

CRAFERS HOTEL

PETIT & À PARTAGER | SMALL & SHARE

URAILDA SOURDOUGH WHIPPED CULTURED BUTTER, BLACK SEA SALT	9	BURRATA OLIVES, EDAMAME, PARSLEY SAUCE, URAILDA SOURDOUGH CROUTES (GFO) (V)	24
GARLIC BUTTER BUN	6	CHICKEN & BLACK PUDDING TERRINE PICKLED WALNUTS, PROSCIUTTO, GARLIC AIOLI (GF)	18
SMOKY BAY OYSTERS (6) - NATURAL, NASHI MIGNONETTE, RASPBERRY VINEGAR (GF) - BAKED BLUE CHEESE, HERB CITRUS CRUMB	30	YELLOWFIN TUNA TARTARE YUZU SESAME, CUCUMBER, GINGER AIOLI, COASTAL GREENS, WAKAME, NORI LAVOSH (GFO) (VEO)	22
PORT LINCOLN SARDINES ON HASH (3) POMMES DARPHIN, CAPER AIOLI, FRIED PARSLEY (GF) (VO)	18	TASMANIAN QUAIL JERUSALEM ARTICHOKE PURÉE, RHUBARB, CALVADOS GASTRIQUE (GF)	26
SPICED DUCK CHAUSSON (2) GOATS CURD, ROCKET PESTO, PICKLE SALAD	18		

PLATS PRINCIPAUX | MAINS

BRAISED BEEF SHORT RIB SPINACH & PEA RISOTTO, BEEF JUS, LEMON HERB SALAD (GF)	42
HAND CUT MAFALDINE PASTA CAULIFLOWER CREAM, SPINACH, SHALLOT, SALSA VERDE, FRIED LEEK, REGGIANO	34
CHICKEN BREAST SAUCE COQ AU VIN, MUSHROOM, CARROT, RED WINE CARAMEL, SOBRASADA GARLIC BUTTER	38
CONFIT DUCK LEG WARM FREEKAH & PINENUT SALAD, CELERIAC PURÉE, BRUSSELS SPROUT, CAULIFLOWER, CALVADOS JUS (GFO)	38
CHICKPEA & FRENCH LENTIL TAGINE FRIED KALE, SPICED COCONUT LABNEH, CHILLI OIL, FLATBREAD (GFO) (VE)	32
MARKET FISH	MP
BUTCHERS CUT	MP

SUPLÉMENTS | EXTRAS

PICKED LEAF SALAD CUCUMBER, RADISH, APPLE, PICKLED SHALLOT (GF) (VE)	10
SHOESTRING FRIES AIOLI (GFO) (VEO)	11
TWICE COOKED POTATOES HERB & GARLIC BUTTER, PARMESAN (GFO)	12
GREENS & PANCETTA BUTTERMILK, ALMOND CRUMB, GRIBICHE (GFO) (VEO)	12
GLUTEN FREE BURGER BUN	+2
SAUCE GRAVY, MUSHROOM, PEPPER, CAFÉ DE PARIS BUTTER, CRAFERS JUS, BEERENBERG DIJON & SEEDED MUSTARD, HOT ENGLISH MUSTARD	+4

CARTE BLANCHE | CHEF'S MENU

PLEASE ASK STAFF FOR TODAY'S SELECTIONS	
SELECTION OF SHARED DISHES INCLUDING: SOURDOUGH, SMALL PLATES, MAINS, SIDES & DESSERT CHOOSE FROM:	
THE FEED ME MENU	65PP
THE FILL ME MENU	78PP
MINIMUM 2 PEOPLE BISTRO ONLY	

CLASSIQUES | CLASSICS

SPICED BLACK BEAN BURGER GUACAMOLE, PICKED JALAPENO, DRESSED HERBS, VEGAN CHEESE, CHIPOTLE AIOLI, POTATO BUN, SHOESTRING FRIES (GFO) (VE)	26
CRAFERS BURGER 200G WAGYU PATTY, JACK CHEESE, BAROSSA BACON, HOUSE PICKLES, CARAMELISED ONION, TOMATO RELISH, LETTUCE, TRUFFLE AIOLI, POTATO BUN, SHOESTRING FRIES (GFO)	28
BUTTERMILK CHICKEN BURGER HOT HONEY, CABBAGE SLAW, PICKLED JALAPENO, CRAFERS SAUCE, POTATO BUN, SHOESTRING FRIES	26
CHICKEN SCHNITZEL FREE RANGE CHICKEN BREAST, PICKED LEAF SALAD, CHIPS W SAUCE +4 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 (GFO)	30
STEAK FRITES 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

HUMMUS ^{(GFO)(VE)} VEGETABLE CRUDITES, GRILLED FLATBREAD	16
BATTERED FISH & FRIES ^(GFO) SALAD	18
PASTA BOLOGNESE ^{(GFO)(VO)} PARMESAN	18
CHEESE BURGER & FRIES ^{(GFO)(VO)} BEEF PATTY, CHEESE, TOMATO SAUCE	18
BUTTERMILK CHICKEN SHOESTRING FRIES, SALAD	18
HOTDOG CHEESE, TOMATO SAUCE, SHOESTRING FRIES (PICKLES & AMERICAN MUSTARD OPTIONAL)	18
ALL KIDS MEALS INCLUDE CHOICE OF: VANILLA ICE CREAM SUNDAE, CHOICE OF OREO COOKIE OR SPRINKLES, STRAWBERRY, BUTTERSCOTCH OR CHOCOLATE SAUCE OR FRUIT PLATE WITH COCONUT YOGHURT	

DESSERT & FROMAGE

WHITE CHOCOLATE CRÈME BRÛLÉE CHAMPAGNE STRAWBERRIES, LANGUES DE CHAT ^(GFO)	14
BREAD & BUTTER PUDDING BRIOCHE, VANILLA COGNAC CRÈME ANGLAISE, BURNT BUTTER CRÉMIEUX	14
VEGAN PLUM & BLACKBERRY CRUMBLE THYME CRUMB, VANILLA ORANGE CREAM, BLACKBERRY TUILLE	14
AFFOGATO VANILLA ICE CREAM, ESPRESSO, CHOICE OF LIQUEUR ^(GF) - BAILEYS IRISH CREAM - FRANGELICO - PROHIBITION BOOTLEG COFFEE - DISARONNO	18
CHEESE SELECTION SELECTION OF INTERNATIONAL & AUSTRALIAN CHEESE, 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 BODEGAS TRADICIÓN FINO VIEJO SHERRY (750ML) JEREZ, SPAIN	30	200
NV BODEGAS TRADICIÓN PALO CORTADO VORS SHERRY (750ML) JEREZ, SPAIN	50	395
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 - 2PM

DINNER: 5:30PM - 8PM

SEE BAR MENU FOR ALL DAY DINING



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

