

TABLE D'HOTES MENU

2 COURSE CLASSIQUES

TO START

Selection of shared dishes

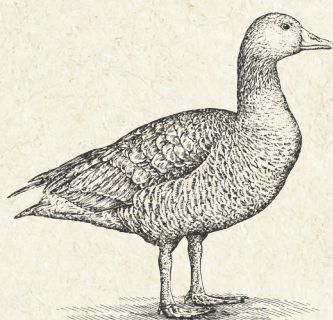
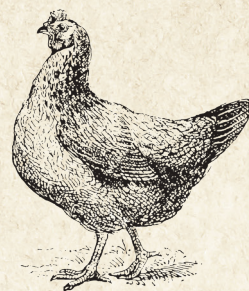
Uraidla Sourdough
house butter (GFO)

Duck Liver Parfait
mandarin gel, duck skin crumb, firecracker radish, croûte (GFO)

Scallops Poêlé
pan seared Japanese scallops, saffron cream, roe, crispy shallot (GF)

Three Cheese Croquette
gruyere, provolone, d'affinois, lemon & chive aioli

Roasted Westside Mushies
smoked cauliflower puree, porcini emulsion, pine nuts (VEO)



CLASSIQUES

Please choose a main

Le Burger

200gm wagyu patty, jack cheese, lettuce, bacon,
french onion tomato relish,
Crafers sauce, garlic, onion & herb chips (VEO) (GFO)

Chicken Schnitzel

free range chicken breast, frisee salad,
garlic, onion & herb chips
(w choice of gravy or parmigiana)

Calamari Persillade

buttermilk fried calamari, shaved fennel salad,
squid ink aioli, parsley oil, garlic, onion & herb chips

SA Sustainable Fish & Chips

frisee salad, tartare, garlic, onion & herb chips (GFO)

Gnocchis de Hiver

gnocchi, wild mushroom, truffle, sage, Reggiano, beurre noisette (V)

Steak Frites

300gm MSA sirloin, shaved cabbage salad,
Café de Paris butter, shoestring fries (GFO)



THE
CRAFERS
HOTEL
EST. 1839

2 COURSES 55

3 COURSES 65

(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 }

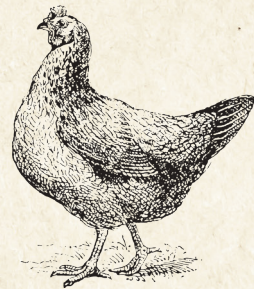
LES ENFANTS

25pp

TO START

Garlic Butter Bun (GFO)

Choice of juice or soft drink



THE MAIN EVENT

Please choose a main

Pasta Napolitana (V) (GFO)

tomato, cheese

Fish & Chips (GFO)

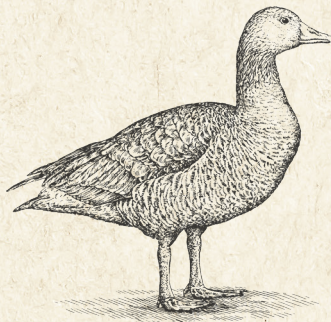
battered local fish, chips, salad

Chicken Schnitzel (GFO)

chips, salad

(w sauce, choice of gravy or parmigiana)

Cheeseburger & Chips (GFO)



TO FINISH

Vanilla Ice Cream Sundae

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

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