

Crafers

HOTEL



CARTE BLANCHE SHARED DISHES

78 PER HEAD

URAIDLA SOURDOUGH

WHIPPED BUTTER (GFO)

ABURI VENISON TOAST

PONZU, EGG YOLK, BLACK GARLIC, PINK PEPPERCORN, HORSERADISH, BRIOCHE (GFO) (VEO)

YELLOWFIN TUNA TARTARE

YUZU SESAME, GRAPEFRUIT, GINGER AIOLI, COASTAL GREENS, WAKAME, NORI LAVOSH (GFO) (VEO

BAKED BRIE TART

SERRANO JAMON, GLAZED FIG, OLIVE, WATERCRESS (VO)

PAN FRIED GNOCCHI

SEASONAL MUSHROOM, PARMESAN, TRUFFLE & JERUSALEM ARTICHOKE CREAM, PORCINI (V)

TEA SMOKED DUCK BREAST

GARLIC FONDANT POTATO, BEETROOT, GOATS CURD, CARROT & CARDAMOM PURÉE, PICKLED BLACKBERRY, ORANGE GLAZE (GF)

SEASONAL GREENS

PANCETTA, BUTTERMILK, ALMOND CRUMB, GRIBICHE (GFO)(VEO)

DARK CHOCOLATE TERRINE

GLAZED RASPBERRY, VANILLA DOUBLE CREAM, SHORTBREAD PISTACHIO CRUMB (GFO)









CRAFERS HOTEL



LES ENFANTS | CHILDREN

12 YEARS & UNDER

25 PER HEAD

TO START

GARLIC BUN

PLEASE CHOOSE A MAIN:

BATTERED FISH & FRIES (GFO)

SALAD

PASTA BOLOGNESE (GFO)

PARMESAN

CHEESE BURGER & FRIES (GFO)

CHICKEN BURGER & FRIES

BUTTERMILK CHICKEN

SHOESTRING FRIES, SALAD

HOTDOG & SHOESTRING FRIES

CHEESE, TOMATO SAUCE

*OPTIONS: HOUSEMADE PICKLES & AMERICAN MUSTARD

ALL KIDS MEALS INCLUDE

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





