



THE
CRAFERS
HOTEL
EST. 1839

SET MENU OPTION 1

'THE CLASSICS'

2 course \$45

3 course \$55

APPETISERS TO SHARE:

Croquettes (v) – pork & potato croquettes, tomato relish.

Chicken liver pâté - salade de saison, apple & cranberry chutney, croûtes

Roast cauliflower & chive hommus (v)- Sweet potato crisps, 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 Tommy Ruff

chips, pickled cucumber & heirloom radish salad, verjuice vinaigrette, tartare sauce, lemon

Crafers Burger

200gm wagyu patty, dill pickle, jack cheese, tomato,
iceberg lettuce, tarragon aioli, beer battered onion rings, chips

Tarte Tatin aux Légumes

leek & zucchini pie, squash, toasted pepita, pecorino salad, balsamic reduction (v)

Pan fried Gnocchi

heirloom tomato, peas, fresh basil, toasted almonds,
pecorino, roast tomato coulis (v)

DESSERT: ALTERNATE DROP

Crème Brulee - freeze dried raspberries

Profiteroles au chocolat - choux pastry with vanilla ice cream, hot chocolate sauce



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SET MENU OPTION 2

'PLATS PRINCIPLE'

2 course \$55

3 course \$65

APPETISERS TO SHARE:

Natural Oysters - shallot vinaigrette

Rillette de saumon - salmon rilette, crème fraiche, herbs, croûtes

Roast cauliflower & chive hommus (v) - Sweet potato crisps, pickled vegetables, croûtes

Charcuterie - Parma handcrafted cured meats, pork & potato croquettes, pickled vegetables, croûtes

MAIN SELECTION: CHOOSE FOUR

Confit de canard a l'orange

Confit duck maryland, orange sauce, vegetables de saison, confit potato

Papillote de Barramundi

Baked barramundi, fennel, asparagus, onion, tomato, green beans, herbs and a pernod and caper butter

300gm Fleurieu Peninsula Veal Rack

Sautéed garden peas with bacon and pearl onion, confit potato, salsa verde

350 gm Black Angus Scotch Fillet

Sautéed broccolini, Gribiche potato salad, Béarnaise sauce

Pan fried Gnocchi

Roasted tomato coulis, heirloom tomato, garden peas, fresh basil, toasted almond, pecorino (v)

DESSERT: ALTERNATE DROP

Crème Brulee - freeze dried raspberries

Raspberry pannacotta - almond tuille, mixed berry compote, berry sauce



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Extra Available for All Menus

Fresh Baguette with French Butter \$2 per head

Garlic & Herb Sour Dough \$3 per head

Sides of choice - 2 sides \$5 per head

Cakeage fee \$25

Corkage \$25 per bottle

A single itemised account will be issued - no split bills

Please advise of all dietary requirements upon booking.

Please note, as we operate and prepare food in a commerical kitchen

we cannot guarantee against allergic reaction.