

TABLE D'HOTES MENU

2 COURSE PREMIUM

TO START

Selection of shared dishes

Uraidla Sourdough

house butter (GFO)

Crab Toast

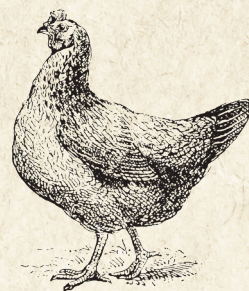
poached blue swimmer crab, gribiche,
pickled shallot, chervil, toasted brioche

Roasted Westside Mushies

smoked cauliflower puree,
porcini emulsion, pine nuts (VEO)

Steak Tartare

raw beef fillet, fresh horseradish, egg mimosa,
cornichon, shallots, capers, pommes (GF)



PLATS PRINCIPAUX

Please choose a main

Escalope de Porc

chargrilled pork cutlet, caramelised pear,
sauteed peas, fennel, sage, celeriac remoulade (GF)

Poussin Rôti

roasted half spatchcock, freekah, broccoli, pomegranate,
toasted almond, buckwheat, buttermilk dressing

Gnocchis de Printemps

gnocchi, baby turnips, witlof, walnuts,
reggiano parmesan, parsley dust, parsnip cream (V)

Canard Poêle

pan seared duck breast, confit baby onion, golden beets, red beet puree,
puffed amaranth, tuscan kale chips (GF)

Barramundi a la Rouille

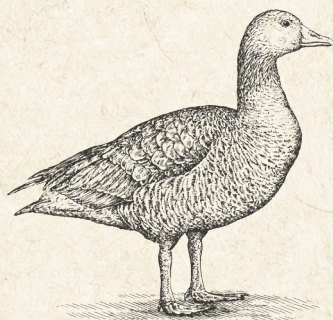
pan seared barramundi, saffron crab fregola, shaved fennel,
radish, citrus, seafood rouille, lobster oil

Poisson du Jour

market fish of the day

Coupe du Jour (+ \$5)

butchers cut of the day



SHARED SIDES

Steamed Broccolini

citrus + tarragon butter, toasted almonds
(GF) (VEO)

Roast Heirloom Beets

candied walnuts, goats curd, pickle gel
(GF)(V)



THE
CRAFERS
HOTEL
EST. 1839

2 COURSES 70

3 COURSES 80

(Add dessert)

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

This is a sample menu, dishes are subject to change on a daily basis
public holidays will incur a 15% surcharge

{ management cannot guarantee meals without traces of allergy items }

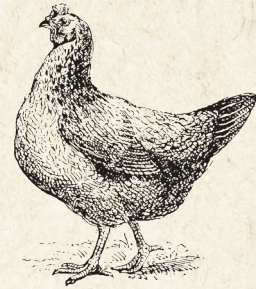
LES ENFANTS

25pp

TO START

Garlic Butter Bun

Choice of juice or soft drink



THE MAIN EVENT

Please choose a main

Pasta Napolitana (V) (GFO)

tomato, cheese

Fish & Chips (GFO)

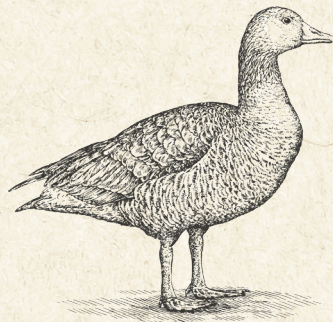
battered local fish, chips, salad

Chicken Schnitzel

chips, salad

(w sauce, choice of gravy or parmigiana)

Cheeseburger & Chips



TO FINISH

Vanilla Ice Cream Sundae

a choice of butterscotch or chocolate topping
and sprinkles or chocolate cookie crumb

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