

CRAFERS HOTEL

PETIT & À PARTAGER | SMALL & SHARE

SOURDOUGH WHIPPED CULTURED BUTTER, BLACK SEA SALT	9	CONFIT DUCK LEG BAO (2) KOHLRABI REMOULADE, PICKLED RADISH, FERMENTED CHILLI BUTTER	20
GARLIC BUTTER BUN	6	HOUSE SMOKED OCEAN TROUT AVOCADO CREAM, ORANGE, BUTTERMILK, SHISO (GF)	24
SMOKY BAY OYSTERS (6) - NATURAL, YUZU PONZU, ROE, BARILLA (GF) - SMOKED TOMATO, CHIPOTLE SALSA, PANCETTA, PANGRATTATO	36	WAGYU CARPACCIO ANCHOVY AIOLI, SOY DASHI, AGED PARMESAN, PICKLED APPLE (GF)(VEO)	26
CELERIAC & PARMESAN CROQUETTE (3) DIJON TRUFFLE HONEY, ROMESCO (V)	18	BURRATA HEIRLOOM TOMATO, BASIL PESTO, NATIVE DUKKAH, BALSAMIC PICKLE GEL, HOUSE FOCCACIA (GF)(V)	24
CHICKEN LIVER PARFAIT TOAST (3) PEACH, HORSERADISH CRÈME FRAÎCHE, BRIOCHE (GFO)(VEO)	18		
SAFFRON PRAWN & LOBSTER BEIGNET (3) ROUILLE MAYO	21		

PLATS PRINCIPAUX | MAINS

DUCK BREAST PARSNIP POMMES PURÉE, HEIRLOOM CARROT, SPINACH CREAM, YUZU, JUNIPER JUS (GF)	40
PAN FRIED GNOCCHI SOY BURNT BUTTER, SAGE, HAZELNUT, ENDIVE, SHALLOT, PARMESAN CREAM (V) W PANCETTA +4	36
CHICKEN BALLOTINE FREGOLA, BROCCOLI, ALMOND & POMEGRANATE SALAD, WHITE ONION SOUBISE, JUS	38
SPICED PORK CUTLET WHITE BEAN, PANCETTA & TOMATO CASSOULET, WHIPPED FETTA, PICKLED LEMON, HERBS (GF)	42
BRAISED FRENCH LENTILS & PUMPKIN SAFFRON FENNEL, MINT SUMAC YOGHURT, PEPITA, PICKLED PUMPKIN & POMEGRANATE SALAD, HERB CRUMB (GF)(VE)	32
MARKET FISH	MP
BUTCHERS CUT	MP

SUPPLÉMENTS | EXTRAS

MIXED LEAF SALAD CUCUMBER, RADISH, APPLE, PICKLED SHALLOT (GF)(VE)	10
SHOESTRING FRIES AIOLI (GFO)(VEO)	11
TWICE COOKED POTATOES PARMESAN, SALSA VERDE, CHIVES (GFO)	12
SAUTÉED GREENS SPICED YOGHURT, ROAST ALMONDS, BURNT BUTTER (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, MAIN,
SIDE DISH & DESSERT

CHOOSE FROM:

THE FEED ME MENU	65PP
THE FILL ME MENU	80PP

MINIMUM 2 PEOPLE | BISTRO ONLY

CLASSIQUES | CLASSICS

SPICED BLACK BEAN BURGER GUACAMOLE, PICKED JALAPEÑO, 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, MIXED LEAF SALAD, CHIPS W SAUCE +4 W PARMIGIANA +4	28
FRIED CALAMARI LEMON & ROAST GARLIC AIOLI, MIXED LEAF SALAD, CHIPS	28
BEER BATTERED FISH & CHIPS COOPERS PALE ALE, MIXED 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
FRENCH MERINGUE PAVLOVA PASSIONFRUIT CURD, MASCARPONE, BLACKBERRY	14
DARK CHOCOLATE MARQUIS ALMOND BISCOFF CRUMB, RASPBERRY, DOUBLE CREAM (VEO)	14
AFFOGATO VANILLA ICE CREAM & ESPRESSO (GF) CHOICE OF LIQUEUR - BAILEYS IRISH CREAM - PROHIBITION BOOTLEG COFFEE - FRANGELICO - SUNBURN WHISKEY	18

BAR SNACKS

DIANA MARINATED OLIVES GARLIC, CHILLI, CITRUS, TARRAGON (GF)	8
CUCA SARDINES PICKED PARSLEY, PICKLED ONION, ROMESCO, HOUSE FOCACCIA (GFO)	14
ADD A GLASS DELGADO ZULETA 'LA GOYA' MANZANILLA SHERRY 60ML SANLUCAR, SPAIN	10
BUTTERMILK FRIED CHICKEN SRIRACHA AIOLI	16
CHEESE SELECTION SELECTION OF INTERNATIONAL & AUSTRALIAN CHEESE, LAVOSH & ROSEMARY LINGUETTE (GFO) PER 40G PIECE	MP
PAIRED WITH HOUSE MADE CONDIMENT	
PLOUGHMAN'S PLATTER COMTÉ CHEESE, ARTISAN CURED MEATS, HOUSE SAUSAGE ROLLS, PICKLES, OLIVES, SOFT BOILED EGG, HOUSE FOCACCIA (GFO)	36

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 SEPELTSFIELD '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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