CRAFERS
HOTEL

THE FILL ME CARTE BLANCHE

SHARED DISHES

80 PER HEAD

SOURDOUGH
WHIPPED CULTURED BUTTER, BLACK SEA SALT (GFO)(VEO)

CHICKEN LIVER PARFAIT TOAST
PEACH, HORSERADISH CRÈME FRAÎCHE, BRIOCHE (GFO) (VEO)

WAGYU CARPACCIO
ANCHOVY AIOLI, SOY DASHI, AGED PARMESAN,
PICKLED APPLE (GF) (VEO)

HOUSE SMOKED OCEAN TROUT
AVOCADO CREAM, ORANGE, BUTTERMILK, SHISO (GF)

PAN FRIED GNOCCHI
SOY BURNT BUTTER, SAGE, HAZELNUT, ENDIVE,
SHALLOT, PARMESAN CREAM (V)

SPICED PORK CUTLET
WHITE BEAN, SPECK & TOMATO CASSOULET,
WHIPPED FETTA, PICKLED LEMON, HERBS (GF)

SAUTÉED GREENS
SPICED YOGHURT, ROAST ALMONDS, BURNT BUTTER (GF)(VEO)

FRENCH MERINGUE PAVLOVA
PASSIONFRUIT CURD, MASCARPONE, BLACKBERRY (VEO)

THE CRAFERS HOTEL EST. 1839

(EXCLUDES PUBLIC HOLIDAYS)**(V)** VEGETARIAN | **(GF)(GFO)** GLUTEN FREE OR OPTION | **(VE)(VEO)** VEGAN OR VEGAN OPTION
MANAGEMENT CANNOT GUARANTEE MEALS ARE WITHOUT TRACES OF ALLERGY ITEMS
CREDIT TRANSACTIONS INCUR A 1% SURCHARGE | PUBLIC HOLIDAYS INCUR A 15% SURCHARGE