

# CRAFERS HOTEL

## THE FEED ME CARTE BLANCHE

65 PER HEAD  
SHARED DISHES

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### SOURDOUGH

WHIPPED CULTURED BUTTER, BLACK SEA SALT <sup>(V)</sup>

### PARMESAN & GRUYÈRE CROQUETTES

DIJON TRUFFLE HONEY, ROMESCO <sup>(V)</sup>

### SPICED CONFIT PORK RILLETTES

SMOKED OLIVE OIL, PICKLED WHITE SHIMEJI, PORT VEIL, ONION CREAM,  
SHISO, SOURDOUGH CROUTES <sup>(GFO)</sup>

### HOKKAIDO SCALLOPS

APPLE & CAULIFLOWER PURÉE, BLACK PUDDING, PICKLED ROMANESCO

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### CHARGRILLED KANGAROO LOIN

BEETROOT & POTATO DAUPHINE, BEETROOT MASCARPONE,  
POACHED ADELAIDE HILLS FIGS, PARSNIP, KAFFIR LIME, CHIVES

### AUTUMN BRUSSELS

NDUJA SMOKED BUTTER, CAVOLO NERO, ONION CREAM <sup>(GF)(DFO)</sup>

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### DARK CHOCOLATE TRUFFLE MOUSSE

BEURRE NOISETTE GANACHE, MANDARIN GEL, FREEZE DRIED MANDARIN,  
TEMPERED CHOCOLATE, ROAST WHITE CHOCOLATE DUKKAH <sup>(GF)</sup>

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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