



SUNDAY 12TH MAY

MOTHER'S DAY LUNCH



BOOK VIA WWW.CRAFERSHOTEL.COM.AU



LUNCH MENU

TO START

GIN CURED KINGFISH

BUTTERMILK EMULSION, DILL OIL, HONEYDEW, WAKAME, SQUID INK CRACKER GF DFO

WAGYU BEEF CARPACCIO

HONEY GLAZED FIG, AGED COMTE, TARRAGON AIOLI, MACADAMIA SOIL GF DFO

WARM MUSHROOM AND ARTICHOKE QUICHE

GOATS CURD, PICKLED OYSTER MUSHROOM, BUTTERED ALMOND V

TO FOLLOW

CONE BAY BARRAMUNDI

HERB CRUST, CRACKED FREEKEH, KOHLRABI, BROCCOLINI, POMEGRANATE, DILL VELOUTÉ GFO DFO

200G 4+ WAGYU EYE FILLET

TRUFFLE POMMES PUREE, SPINACH PUREE, RED WINE JUS, HEIRLOOM CARROTS, CARROT MILK CRISP GFO

PAN FRIED GNOCCHI

SEMI DRIED TOMATO, BASIL PISTOU, EDAMAME, ZUCCHINI, CITRUS BUTTER, AGED PARMESAN V

TO FINISH

PASSIONFRUIT CURD TART

VANILLA MASCARPONE, MANDARIN, LEMON BALM

DARK CHOCOLATE MOUSSE,

ROASTED WHITE CHOCOLATE SHORTBREAD SOIL, RASPBERRY, SMOKED DOUBLE CREAM GFO

THREE COURSE LUNCH MENU \$85PP

*VEGAN OPTIONS AVAILABLE



CHILDREN'S LUNCH MENU

TO START

GARLIC BUTTER BUN

CHOICE OF JUICE OR SOFT DRINK

TO FOLLOW

SPAGHETTI BOLOGNAISE
PARMESAN DFO

BATTERED FISH + CHIPS
SALAD

CHICKEN SCHNITZEL BURGER.
LETTUCE. CHEESE. FRIES GFO DF

TO FINISH

ICE CREAM CART SELECTION
CHOICE OF FLAVOURS
WITH CHOICE OF TOPPINGS

CHILDREN'S LUNCH MENU \$25PP
12 YEARS AND UNDER