



THE
CRAFERS
HOTEL
EST. 1839

VALENTINES DAY MENU

COMPLIMENTARY AMUSE-BOUCHE OF GOUGERE'S
AND A GLASS OF NV BOLLINGER SPECIAL CUVEE ON ARRIVAL

\$80 pp

To start

SOURDOUGH, LESCURE BUTTER
CROQUETTES DE PORC
CHARCUTERIE SELECTION
HERVEY BAY SCALLOPS

To follow

BOUILLABAISSE DE FRUITS DE MER

South Australian king prawns, Kinkawooka mussels, Goolwa pipis, scallop, local market fish, fennel, anise flavoured broth, saffron potato, charred baguette & rouille

AGNEAU A L'ÉPICE VADOUVAN

spiced lamb backstrap, eggplant caviar, caramelised heirloom carrot, herb & goat cheese salad, pomegranate molasses

CORDON BLEU AU POULET

pan fried crumbed chicken, ham & gruyere cheese filling, chicken jus, vegetables de saison and potato fondant

BOEUF 300g

black angus scotch fillet, sautéed broccolini, grenâille potato, béarnaise sauce

To finish

PROFITEROLES AU CHOCOLAT
CRÈME BRULEE
PANNACOTTA A LA FRAMBOISE

Tea or Coffee