

# BAR MENU

## APPETISERS

**Uraidla baguette** - house made whipped butter **2**

**Garlic Butter Bun 4**

**1/2 doz Smoky Bay Oysters** - natural, Mignonette dressing or kilpatrick **22**

**Charcuterie Board** - local handcrafted cured meats, scotch egg, pickled vegetables, focaccia **20**

**Pastilla de Poulet (3)** - brick pastry cigars, free range chicken, date & pistachio, preserved lemon, pickled zucchini salad **16**

**Chicken Liver Pâté** - Zuni style pickles, brioche **18 (GFO)**

**Croquettes du Jour (4)** - daily special **16**

**Fromage Dechire** - straciatella, beetroot, pistachio, charred baguette **20 (V)**

## CLASSICS

**Basque Mussels** - South Australian mussels, onions, green peppers, tomatoes, red espelette peppers, charred baguette, pommes paille (1kg) **32 (GFO)**

**Southern Australian Salt & Pepper Squid** - chips, cos salad, aioli, lemon **26**

**Chicken Breast Schnitzel** - free range chicken, panko crumb, chips, cos salad **24 (w/sauce +2 or parmigiana +4)**

**Beer Battered Red Gurnard** - chips, cos salad, tartare sauce, lemon **28 (GFO)**

**Crafers Burger** - 200gm Wagyu patty, Jack cheese, tomato, iceberg lettuce, dill pickle, aioli, spicy beetroot relish, beer battered onion rings, chips **24 (w/ egg +2 w/ bacon +2)**

**Steak Frites** - 300g MSA Riverine Sirloin, fried potato salad, Bearnaise butter, shaved cabbage **32 (GFO)**

**Prawn & Barramundi Curry** - baby spinach, curry leaf, chilli, cream, pilau rice, tomato basil jam, lime wedge, roti & pappadum **28 (GFO)**

**Gnocchi** - pan seared potato dumplings, zucchini, peas, ricotta salata, fine herbs **26 (V)**

Available 7 days 12pm -9pm

\*Public holidays will incur a 15% surcharge\*

(V) vegetarian | (GF) gluten free | (GFO) gluten free option

More Plant Based options available on request

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## EXTRAS

**Royale w Cheese** - beef slider, cheese, pickle, onion jam **2 for 12**

**Chips** - aioli, tomato chutney **8 (V)**

**Wedges** - sour cream, sweet chilli sauce **10 (V)**

**Onion Rings** - beer battered, aioli **10 (V)**

**Sauces** - Gravy, Mushroom, Pepper, Cafe de Paris butter ,  
Beerenberg mustards **2**

## DESSERTS

**Crème Brulée** - freeze dried raspberry **12 (GF) (V)**

**Lemon Parfait** - meringue, curd, blood orange crumble **12 (V)**

**Bitter Chocolate mousse** - coffee ice cream, granola **12 (V)**

**Cheese selection** - select from soft, hard or blue,  
lavosh & accompaniments **28 (V)**



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CRAFERS  
HOTEL  
EST. 1839

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