

CRAFERS HOTEL

PETIT & À PARTAGER | SMALL & SHARE

URAILDA SOURDOUGH WHIPPED BUTTER	8	CHARGRILLED OCTOPUS HARISSA, CHORIZO, SAFFRON AIOLI, FENNEL, DILL (GF)	24
GARLIC BUTTER BUN	6	COMTE CAULIFLOWER CROQUETTE (3) TRUFFLE MAYO (V)	18
COFFIN BAY OYSTERS (6) - NATURAL, WATERMELON + NEVER NEVER GIN GRANITA (GF) - EL DIABLO, PANCETTA, CHILLI, WORCESTERSHIRE (GF)	26	BUFFALO MOZZARELLA OLIVE TAPENADE, SEASONAL TOMATO, WHITE ANCHOVY MAYO, BASIL (VO)	22
CHICKEN LIVER PARFAIT PORT JELLY, PEACH COMPOTE, SOURDOUGH CROUTES (GFO)	16	HEIRLOOM CARROT TART GOATS CURD, TRUFFLE HONEY, PINE NUTS, PICKLED CARROT (V)	18
BLUE SWIMMER CRAB TOAST (3) CRÈME FRAÎCHE, PICKLED FENNEL, MUSTARD SEED, BRIOCHE (GFO) (VEO)	20	HIRAMASA KINGFISH SASHIMI PONZU, LIME, ROAST GINGER AIOLI, FERMENTED CHILLI, CITRUS, HONEYDEW, ROE (GF)	22
BEEF TARTARE EGG YOLK, SHALLOT, CHIVES, BLACK GARLIC AIOLI, NDUJA, PICKLED BLACKBERRY, SOURDOUGH CROUTES (GFO) (VEO)	24		

PLATS PRINCIPAUX | MAINS

PORK BELLY SWEETCORN PURÉE, CONFIT CABBAGE, RADISH SALAD, ORANGE, NUOC CHAM (GF)	38
PAN FRIED GNOCCHI CONFIT HEIRLOOM TOMATO, SHALLOT, BASIL, SPECK, PARMESAN, SUGO, OLIVE OIL (VO)	32
LAMB RUMP BEETROOT, QUINOA, ORANGE, SPINACH SAUCE, SALTED RICOTTA, LABNEH (GF)	40
CHICKEN BREAST RISONI, SALSA VERDE, ASPARAGUS, SNOW PEAS, ZUCCHINI + PARMESAN PURÉE	36
SPICED POLENTA GRILLED SEASONAL VEGETABLES, HUMMUS, POMEGRANATE, CURRANTS (GF) (VE)	32
PAN FRIED ATLANTIC SALMON WHITE ONION SOUBISE, GRILLED PRAWNS, ZUCCHINI, PESTO, PEAS, EDAMAME (GF)	42
MARKET FISH	MP
BUTCHERS CUT	MP

SUPLÉMENTS | EXTRAS

PICKED LEAF SALAD CUCUMBER, RADISH, APPLE, PICKLED SHALLOT (GF) (VE)	10
SHOESTRING FRIES AIOLI (GFO) (VEO)	10
TWICE COOKED KIPFLER POTATOES HERB & GARLIC BUTTER, PARMESAN (GFO)	12
SAUCE GRAVY, MUSHROOM, PEPPER, CAFÉ DE PARIS BUTTER, CRAFERS JUS, DIJON & HOT ENGLISH MUSTARD	+2

CARTE BLANCHE | CHEF'S MENU

PLEASE ASK STAFF FOR TODAY'S SELECTIONS

SHARED DISHES, SELECTED BY OUR KITCHEN
SOURDOUGH, THREE SMALL PLATES,
TWO MAINS, SIDES & DESSERT

MINIMUM 2 PEOPLE | BISTRO ONLY

78PP

CLASSIQUES | CLASSICS

SPICED VEGAN BURGER COCONUT TZATZIKI, SPICED TOMATO RELISH, BUTTER LETTUCE, TOMATO, VEGAN CHEESE, HOUSE PICKLES, BEETROOT, CHIPS (GFO) (VE)	26
LE BURGER 200G WAGYU PATTY, SWISS CHEESE, LETTUCE, BACON, TOMATO, AIOLI, CRAFERS SAUCE, HOUSE PICKLES, POTATO BUN, CHIPS (GFO)	28
CHICKEN SCHNITZEL FREE RANGE CHICKEN BREAST, PICKED LEAF SALAD, CHIPS W SAUCE +2 W PARMIGIANA +4	26
FRIED CALAMARI LEMON & ROAST GARLIC AIOLI, PICKED LEAF SALAD, CHIPS	28
BEER BATTERED FISH & CHIPS COOPERS PALE ALE, PICKED LEAF SALAD, TARTARE, CHIPS (GFO)	28
STEAK FRITES 300G MSA SIRLOIN, SHAVED CABBAGE & HERB SALAD, CAFÉ DE PARIS BUTTER, SHOESTRING FRIES (GFO)	38

