

CRAFERS
HOTEL
TABLE D'HOTES MENU
PREMIUM
70 PER HEAD

TO SHARE

CHEF'S SELECTION OF SHARED PLATES

SOURDOUGH

WHIPPED CULTURED BUTTER, BLACK SEAS SALT (V)

SPICED CONFIT PORK RILLETTES

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

STRACIATELLA

CONFIT GARLIC FOCCACIA, WHITE ANCHOVY, CURED EGG YOLK,
SEMI DRIED PESTO (GFO)(V)

PAN FRIED OCTOPUS

ROMESCO, POMEGRANATE, ORANGE, PICKLED FENNEL, PINE NUTS,
NDUJA MAYO (DF)(GF)

PREMIUM MAINS

PLEASE CHOOSE A MAIN

LEMON HONEY GLAZED DUCK BREAST

ENDIVE POMME PURÉE, BABY TURNIP, KING OYSTER,
BLACK GARLIC EMULSION, BABY HERBS, PICKLED LEMON (GF)

ROCKET PESTO PASTA

HANDMADE PASTA, BRAISED RAPA, BURNT BUTTER EMULSION,
CITRUS, SEMI DRIED TOMATOES, AGED PARMESAN (V)

BBQ ABELSWOOD CHICKEN

SPINACH & JALAPEÑO CHERMOULA, SPICED HONEY CARROTS,
WHIPPED RICOTTA, HOT HONEY, SAUCE CALVADOS (GF)

CHARGRILLED KANGAROO LOIN

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

AUTUMNAL VEGAN CASSOULET

PUMPKIN, SWEDE, TOMATO, CAPSICUM, WHITE BEAN, PICKLED CHILLI,
WHIPPED MACADAMIA CREAM, CONFIT GARLIC FOCCACIA (VE)

STEAK FRITES (+\$6)

300GM AGED 4+ WAGYU SIRLOIN, SHAVED CABBAGE & HERB SALAD,
CAFE DE PARIS BUTTER, SHOESTRING FRIES (GFO)

MARKET FISH

TO FINISH

SELECTED DESSERTS (EXTRA +10)



(V)(VO) VEGETARIAN OR OPTION | (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 SPECIAL DIETARY REQUIREMENTS CAN
BE PREARRANGED, MAY OCCUR ADDITIONAL COSTS NOT AVAILABLE PEAK SERVICE TIMES | FRIDAY DINNER,
SATURDAY LUNCH & DINNER, SUNDAY LUNCH

THE
CRAFERS
HOTEL
EST. 1839

TABLE D'HOTES MENU

LES ENFANTS | CHILDREN

25 PER HEAD

12Y + UNDER

TO START

GARLIC BUTTER BUN + CHOICE OF JUICE OR SOFTDRINK

PLEASE CHOOSE A MAIN

HUMMUS ^{(GFO)(VE)}

VEGETABLE CRUDITES, GRILLED FLATBREAD

BATTERED FISH & FRIES ^(GFO)

SALAD

PASTA BOLOGNESE ^{(GFO)(VO)}

PARMESAN

CHEESE BURGER & FRIES ^{(GFO)(VO)}

BEEF PATTY, CHEESE, TOMATO SAUCE

BUTTERMILK CHICKEN & FRIES

SALAD

HOTDOG & FRIES

CHEESE, TOMATO SAUCE

(PICKLES + AMERICAN MUSTARD OPTIONAL)

ALL KIDS MEALS INCLUDE

VANILLA ICE CREAM SUNDAE,

CHOICE OF OREO COOKIE OR SPRINKLES,

STRAWBERRY, BUTTERSCOTCH OR CHOCOLATE SAUCE

OR FRUIT PLATE WITH COCONUT YOGHURT



— THE —
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