes

**MAIN SELECTION: CHOOSE FOUR**

**Confit de Canard** – confit duck maryland, blackcurrant gastrique, vegetables de saison, pommes daupine

**Poisson du Jour** – fresh market fish of the day, confit fennel, tomato, red & green pepper sauce, pommes l'anglaise, herb oil

**Rotisserie Murray Valley Pork Rack**- Vegetables de saison, leek & shallot soubise, prune & armagnac sauce, crackling

**Black Angus Scotch Fillet**- pommes dauphine, vegetables de saison, béarnaise sauce

**Pan fried Gnocchi (V)** – heirloom cauliflower, kale, shallot, walnut, burnt butter & sage, comte cheese

**Tempura de Fleurs de Courgettes** – chick pea & quinoa filled zucchini flower, ratatouille and red capsicum coulis (v)

**DESSERT: ALTERNATE DROP**

**Crème Brulee**- freeze dried raspberries

**Millefeuille aux Fraises et a la Pistache** – strawberry & pistachio millefeuille, pistachio ice cream, berry coulis



THE  
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**Rotisserie Platter Dining Menu**  
**Served- Sharing Format**  
**Price Per Head- \$60.00**

**ENTREE**

**Charcuterie w. Pâté and Olives-**

Shaved cuts by Parma Meats, house made pork rillettes, pickled vegetables, croûtes

Duck Liver pâté, peach relish.

Warm mixed Pendleton olives

**MAIN**

**Black Angus Scotch Fillet**

béarnaise sauce

&

**Rotisserie Murray Valley Pork Rack-** Vegetables de saison, leek & shallot soubise,  
prune & armagnac sauce, crackling

Accompanied by: Pommes Dauphine, vegetables Tian & steamed broccolini

**Vegetarian alternative available on request**

**DESSERT (including Coffee & Tea)**

**Cheese Selection**

**La Dauphine Double Crème (Will Studd)**

(Burgundy, France- Cow's milk, aged 5-6 weeks)

**Saint Agur (Blue)**

(Velay, France- Cow's Milk, aged 4 months)

**Swiss Gruyère Vieux**

(Canto Fribourg, Switzerland- Cow's milk, unpasteurised, aged min. 18months)

**Selection de Petits fours**



**Extra Available for All Menus:**

Fresh Baguette with French Butter \$2 per head

Garlic & Herb Sour Dough \$3 per head

A single itemised account will be issued- no split bills

Please advise of any dietary requirements 2 days prior to event

Cakeage fee \$25

Corkage \$25 per bottle