MONDAY TO FRIDAY LUNCH: ALL SENIOR CARD HOLDERS RECEIVE 25% DISCOUNT ON MAINS, CLASSICS & DESSERTS
(EXCLUDES SMALL & SHARE, CARTE BLANCHE, PUBLIC HOLIDAYS)

(V)(VO) VEGETARIAN OR OPTION | (GF)(GFO) GLUTEN FREE OR OPTION | (VE)(VEO) VEGAN OR OPTION
MANAGEMENT CANNOT GUARANTEE MEALS ARE WITHOUT TRACES OF ALLERGY ITEMS

CREDIT TRANSACTIONS INCUR A 1% SURCHARGE | PUBLIC HOLIDAYS INCUR A 15% SURCHARGE

LES ENFANTS | CHILDREN

12 YEARS & UNDER

FISH & CHIPS (GFO) SALAD	18
PASTA BOLOGNESE (GFO)(VO) PARMESAN	18
CHEESE BURGER & CHIPS (GFO)(VO) BEEF PATTY, CHEESE, TOMATO SAUCE	18
CHICKEN BURGER & CHIPS BUTTERMILK CHICKEN, LETTUCE, CHEESE, AIOLI	18
BUTTERMILK CHICKEN SHOESTRING FRIES, SALAD	18
HOTDOG CHEESE, TOMATO SAUCE, SHOESTRING FRIES (PICKLES + AMERICAN MUSTARD OPTIONAL)	18

ALL KIDS MEALS INCLUDE

VANILLA ICE CREAM SUNDAE,
CHOICE OF OREO COOKIE OR SPRINKLES,
STRAWBERRY, BUTTERSCOTCH OR CHOCOLATE SAUCE

DESSERT & FROMAGE

CRÈME BRÛLÉE CHAMPAGNE STRAWBERRIES, LANGUES DE CHAT (GFO)	14
RUM POACHED PINEAPPLE MAILBU, COCONUT CREAM, LEMON SORBET, MACADAMIA CRUMB (VE)(GFO)	14
ETON MESS MERINGUE, VANILLA MASCARPONE, PASSIONFRUIT CURD, GLAZED PEACH (GF)	14
AFFOGATO VANILLA ICE CREAM, ESPRESSO, CHOICE OF LIQUEUR (GF) - HELLYER'S ROAD WHISKEY CREAM - FRANGELICO - PROHIBITION BOOTLEG COFFEE - DISARONNO	16

CHEESE SELECTION

SELECTION OF INTERNATIONAL & AUSTRALIAN CHEESE,
COMPRESSED APPLE, LAVOSH & BAROSSA BARK (GFO)

PER 40G PIECE

PAIRED WITH HOUSE MADE CONDIMENT

MP

DESSERT & FORTIFIED WINE

	75ML	BTL
2023 YALUMBA FSW BOTRYTIS VIOGNER (375ML) WRATTONBULLY, SA	14	60
2022 PERLE D'ARCHE SAUTERNES SÉMILLON (375ML) BORDEAUX, FRANCE	20	95
	60ML	BTL
NV VALDESPINO 'YELLOW LABEL' PEDRO XIMENEZ (750ML) JEREZ, SPAIN	8	60
NV ALVEAR PEDRO XIMENEZ 1927 (750ML) JEREZ, SPAIN	16	160
NV SEPPELTSFIELD 'PARA' 21 YEAR OLD TAWNY (750ML) BAROSSA VALLEY, SOUTH AUSTRALIA	22	200
MV JERICHO 24 YEAR OLD TAWNY (375ML) ADELAIDE HILLS, SOUTH AUSTRALIA	18	150

COME VISIT OUR WINE ROOM

YOU'RE ALWAYS WELCOME TO WANDER IN AND BROWSE THE WINES, OR IF YOU'RE LOOKING FOR SOMETHING IN PARTICULAR, PLEASE ASK FOR ONE OF OUR SOMMELIERS.

BOOKING TIMES

LUNCH: 12PM - 2:30PM

DINNER: 5:30PM - 8:30PM

SEE BAR MENU FOR ALL DAY DINING



THE
CRAFTERS
HOTEL
EST. 1839

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