



YOU'RE INVITED TO

CHRISTMAS
at the Crafers

1 - 31 DECEMBER

INDULGE IN A SPECIALLY CURATED FESTIVE MENU. AVAILABLE
THROUGHOUT THE MONTH OF DECEMBER. BOOKINGS ARE ESSENTIAL.

Menu

\$65 PER PERSON

SHARED STARTERS

FRESHLY BAKED URAIDLA SOURDOUGH
Whipped butter

CHOICE OF ENTRÉE

DUCK RILLETTE

Pickled cherries, basil pesto, puffed buckwheat, micro basil

SALTBUSH LAMB TOAST (2)

Fried saltbush, sous vide egg yolk, black garlic mayonnaise, persillade

BLUE SWIMMER CRAB GOUGÈRES (3)

Parmesan curd, paprika salt

WOODSIDE GOAT'S CURD

Heirloom tomato, tomato foam, potato straw, kaffir lime oil

SMOKED OCEAN TROUT TART

Fermented cream, caper mayonnaise, cured egg yolk, trout roe

CHOICE OF MAIN

CHICKEN BREAST

Salad Lyonnaise, mixed lettuce, soft egg, croute, speck lardons,
pickled red onion, pickle mayonnaise, Dijon vinaigrette

PORT-GLAZED DUCK À L'ORANGE

Blood orange, kipfler potato fondant, black kale, Calvados sauce

PAN-FRIED SALMON

Warm soba noodles, zucchini noodles, summer peas,
smoked salmon velouté, parsley oil

WAGYU RUMP

Pommes dauphine, asparagus, spinach purée, Cognac jus

STEAK FRITES

300g aged 4+ wagyu sirloin, shaved cabbage + herb salad,
Café de Paris butter, shoestring fries



ADD DESSERT + \$15

RASPBERRY ETON MESS
MASCARPONE, RASPBERRY CURD, FRESH RASPBERRIES

CRÈME BRÛLÉE
CHOCOLATE SOIL, SHORTBREAD, FRESH STRAWBERRIES