



THE
CRAFERS
HOTEL
EST. 1839

VEGETARIAN & VEGAN

APPETISERS*

**Semi-sourdough
Baguette (VE)** – 2
olive oil or
French butter

**Fresh Garlic & Herb
Focaccia (v)** – 6

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

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

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

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

PLATS PRINCIPAUX

Risotto aux Betteraves – risotto, beetroot, basil & rocket (VE) 26

Tagine de Lentilles Corail et Légumes – lentil & root vegetable tagine, herb salad,
pomegranate molasses (VE) 26

CLASSICS

Vegetalien Burger – spicy black bean & herb patty, avocado, tomato, iceberg lettuce,
tomato relish (VE) 26

Spaghetti à l'ail confit et petits pois – confit garlic spaghetti with green peas,
rocket & basil (VE) 24

SIDES

Sautéed Greens – green beans, snow peas, broccolini, olive oil (VE) 10

Aligot – roasted garlic, tomme cheese, truffle oil, potato puree (v)..... 8

Salade Verte – mesclun leaves, hazelnut oil, champagne vinaigrette (VE) 8

Gratin de Choux Fleur - cauliflower mornay, herb crumb (v).....10

DESSERT

Fruit and Grain Slice – berry coulis, sorbet (VE) 12

All desserts on the main menu are vegetarian.

Public Holidays will incur a 15% surcharge

{ management cannot guarantee meals without traces of allergy items }

GLUTEN-FREE MENU

Please speak to a staff member for options if you are Coeliac

APPETISERS **

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

Smoky Bay Oysters
- natural, shallot
vinaigrette
- kilpatrick, bacon,
Worcestershire sauce
½ doz. 24 1 doz. 40



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

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

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

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

PETITS PLATS

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

Mouclade au Saffran – South Australian mussels, saffron cream broth,
gluten free bread, 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..... 32

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

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

Confit de Canard aux Figs – confit duck maryland, fig gastrique,
vegetables de saison, Paris mash..... 32

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

CLASSICS

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

Grilled Port Lincoln Yellowfin Whiting – chips, pickled cucumber & heirloom radish salad,
vinaigrette, tartare sauce, lemon ✱ 28

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

DESSERTS

Fondant à la Chataigne et Chocolat – warm chocolate & chestnut cake,
chestnut crumble, vanilla ice cream, 12

Crème Brûlée – freeze dried raspberries 12

ROTISSERIE

PORC RÔTI
Crispy Skin Pork Loin
braised red cabbage,
Paris mash,
Calvados, apple sauce

32

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

300gm – 38

SIDES

Sauce – 2
Béarnaise,
Café de Paris,
Beerenberg mustard

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

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

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

Chips – 8
aioli, tomato chutney



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