

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

APPETISERS TO SHARE:

Croquettes (V) – potato and Emmental, pistou sauce

Venison Terrine – salade de saison, fig & brandy relish, croûtes

Warm Jerusalem Artichoke Dip (V)- kale chips, 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 Flat Head – chips, pickled cucumber & heirloom radish salad, verjuice vinaigrette, tartare sauce, lemon

Crafers Burger – 200gm Wagyu patty, bacon jam, fried green tomato, Jack cheese, lettuce, tarragon aioli, chips

Pan fried Gnocchi (v) – wild mushrooms, roasted butternut pumpkin, rocket, hazelnuts, and pecorino

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

DESSERT: ALTERNATE DROP

Crème Brulee - freeze dried raspberries

Moelleux au Chocolat - warm chocolate & almond cake, spiced almond compote



THE
CRAFERS
HOTEL
EST. 1839

SET MENU OPTION 2
'PLATS PRINCIPLE'
2 course \$55
3 course \$65

APPETISERS TO SHARE:

Natural Oysters - shallot 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

Magret de Canard – pan seared duck breast, red currant sauce, vegetables de saison, pommes grenaille

Poisson du Jour – fresh market fish of the day, parsnip & fennel puree, glazed turnips, heirloom carrots, shallot & citrus beurre blanc, herb salad

Rotisserie Murray Valley Pork Rack- Vegetables de saison, pommes mousseline, prune & Armagnac sauce

350 gm Black Angus Scotch Fillet- baby brussels, chestnuts & smoked pork sausage, pommes grenaille, béarnaise sauce

Pan fried Gnocchi (v) – wild mushrooms, roasted butternut pumpkin, rocket, hazelnuts, and pecorino

DESSERT: ALTERNATE DROP

Crème Brulee- freeze dried raspberries

Tarte de Pommes et Myrtilles- apple and blueberry tarte tatin, salted caramel ice cream



THE
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Rotisserie Platter Dining Menu
Served- Sharing Format
Price Per Head- \$65.00

ENTREE

Charcuterie w. Pâté and Olives-

Shaved cuts by Parma Meats, house made pork rillettes, pickled vegetables, croûtes
Venison Terrine – salade de saison, fig & brandy relish, croutes
Warm mixed Pendleton olives

MAIN

Black Angus Scotch Fillet-

Béarnaise sauce

&

Rotisserie Murray Valley Pork Rack-

Prune & Armagnac sauce,

Accompanied by: Pommes grenaille, vegetables de saison & 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



THE
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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

Please advise of all dietary requirements upon booking. Pleasenote, as we operate and prepare food in a commercial kitchen we cannot guarantee against allergic reaction.