

CRAFERS HOTEL

PETIT & À PARTAGER | SMALL & SHARE

URAILDA SOURDOUGH WHIPPED BUTTER	8	SEARED SCALLOPS (3) SMOKED POTATO, ZUCCHINI CREAM, AVRUGA 'CAVIAR', PANCETTA (GF)	26
GARLIC BUTTER BUN	6	WILD MUSHROOM 'SCOTCH EGG' DUXELLES, SOFT EGG, TRUFFLE, PICKLED ONIONS, PANKO, COMTE CREAM (V)	18
SMOKY BAY OYSTERS (6) - NATURAL, POMELO, ROE, DILL, WHITE SOY (GF) - CHORIZO, LIME, TABASCO (GF)	26	FRIED WHITEBAIT SKORDALIA, SEMI DRIED TOMATO, BASIL, SPICED ALMONDS, CURRY LEAVES	16
DUCK RILLETTES CRÈME FRAÎCHE, CITRUS MARMALADE, SOURDOUGH CROUTES (GF)	16	WAGYU BEEF TATAKI ROMESCO, FRIED SALTBUSH, LABNEH, EGG YOLK (GF)	24
ABURI VENISON TOAST (3) PONZU, EGG YOLK, BLACK GARLIC, PINK PEPPERCORN, HORSERADISH, BRIOCHE (GF)(VE)	22	YELLOWFIN TUNA TARTARE YUZU SESAME, KEWPIE, CUCUMBER, GINGER AIOLI, COASTAL GREENS, WAKAME, NORI LAVOSH (GF)(VE)	24
BAKED BRIE TART SERRANO JAMON, GLAZED FIG, OLIVE, WATERCRESS (VO)	18		

PLATS PRINCIPAUX | MAINS

PORK CUTLET BRAISED WITLOF, HONEY POACHED PEAR, CELERIAC PURÉE, KALE, APPLE GASTRIQUE (GF)	38
PAN FRIED GNOCCHI SEASONAL MUSHROOM, PARMESAN, TRUFFLE & JERUSALEM ARTICHOKE CREAM, PORCINI (V)	32
KANGAROO LOIN KOHLRABI REMOULADE, SPICED BEETROOT PURÉE, CARAMELISED SHALLOT, DUKKAH, SALTBUSH (GF)	40
TEA SMOKED DUCK BREAST GARLIC FONDANT POTATO, BEETROOT, GOATS CURD, CARROT & CARDAMOM PURÉE, PICKLED BLACKBERRY, ORANGE GLAZE (GF)	40
CHICKPEA & FRENCH LENTIL TAGINE FRIED KALE, SPICED COCONUT LABNEH, CHILLI OIL, FLATBREAD (GF)(VE)	32
MARKET FISH	MP
BUTCHERS CUT	MP

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 BLACK BEAN BURGER GUACAMOLE, PICKED JALAPENO, DRESSED HERBS, VEGAN CHEESE, CHIPOTLE AIOLI, POTATO BUN, SHOESTRING FRIES (GF)(VE)	26
CRAFERS BURGER 200G WAGYU PATTY, JACK CHEESE, BAROSSA BACON, HOUSE PICKLES, CARAMELISED ONION, TOMATO RELISH, LETTUCE, TRUFFLE AIOLI, POTATO BUN, SHOESRING FRIES (GF)	28
CHICKEN SCHNITZEL FREE RANGE CHICKEN BREAST, PICKED LEAF SALAD, CHIPS W SAUCE +2 W PARMIGIANA +4	28
FRIED CALAMARI LEMON & ROAST GARLIC AIOLI, PICKED LEAF SALAD, CHIPS	28
BEER BATTERED FISH & CHIPS COOPERS PALE ALE, PICKED LEAF SALAD, TARTARE, CHIPS (GF)	30
STEAK FRITES 300G MSA SIRLOIN, SHAVED CABBAGE & HERB SALAD, CAFÉ DE PARIS BUTTER, SHOESTRING FRIES (GF)	38

SUPLÉMENTS | EXTRAS

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

MONDAY TO FRIDAY LUNCH: ALL SENIOR CARD HOLDERS RECEIVE 20% 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

BATTERED FISH & FRIES (GFO) SALAD	18
PASTA BOLOGNESE (GFO)(VO) PARMESAN	18
CHEESE BURGER & FRIES (GFO)(VO) BEEF PATTY, CHEESE, TOMATO SAUCE	18
CHICKEN BURGER & FRIES 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
BAKED VEGAN CHEESECAKE CANDIED ORANGE, MANDARIN, BISCOFF CRUMB (VE)	14
DARK CHOCOLATE TERRINE GLAZED RASPBERRY, VANILLA DOUBLE CREAM, SHORTBREAD PISTACHIO CRUMB (GFO)	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
2018 CHÂTEAU JEANNONIER SAUTERNES (375ML) BORDEAUX, FRANCE	19	94
NV DE BORTOLI 'BLACK NOBLE' 10YO BARREL AGED BOTRYTIS SEMILLON (500ML) AUSTRALIA	14	70
NV STANTON & KILLEEN RUTHERGLEN MUSCAT (500ML) RUTHERGLEN, VIC	12	65
NV VALDESPINO 'YELLOW LABEL' PEDRO XIMENEZ (750ML) JEREZ, SPAIN	8	60
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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