

CRAFERS HOTEL

PETIT & À PARTAGER | SMALL & SHARE

SOURDOUGH WHIPPED CULTURED BUTTER, BLACK SEA SALT ^(V)	9	WAGYU BEEF CARPACCIO SOY DASHI GEL, ANCHOVY AIOLI, AGED PARMESAN, PICKLED APPLE ^(GF)	26
GARLIC BUTTER BUN	6	WAGYU BEEF SKEWERS (2) MISO GLAZE, CHIVE EMULSION, CURED EGG YOLK ^{(DF)(GF)}	16
CORIOLE MARINATED OLIVES GARLIC, CHILLI, CITRUS, TARRAGON ^{(GF)(VE)}	8	PARMESAN & GRUYÈRE CROQUETTES (3) DIJON TRUFFLE HONEY, ROMESCO ^(V)	18
STREAKY BAY OYSTERS (6) - NATURAL, LEMON ^{(DF)(GF)} - MANDARIN GEL, CRÈME FRAÎCHE SNOW, DILL, ROE ^(GF) - BAKED, AGED COMTÉ CREAM, PANGRATTATO, CHIVES	36/8EA	SPICED CONFIT PORK RILLETES SMOKED OLIVE OIL, PICKLED WHITE SHIMEJI, PORT VEIL, ONION CREAM, SHISO, SOURDOUGH CROUTES ^(GF0)	18
HOKKAIDO SCALLOPS (3) APPLE & CAULIFLOWER PURÉE, BLACK PUDDING, PICKLED ROMANESCO	24	SPENCER GULF PRAWN MILK BUN (2) CHIVES, SAFFRON AIOLI, PICKLED ZUCCHINI NOODLES	22
STRACIATELLA CONFIT GARLIC FOCCACIA, WHITE ANCHOVY, CURED EGG YOLK, SEMI DRIED PESTO ^{(GF0)(V)}	20	PAN FRIED OCTOPUS ROMESCO, POMEGRANATE, ORANGE, PICKLED FENNEL, PINE NUTS, NDUJA MAYO ^{(DF)(GF)}	24

PLATS PRINCIPAUX | MAINS

ROCKET PESTO PASTA HANDMADE PASTA, BRAISED RAPA, BURNT BUTTER EMULSION, CITRUS, SEMI DRIED TOMATOES, AGED PARMESAN ^(V) ADD SPECK +4	36
BRAISED RAGÙ PASTA HANDMADE PASTA, AGED PARMESAN, BASIL, CHIVES ^(DF)	36
LEMON HONEY GLAZED DUCK BREAST ENDIVE POMME PURÉE, BABY TURNIP, KING OYSTER, BLACK GARLIC EMULSION, BABY HERBS, PICKLED LEMON ^(GF)	42
CHARGRILLED KANGAROO LOIN BEETROOT & POTATO DAUPHINE, BEETROOT MASCARPONE, POACHED ADELAIDE HILLS FIGS, PARSNIP, KAFFIR LIME, CHIVES ^(GF)	38
BBQ ABELSWOOD CHICKEN SPINACH & JALAPEÑO CHERMOULA, SPICED HONEY CARROTS, WHIPPED RICOTTA, HOT HONEY, SAUCE CALVADOS ^(GF)	42
AUTUMNAL VEGAN CASSOULET PUMPKIN, SWEDE, TOMATO, CAPSICUM, WHITE BEAN, PICKLED CHILLI, WHIPPED MACADAMIA CREAM, CONFIT GARLIC FOCCACIA ^(VE)	34
BUTCHER'S CUT	MP
MARKET FISH	MP

SUPPLÉMENTS | EXTRAS

MIXED LEAF SALAD CUCUMBER, RADISH, APPLE, PICKLED SHALLOT ^{(GF)(VE)}	10
SHOESTRING FRIES AIOLI ^{(GF0)(VE0)}	11
WAGYU TALLOW CONFIT KIPFLER POTATOES CONFIT GARLIC BUTTER, CHIVES, PARMESAN ^(GF)	12
AUTUMN BRUSSELS NDUJA SMOKED BUTTER, CAVOLO NERO, ONION CREAM ^{(GF)(DF0)}	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 ^(GF0)	28
BRIOCHE CROQUE MONSIEUR PASTRAMI, HOUSE PICKLES, GRUYÈRE, MONTEREY JACK, TRUFFLE MUSTARD, VELOUTÉ, 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 ^(GF0)	30
STEAK FRITES 300G AGED 4+ WAGYU SIRLOIN, SHAVED CABBAGE & HERB SALAD, CAFÉ DE PARIS BUTTER, SHOESTRING FRIES ^(GF0)	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)(GF0) GLUTEN FREE OR OPTION | (VE)(VE0) 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, LANGUES DE CHAT (GFO)	16
GRANNY SMITH & COCONUT MILLE FEUILLE VANILLA COCONUT GEL, APPLE GEL, PASTY CREME PAT, JELLIED APPLE, OAT MILK DULCE (VE)	16
DARK CHOCOLATE TRUFFLE MOUSSE BEURRE NOISETTE GANACHE, MANDARIN GEL, FREEZE DRIED MANDARIN, TEMPERED CHOCOLATE, ROAST WHITE CHOCOLATE DUKKAH (GF)	16
AFFOGATO VANILLA ICE CREAM & ESPRESSO (GF) CHOICE OF LIQUEUR - BAILEYS IRISH CREAM - MR BLACK COFFEE - SUNBURN WHISKEY - FRANGELICO	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, PASTRAMI, PROSCIUTTO, ASSORTED PICKLES, PICCALILLI, HOUSE SAUSAGE ROLL, FOCACCIA, SOFT BOILED EGG (GFO)	40

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			
		60ML	
NV RIESLINGFREAK 'NO.7'			12
FORTIFIED RIESLING			
CLARE VALLEY, SOUTH AUSTRALIA			
NV VALDESPINO 'YELLOW LABEL'			12
PEDRO XIMENEZ			
JEREZ, SPAIN			
NV SEPELTSFIELD 'PARA' 21 YEAR			22
OLD TAWNY			
BAROSSA VALLEY, SOUTH AUSTRALIA			
NV STANTON & KILLEEN			12
RUTHERGLEN MUSCAT			
RUTHERGLEN, VIC			



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