

CRAFERS
HOTEL
THE FEED ME
CARTE BLANCHE
65 PER HEAD
SHARED DISHES

SOURDOUGH

WHIPPED CULTURED BUTTER, BLACK SEA SALT ^(V)

LEEK & GRUYÈRE CROQUETTES

SPICED TRUFFLE & CHILLI HONEY, MUSTARD MAYO ^(V)

DUCK LIVER PARFAIT

PICKLED SHALLOT, PUFFED GRAINS, BLACKBERRY, CROUTES ^(GFO)

STRACIATELLA

CONFIT GARLIC FOCCACIA, WHITE ANCHOVY, CURED EGG YOLK, SEMI DRIED PESTO ^{(GFO)(I)}

PAN ROASTED CHICKEN BREAST

BRAISED LEEK, CELERiac PURÉE, WHIPPED RICOTTA, MUSTARD CRÈME
FRAÎCHE JUS, PICKLED MUSTARD SEEDS ^(GF)

WINTER GREENS

LEMON BEURRE NOISETTE, BUTTERED ALMONDS ^{(GF)(DFO)}

COFFEE CRÈME BRÛLÉE ^(GFO)

CHOCOLATE PISTACHIO CRUMB, ALMOND BISCOTTI



THE
CRAFERS
HOTEL
EST. 1839

(V)(VO) VEGETARIAN OR OPTION | (GF)(GFO) GLUTEN FREE OR OPTION | (VE)(VEO) VEGAN OR OPTION | (DF)(DFO) DAIRY FREE
OR OPTION. MANAGEMENT CANNOT GUARANTEE MEALS ARE WITHOUT TRACES OF ALLERGY ITEMS.

SEAFOOD ORIGIN: (A) AUSTRALIAN, (I) IMPORTED, OR (M) MIXED