

CRAFERS HOTEL

PETIT & À PARTAGER | SMALL & SHARE

SOURDOUGH WHIPPED CULTURED BUTTER, BLACK SEA SALT	9	BURRATA ASPARAGUS, SNAP PEAS, BEETROOT PURÉE, NATIVE DUKKAH, PICKLED LEMON, SOURDOUGH CROUTES (GFO) (V)	24
GARLIC BUTTER BUN	6	KINGFISH CARPACCIO HORSERADISH CRÈME FRAÎCHE, NORI, DAVIDSON PLUM, DILL, ROE (GF) (VEO)	24
SMOKY BAY OYSTERS (6) - NATURAL, NASHI MIGNONETTE, RASPBERRY VINEGAR (GF) - BAKED BASIL PESTO, PARSLEY CRUMB, CITRUS, PICKLED LEMON	30	250G PORT ARLINGTON MUSSELS NDUJA, SALSA VERDE, SAFFRON NORI BUTTER, FOCACCIA (GFO)	18
FRIED COMTÉ (3) TRUFFLE MUSTARD AIOLI, HOUSE PICKLES (V)	18	SOFT WHITE POLENTA ASPARAGUS, AGED PARMESAN, BURNT SOY BUTTER, SOUS VIDE EGG (GF) (V)	20
WAGYU TARTARE TOAST (3) NDUJA, EGG YOLK, SMOKED OIL, RYE, GOATS CURD (GFO) (VEO)	24		
CURED DUCK HAM CHÈVRE GARLIC CREAM, DRESSED WITLOF AND HAZELNUT, RASPBERRY GLAZE, MANDARIN (GF)	18		

PLATS PRINCIPAUX | MAINS

PRESSED MARGRA LAMB SHOULDER SMOKED EGGPLANT PURÉE, MOGHRABI, PEAS, BUTTERMILK, MINT, PINK PEPPER, COGNAC JUS, LABNEH	42
PAN FRIED GNOCCHI SOY BURNT BUTTER, SAGE, HAZELNUT, WITLOF, SHALLOT, PARMESAN (V)	36
CHICKEN BREAST PUMPKIN RISOTTO, SALSA VERDE, SMOKED OLIVE OIL, BLOOD ORANGE & FENNEL SALAD, PICKLED LEMON (GF)	38
PORK LOIN POTATO APPLE HASH, ASPARAGUS CREAM, POACHED APPLE, CAVOLO NERO, JUS (GF)	40
BRAISED FRENCH LENTILS & PUMPKIN SAFFRON FENNEL, MINT SUMAC YOGHURT, PEPITA, PICKLED PUMPKIN & POMEGRANATE SALAD, HERB CRUMBS (GF) (VE)	32
MARKET FISH	MP
BUTCHERS CUT	MP

SUPLÉMENTS | EXTRAS

MIXED LEAF SALAD CUCUMBER, RADISH, APPLE, PICKLED SHALLOT (GF) (VE)	10
SHOESTRING FRIES AIOLI (GFO) (VEO)	11
TWICE COOKED POTATOES DUCK FAT, HERB & GARLIC BUTTER, PARMESAN (GFO)	12
SAUTÉED VEGETABLES FRIED CHICKPEAS, HUMMUS (GF)(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 JALAPEÑO, 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 ICON WAGYU SIRLOIN, SHAVED CABBAGE & HERB SALAD, CAFÉ DE PARIS BUTTER, SHOESTRING FRIES (GFO)	48

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

DESSERTS

CRÈME BRÛLÉE CHAMPAGNE STRAWBERRIES, PISTACHIO PRALINE, LANGUES DE CHAT (GFO)	14
LEMON MERINGUE TART LEMON CURD, VANILLA MASCARPONE, SWISS MERINGUE	14
ORANGE SYRUP CAKE CITRUS CHOC AERO, SPICED CREAM, OAT DULCE (GFO)(VE)	14
AFFOGATO VANILLA ICE CREAM & ESPRESSO (GF) CHOICE OF LIQUEUR - BAILEYS IRISH CREAM - PROHIBITION BOOTLEG COFFEE - FRANGELICO - DISARONNO	18

BAR SNACKS

DIANA MARINATED OLIVES GARLIC, CHILLI, CITRUS, TARRAGON (GF)	8
CUCA SARDINES PICKED PARSLEY, PICKLED ONION, ROMESCO, HOUSE FOCACCIA (GFO) ADD A GLASS	14
DELGADO ZULETA 'LA GOYA' MANZANILLA SHERRY 60ML SANLUCAR, SPAIN	8
BUTTERMILK FRIED CHICKEN SRIRACHA AIOLI	16
CHEESE SELECTION SELECTION OF INTERNATIONAL & AUSTRALIAN CHEESE, LAVOSH & ROSEMARY LINGUETTE (GFO) PER 40G PIECE PAIRED WITH HOUSE MADE CONDIMENT	MP
PLOUGHMAN'S PLATTER COMTÉ CHEESE, ARTISAN CURED MEATS, HOUSE SAUSAGE ROLLS, PICKLES, OLIVES, SOFT BOILED EGG, SOURDOUGH (GFO)	32

DESSERT & FORTIFIED WINE

		75ML
2020 LE TERTRE DU LYS D'OR SAUTERNES BORDEAUX, FRANCE	17	
NV DE BORTOLI 'BLACK NOBLE' 10YO BARREL AGED BOTRYTIS SEMILLON AUSTRALIA	14	
NV STANTON & KILLEEN RUTHERGLEN MUSCAT RUTHERGLEN, VIC	12	
		60ML
NV VALDESPINO 'YELLOW LABEL' PEDRO XIMENEZ JEREZ, SPAIN	12	
NV SEPPELTSFIELD 'PARA' 21 YEAR OLD TAWNY BAROSSA VALLEY, SOUTH AUSTRALIA	22	
MV JERICHO 24 YEAR OLD TAWNY ADELAIDE HILLS, SOUTH AUSTRALIA	18	



THE
CRAFERS
HOTEL
EST. 1839

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

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