

CRAFERS
HOTEL
TABLE D'HOTES MENU
PREMIUM
70 PER HEAD

TO SHARE

CHEF'S SELECTION OF SHARED PLATES

URAILDA SOURDOUGH
WHIPPED BUTTER (GFO)

PRAWN BRIOCHE TOAST
CRÈME FRAÎCHE, BLACK GARLIC AIOLI, DILL, ROE (VEO)(GFO)

DUCK LIVER PARFAIT
CHERRY, MUSTARD SEED JELLY, KOHLRABI REMOULADE, URAIDLA CROUTES (GFO)

OCEAN TROUT GRAVLAX
CAPER AIOLI, DILL, AVOCADO, CITRUS, SOURDOUGH CROUTES (GFO)

D'AFFINOIS & LEEK CROQUETTES
MUSTARD CRÈME FRAÎCHE, REGGIANO (V)

PREMIUM MAINS

PLEASE CHOOSE A MAIN

PROVENÇAL RATATOUILLE FILO
SEASONAL VEGETABLES, PICKLED ZUCCHINI,
FETA, FRIED KALE, QUINOA, HERB SAUCE (VE)

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

SALAD NIÇOISE
SEARED YELLOWFIN TUNA, OLIVE, TOMATO, EGG,
GREEN BEANS, POTATO, CUCUMBER (GF)

CHICKEN BREAST
BABY CARROT, BEETROOT, PICKLED ONION, CALVADOS (GF)

LOBETHAL LAMB RACK
BRUNOISE POTATO, BURNT BUTTER PEAS, FLAT BEANS,
PARSLEY SAUCE, CITRUS MASCARPONE (GF)

STEAK FRITES
300GM MSA SIRLOIN, SHAVED CABBAGE & HERB SALAD,
CAFÉ DE PARIS BUTTER, SHOESTRING FRIES (GFO)

MARKET FISH

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



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

CHICKEN 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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