

CRAFERS

HOTEL

TABLE D'HOTES MENU

ESSENTIALS

40 PER HEAD

TO SHARE

URAILDA SOURDOUGH

WHIPPED BUTTER (GFO)

CHARCUTERIE

SELECTION OF CURED MEATS, CORIOLE MIXED OLIVES, CORNICHONS, GRISSINI, SOURDOUGH CROUTES (GFO)

MAINS

PLEASE CHOOSE A MAIN

RATATOUILLE BURGER

CRUMBED EGGPLANT, PICKLED ZUCCHINI, SLOW ROASTED TOMATO, CHEESE, ROCKET PESTO, TURKISH BUN, CHIPS (GFO) (VE)

LE BURGER

200G WAGYU PATTY, CHEESE, TOMATO, LETTUCE, BACON, AIOLI, CRAFERS SAUCE, HOUSE PICKLES, POTATO BUN, CHIPS (GFO)

CHICKEN SCHNITZEL

FREE RANGE CHICKEN BREAST, PICKED LEAF SALAD, CHIPS (W CHOICE OF GRAVY OR PARMIGIANA)

FRIED CALAMARI

LEMON & ROAST GARLIC AIOLI, PICKED LEAF SALAD, CHIPS

SA SUSTAINABLE FISH & CHIPS

PICKED LEAF SALAD, TARTARE, CHIPS (GFO)

ORECCHIETTE

LEEK CREAM, BABY SPINACH, SHALLOT, REGGIANO, BUTTERED ALMOND, TOASTED CRUMBS (V)

STEAK FRITES (EXTRA +6)

300GM MSA SIRLOIN, SHAVED CABBAGE SALAD, CAFE DE PARIS BUTTER, SHOESTRING FRIES (GFO)

TO FINISH

SELECTED DESSERTS (EXTRA +10)



(V) VEGETARIAN | (GF)(GFO) GLUTEN FREE OR OPTION | (VE)(VEO) VEGAN OR VEGAN OPTION  
MANAGEMENT CANNOT GUARANTEE MEALS ARE WITHOUT TRACES OF ALLERGY ITEMS  
CREDIT TRANSACTIONS INCUR A 1% SURCHARGE | PUBLIC HOLIDAYS INCUR A 15% SURCHARGE  
SPECIAL DIETARY REQUIREMENTS CAN BE PREARRANGED, MAY OCCUR ADDITIONAL COSTS  
NOT AVAILABLE PEAK SERVICE TIMES | FRIDAY DINNER, SATURDAY LUNCH & DINNER, SUNDAY LUNCH

THE  
CRAFERS  
HOTEL  
EST. 1839

# TABLE D'HOTES MENU

LES ENFANTS | CHILDREN

25 PER HEAD

12Y + UNDER

## TO START

GARLIC BUTTER BUN + CHOICE OF JUICE OR SOFTDRINK

---

PLEASE CHOOSE A MAIN

FISH & CHIPS

SALAD

PASTA BOLOGNAISE

PARMESAN

CHEESE BURGER & CHIPS

BUTTERMILK CHICKEN STRIPS

SHOESTRING FRIES, SALAD

PORK & FENNEL SAUSAGE

SHOESTRING FRIES, SALAD

COCONUT YOGHURT BOWL

FRESH STRAWBERRIES, HONEY, GRANOLA

*ALL KIDS MEALS INCLUDE*

VANILLA ICE CREAM SUNDAE,

CHOICE OF OREO COOKIE OR SPRINKLES,

RASPBERRY, BUTTERSCOTCH OR CHOCOLATE SAUCE



— THE —  
CRAFERS  
HOTEL  
— EST. 1839 —