

# CRAFERS HOTEL

## PETIT & À PARTAGER | SMALL & SHARE

<b>URAILDA SOURDOUGH</b> WHIPPED BUTTER	9	<b>SEARED SCALLOPS (3)</b> SMOKED POTATO, ZUCCHINI CREAM, AVRUGA 'CAVIAR', PANCETTA (GF)	26
<b>GARLIC BUTTER BUN</b>	6	<b>WILD MUSHROOM 'SCOTCH EGG'</b> DUXELLES, SOFT EGG, TRUFFLE, PICKLED ONIONS, PANKO, COMTE CREAM (V)	18
<b>SMOKY BAY OYSTERS (6)</b> - NATURAL, POMELO, ROE, DILL, WHITE SOY (GF) - CHORIZO, LIME, TABASCO (GF)	26	<b>FRIED WHITEBAIT</b> SKORDALIA, SEMI DRIED TOMATO, BASIL, SPICED ALMONDS, CURRY LEAVES	16
<b>DUCK RILLETTES</b> CRÈME FRAÎCHE, CITRUS MARMALADE, SOURDOUGH CROUTES (GFO)	16	<b>WAGYU BEEF TATAKI</b> ROMESCO, FRIED SALTBUSH, LABNEH, EGG YOLK (GF)	24
<b>ABURI VENISON TOAST (3)</b> PONZU, EGG YOLK, BLACK GARLIC, PINK PEPPERCORN, HORSERADISH, BRIOCHE (GFO) (VEO)	22	<b>YELLOWFIN TUNA TARTARE</b> YUZU SESAME, KEWPIE, CUCUMBER, GINGER AIOLI, COASTAL GREENS, WAKAME, NORI LAVOSH (GFO) (VEO)	24
<b>BAKED BRIE TART</b> SERRANO JAMON, GLAZED FIG, OLIVE, WATERCRESS (VO)	18		

## PLATS PRINCIPAUX | MAINS

<b>PORK CUTLET</b> BRAISED WITLOF, HONEY POACHED PEAR, CELERIAC PURÉE, KALE, APPLE GASTRIQUE (GF)	38
<b>PAN FRIED GNOCCHI</b> SEASONAL MUSHROOM, PARMESAN, SPINACH, TRUFFLE & JERUSALEM ARTICHOKE CREAM, PORCINI (V)	34
<b>KANGAROO LOIN</b> KOHLRABI REMOULADE, SPICED BEETROOT PURÉE, CAMELISED SHALLOT, DUKKAH, SALTBUSH (GF)	40
<b>TEA SMOKED DUCK BREAST</b> GARLIC FONDANT POTATO, BEETROOT, GOATS CURD, CARROT & CARDAMOM PURÉE, PICKLED BLACKBERRY, ORANGE GLAZE (GF)	40
<b>CHICKPEA &amp; FRENCH LENTIL TAGINE</b> FRIED KALE, SPICED COCONUT LABNEH, CHILLI OIL, FLATBREAD (GFO) (VE)	32
<b>MARKET FISH</b>	MP
<b>BUTCHERS CUT</b>	MP

## SUPLÉMENTS | EXTRAS

<b>PICKED LEAF SALAD</b> CUCUMBER, RADISH, APPLE, PICKLED SHALLOT (GF) (VE)	10
<b>SHOESTRING FRIES</b> AIOLI (GFO) (VEO)	11
<b>TWICE COOKED KIPFLER POTATOES</b> HERB & GARLIC BUTTER, PARMESAN (GFO)	12
<b>SEASONAL GREENS</b> PANCETTA, BUTTERMILK, ALMOND CRUMB, GRIBICHE (GFO) (VEO)	12
<b>SAUCE</b> 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

<b>SPICED BLACK BEAN BURGER</b> GUACAMOLE, PICKED JALAPENO, DRESSED HERBS, VEGAN CHEESE, CHIPOTLE AIOLI, POTATO BUN, SHOESTRING FRIES (GFO) (VE)	26
<b>CRAFERS BURGER</b> 200G WAGYU PATTY, JACK CHEESE, BAROSSA BACON, HOUSE PICKLES, CAMELISED ONION, TOMATO RELISH, LETTUCE, TRUFFLE AIOLI, POTATO BUN, SHOESTRING FRIES (GFO)	28
<b>BUTTERMILK CHICKEN BURGER</b> HOT HONEY, CABBAGE SLAW, PICKLED JALAPENO, CRAFERS SAUCE, POTATO BUN, SHOESTRING FRIES	26
<b>CHICKEN SCHNITZEL</b> FREE RANGE CHICKEN BREAST, PICKED LEAF SALAD, CHIPS W SAUCE +2   W PARMIGIANA +4	28
<b>FRIED CALAMARI</b> LEMON & ROAST GARLIC AIOLI, PICKED LEAF SALAD, CHIPS	28
<b>BEER BATTERED FISH &amp; CHIPS</b> COOPERS PALE ALE, PICKED LEAF SALAD, TARTARE, CHIPS (GFO)	30
<b>STEAK FRITES</b> 300G MSA SIRLOIN, SHAVED CABBAGE & HERB SALAD, CAFÉ DE PARIS BUTTER, SHOESTRING FRIES (GFO)	40

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

<b>BATTERED FISH &amp; FRIES</b> (GFO) SALAD	18
<b>PASTA BOLOGNESE</b> (GFO)(VO) PARMESAN	18
<b>CHEESE BURGER &amp; FRIES</b> (GFO)(VO) BEEF PATTY, CHEESE, TOMATO SAUCE	18
<b>CHICKEN BURGER &amp; FRIES</b> BUTTERMILK CHICKEN, LETTUCE, CHEESE, AIOLI	18
<b>BUTTERMILK CHICKEN</b> SHOESTRING FRIES, SALAD	18
<b>HOTDOG</b> 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

<b>CRÈME BRÛLÉE</b> CHAMPAGNE STRAWBERRIES, LANGUES DE CHAT (GFO)	14
<b>BAKED VEGAN CHEESECAKE</b> ORANGE CREAM, CITRUS, RHUBARB, BISCOFF CRUMB (VE)	14
<b>DARK CHOCOLATE TERRINE</b> GLAZED RASPBERRY, VANILLA DOUBLE CREAM, SHORTBREAD PISTACHIO CRUMB (GFO)	14
<b>AFFOGATO</b> 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
<b>2018 CHÂTEAU JEANNONIER SAUTERNES (375ML)</b> BORDEAUX, FRANCE	19	94
<b>NV DE BORTOLI 'BLACK NOBLE'</b> 10YO BARREL AGED BOTRYTIS SEMILLON (500ML) AUSTRALIA	14	70
<b>NV STANTON &amp; KILLEEN RUTHERGLEN MUSCAT (500ML)</b> RUTHERGLEN, VIC	12	65
	60ML	BTL
<b>NV VALDESPINO 'YELLOW LABEL' PEDRO XIMENEZ (750ML)</b> JEREZ, SPAIN	8	60
<b>NV SEPPELTSFIELD 'PARA' 21 YEAR OLD TAWNY (750ML)</b> BAROSSA VALLEY, SOUTH AUSTRALIA	22	200
<b>MV JERICHO 24 YEAR OLD TAWNY (375ML)</b> 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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