



À BASE DE PLANTES

PETITS PLATS

Cassoulet Végétal white bean cassoulet, truss tomato, cauliflower crumb	16
Mélange de Champignons à la Crème Cajou roasted Westside mushrooms, tarragon cashew cream, pickled wood ear, porcini emulsion, toasted pine nuts (GF)	22



PLATS PRINCIPAUX

Burger Végétalien crumbed mushroom, beetroot relish, butter lettuce, vegan truffle aioli, turkish bun, garlic, onion & herb chips (GFO)	22
Polenta Dorée à la Poêle pan fried polenta cake, confit shallots, sauce rouille, tuscan kale chips, cress emulsion (GF)	24
Duo de Courges Marinée et Rôtie roast & pickled pumpkin, pea purée, braised french lentils (GF)	26



LES ENFANTS

15pp

please select one

Pasta Napolitana (V) (GFO)
- tomato, cheese

Fish & Chips (GFO)
- battered local fish,
chips, salad

Chicken Schnitzel
- chips, salad

Cheeseburger & Chips

+

Ice Cream Sundae
vanilla ice cream +
Oreo cookie or sprinkles +
butterscotch or chocolate sauce

Monday to Friday	Saturday to Sunday
Noon – 2.30pm 5.00pm – 8.30pm	Noon – 8.30pm all day dining



THE
CRAFTERS
HOTEL
EST. 1839

Monday to Friday lunch: all senior card holders receive 25% discount on mains & dessert
(excludes public holidays and bourguignon & brulée)
(V) vegetarian | (GF)(GFO) gluten free or option | (VE)(VEO) vegan or option
management cannot guarantee meals without traces of allergy items
^public holidays will incur a 15% surcharge

