

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

SPICED VEGAN BURGER

COCONUT TZATZIKI, SPICED TOMATO RELISH, BUTTER LETTUCE, TOMATO, VEGAN CHEESE, HOUSE PICKLES, BEETROOT, 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)

PAN FRIED GNOCCHI

WILD MUSHROOM, HEIRLOOM TOMATO, ZUCCHINI, REGGIANO, TOASTED MACADAMIA (V)

STEAK FRITES (EXTRA +6)

300GM MSA SIRLOIN, SHAVED CABBAGE & HERB 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

CHICKEN BURGER & CHIPS

CHEESE BURGER & CHIPS

BUTTERMILK CHICKEN

SHOESTRING FRIES, SALAD

PORK & FENNEL SAUSAGE

SHOESTRING FRIES, SALAD

ALL KIDS MEALS INCLUDE

VANILLA ICE CREAM SUNDAE,

CHOICE OF OREO COOKIE OR SPRINKLES,

RASPBERRY, BUTTERSCOTCH OR CHOCOLATE SAUCE



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