

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 |
| POTATO & 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 | | |
| SPENCER GULF PRAWN MILK BUN (2) PICKLED ZUCCHINI, SAFFRON MAYO, CHIVES, ROE, CHILLI SALT | 22 | | |

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 |

SUPLÉMENTS | 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

| | |
|---|----|
| FRIED AUBERGINE CIABATTA TEMPURA EGGPLANT, ROMESCO, ROAST GARLIC MAYO, ONION JAM, SPICED TOMATO RELISH, BUTTER LETTUCE, ZUCCHINI PICKLES, SHOESTRING FRIES (VE) | 28 |
| CRAFERS BURGER 200G WAGYU PATTY, JACK CHEESE, BAROSSA BACON, HOUSE PICKLES, CARAMELISED ONION, TOMATO RELISH, LETTUCE, TRUFFLE AIOLI, POTATO BUN, SHOESTRING FRIES (GFO) | 28 |
| BRIOCHE CROQUE MONSIEUR PASTRAMI, HOUSE PICKLES, GRUYERE, MONTEREY JACK, TRUFFLE MUSTARD, VELOUTE, POTATO CHIPS | 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 MARQUISE ALMOND BISCOFF CRUMB, RASPBERRY, DOUBLE CREAM (VEO) | 14 |
| AFFOGATO VANILLA ICE CREAM & ESPRESSO (GF) CHOICE OF LIQUEUR - BAILEYS IRISH CREAM - MR BLACK 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 | 17 | | |
| BORDEAUX, FRANCE | | | |
| NV DE BORTOLI 'BLACK NOBLE' | 14 | | |
| 10YO BARREL AGED BOTRYTIS SEMILLON | | | |
| AUSTRALIA | | | |
| NV STANTON & KILLEN | 12 | | |
| RUTHERGLEN MUSCAT | | | |
| RUTHERGLEN, VIC | | | |
| | | 60ML | |
| NV VALDESPINO 'YELLOW LABEL' | 12 | | |
| PEDRO XIMENEZ | | | |
| JEREZ, SPAIN | | | |
| NV SEPELTSFIELD 'PARA' 21 YEAR | 22 | | |
| OLD TAWNY | | | |
| BAROSSA VALLEY, SOUTH AUSTRALIA | | | |
| MV JERICHO 24 YEAR OLD TAWNY | 18 | | |
| ADELAIDE HILLS, SOUTH AUSTRALIA | | | |



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

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