

APPETISERS **

Semi-sourdough Baguette – 2 per piece
French butter

Fresh Garlic & Herb Focaccia – 6

Warm Pendleton Olives
marinated in citrus & fennel seeds (v) – 8

Smoky Bay Oysters
– natural, shallot vinaigrette
– rockefeller, spinach sauce, butter crumb
– kilpatrick, bacon, Worcestershire sauce
½ doz. 24 1 doz. 40

Escargots à la Berrichonne (6) – 18
snails, speck, garlic & walnut butter, gratiné

Charcuterie Board – 28
local handcrafted cured meats, house made terrine, pork croquettes, pickled vegetables, croûtes

Roast Parsnip & Confit Garlic Dip (v) – 16
sweet potato crisps, pickled vegetables, croûtes

Chicken Liver Pâté – 16
salade de saison, apple & cranberry chutney, toasted brioche

Hiramasa Kingfish Mariné – 22
house cured kingfish, vegetable acharé, herb oil

Gougères aux Champignons et Raclette (5) (v) – 18
choux puffs filled with Raclette, mushroom duxelles, herb salad

PETITS PLATS

Soufflé au Roquefort – twice baked Roquefort soufflé, frisée, hazelnut & fig salad, blue cheese dressing (v) 18

Tarte aux Blettes – silver beet & pine nut tart, heirloom roasted root vegetable salad, beetroot glaze (v) 22

Salade de Niçoise au Thon – chargrilled tuna, heirloom tomato, green beans, beetroot pickled egg, confit potatoes, olive dust, vinaigrette 26

Mouclade au Saffron – South Australian mussels, saffron cream broth, charred baguette, pommes paille (300gm / 1kg) 22 / 38

Tartare de Boeuf – hand cut beef fillet, Falkai Farm egg, fried capers, cornichons, shallot, dijon mustard, pommes gaufrette 26

PLATS PRINCIPAUX

Escalope de Veau aux Champignons – veal scallopini, forest mushroom sauce, rocket, basil & green pea risotto, herb salad 34

Ballotine de Poulet – chicken breast ballotine, cranberry, fresh herb & chestnut filling, vegetables de saison, Paris mash, chicken jus 34

Chaudrée de Fruits de Mer – South Australian king prawns, Kinkawooka mussels, Goolwa pipis, market fish, potato & leek veloute, charred baguette 36

Agneau à la Chermoula – lamb rump, coral lentil & root vegetable tagine, preserved lemon, cilantro labne 34

Confit de Canard aux Figues – confit duck maryland, fig gastrique, vegetables de saison, Paris mash 34

Poisson du Jour – fresh market fish of the day MP

CLASSICS

Steak Frites – 300gm MSA rump, chips, pickled cucumber & heirloom radish salad, vinaigrette, herb butter (w/ sauce +2) 32

Chicken Breast Schnitzel – free range chicken, panko crumb, chips, pickled cucumber & heirloom radish salad, vinaigrette, lemon* (w/ sauce +2, w/ ham parmigiana +4)..... 24

Beer Battered Port Lincoln Yellowfin Whiting – chips, pickled cucumber & heirloom radish salad, vinaigrette, tartare sauce, lemon *..... 28

Southern Australian Salt & Pepper Squid – chips, pickled cucumber & heirloom radish salad, vinaigrette, aioli, lemon * 26

Crafers Burger – 200gm Wagyu patty, Jack cheese, tomato, iceberg lettuce, dill pickle aioli, spicy beetroot relish, beer battered onion rings, chips (w/ egg +2, w/ bacon +2)* . 26

Prawn & Barramundi Curry – baby spinach, curry leaf, chilli, cream, pilau rice, tomato basil jam, lime wedge, roti & pappadam 28

Pâtes du Jour – daily pasta special MP

ROTISSERIE

PORC RÔTI
Crispy Skin Pork Loin
roast apple w/ brioche, sage & onion,
braised red cabbage,
Paris mash,
Calvados, apple sauce

32

BOEUF
Black Angus
Scotch Fillet
baby brussels & speck,
Dauphinoise potatoes
Béarnaise sauce

300gm – 38

SIDES

Sauce – 2
Gravy, Diane, Mushroom,
Pepper, Béarnaise,
Café de Paris,
Beerenberg mustard

Sautéed Greens – 10
green beans, snow peas,
broccolini, garlic butter

Gratin de Choux Fleur – 10
cauliflower mornay,
herb crumb

Aligot – 10
roasted garlic, tomme
cheese, truffle oil,
potato purée

Salade Verte – 8
mesclun leaves, hazelnut
oil, champagne vinaigrette

Chips – 8
aioli, tomato chutney

Wedges – 10
sour cream, sweet
chilli sauce

Onion Rings – 8
beer battered, aioli



THE
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KIDS' MENU

Pasta Napolitana – cheese	10
Battered Fish – chips, salad	12
Chicken Schnitzel – chips, salad	12
Salt & Pepper Squid – chips, salad	12
Cheese Burger – chips, tomato sauce	12
Sprinkle Sundae – vanilla ice cream, sprinkles, topping (butterscotch, chocolate sauce)	6

DESSERTS

Fondant à la Chataigne et Chocolat – warm chocolate & chestnut cake, chestnut crumble, vanilla ice cream	12
Tarte Tatin aux Poires Vanillé – baked pear & vanilla tart, toffee ice cream.....	12
Crème Brûlée – freeze dried raspberries	12
Chouquette à la Crème Chantilly - choux pastry filled with chantilly cream, warm salted caramel sauce, hazelnut toffee.....	12
Affogato – vanilla bean ice cream, espresso coffee, Frangelico, Baileys or Kahlua	12



COFFEE & TEA

Flat White, Latte, Cappuccino, Long Black	4
Hot Chocolate	5
Mocha	5
Chai Latte	5
Short Black	3.5
Macchiato	3.5
Babycino	2
Extra Shot – mug , decaf.....	0.5
Soy Milk , Almond Milk, Zymil	1
T2 Tea Range English breakfast, chamomile, sencha green, French earl grey, peppermint, chai, lemongrass & ginger	4



Mon. to Thurs.	Fri. to Sat.	Sunday
Noon – 2.30pm	Noon – 2.30pm	Noon – 2.30pm
5.30pm – 8.30pm	5.30pm – 9.00pm	5.30pm – 8.30pm

CHEESE SELECTION **



SOFT CHEESE
Le Dauphin Double Crème (Will Studd)
Burgundy, France
cow's milk
age: 5-6 weeks

BLUE CHEESE
Saint Agur
Velay, France
cow's milk
age: 4 months

HARD CHEESE
Swiss Gruyère Vieux
Canton Fribourg,
Switzerland
cow's milk (unpasteurised)
age: minimum 18 months

Any 2 – 20
Any 3 – 30

CHEESE TROLLEY

Available
during selected
services



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**available all day | *available all day Sat/Sun | (v) vegetarian | gluten free menu available on request
{ management cannot guarantee meals without traces of allergy items }
public holidays will incur a 15% surcharge