

CRAFERS HOTEL

PETIT & À PARTAGER | SMALL & SHARE

SOURDOUGH ^(V) WHIPPED CULTURED BUTTER, BLACK SEA SALT	9.5
GARLIC BUTTER BUN	6.5
STREAKY BAY OYSTERS (6) ^(A) - NATURAL, LEMON ^{(DF)(GF)} - RASPBERRY VINEGAR MIGNONETTE, CHIVES, SHALLOT - GRUYÈRE MORNAY, BRAISED LEEK, PARMESAN, NUTMEG, PANGRATTATO	36/8EA
SEARED SCALLOPS (3) ^{(I) (DFO)(GF)} CONSOMMÉ, KOHLRABI, YUZU PONZU, SPRING ONION, ROE	25
STRACIATELLA ^(GFO) CONFIT GARLIC FOCCACIA, WHITE ANCHOVY, CURED EGG YOLK, SEMI DRIED PESTO	20
BUTTERMILK FRIED CHICKEN ^(GFO) FERMENTED CHILLI HONEY, RANCH	20

PLATS PRINCIPAUX | MAINS

MUSHROOM TAGLIATELLE ^(V) BLACK GARLIC, PARSLEY, SHALLOT, CHIVES, BLACK PEPPER PECORINO ADD WHITE ANCHOVY +4 ADD QUERCUS TRUFFLE +15	36
BRAISED BEEF RAGÙ PASTA ^(DFO) HANDMADE PASTA, AGED PARMESAN, BASIL, CHIVES ADD STRACIATELLA +6	38
ANCHOVY & HERB CRUSTED LAMB RUMP ^(GFO) POTATO FONDANT, CARAMELISED CAULIFLOWER CREAM, OLIVE, PEPPERCORN JUS	46
BRAISED BEEF SHORT RIB ^(GF) BURNT ONION PURÉE, SOY GLAZED BABY CARROTS, PICKLED SHALLOT, CRISPY ONION, SAUCE COGNAC	44
PAN ROASTED CHICKEN BREAST ^(GF) BRAISED LEEK, CELERiac PURÉE, WHIPPED RICOTTA, MUSTARD CRÈME FRAÎCHE JUS, PICKLED MUSTARD SEEDS	40
SPINACH & PEA RISOTTO ^{(VE)(GF)(DF)} TRUFFLE, WATERCRESS, WHITE BEAN PASTE, TENDRILS, PICKLED LEMON, PUFFED BUCKWHEAT, CHILLI OIL ADD STRACIATELLA +6 ADD GYPSY SPECK +6	34
BUTCHER'S CUT	MP
MARKET FISH	MP

SUPPLÉMENTS | EXTRAS

RED OAK SALAD ^{(GF)(VEO)(DFO)} PICKLED ONION, HONEY VINAIGRETTE, PARMESAN, CANDIED WALNUTS, ORANGE SEGMENTS	14
SHOESTRING FRIES ^{(GFO)(VEO)} AIOLI ADD TRUFFLE AIOLI +2	11.5
WAGYU TALLOW CONFIT KIPFLER POTATOES ^(GF) CONFIT GARLIC BUTTER, CHIVES, PARMESAN	12
WINTER GREENS ^{(GF)(DFO)} LEMON BEURRE NOISETTE, BUTTERED ALMONDS	14
GLUTEN FREE BURGER BUN	+2.5
SAUCE GRAVY, MUSHROOM, PEPPER, CAFÉ DE PARIS BUTTER, CRAFERS JUS, BEERENBERG DIJON & SEEDED MUSTARD, HOT ENGLISH MUSTARD	+4.5

BEEF TARTARE BRIOCHE TOAST (2) XO, NORI CURED YOLK, FERMENTED CHILLI, SHALLOT, CAPERS, CHIVES, SORREL	26
FIRE ROASTED WILD MUSHROOM SKEWER (2) SOY CARAMEL CHILLI GLAZE, SESAME, FRIED ONION ^{(DF)(GF)(VE)}	20
LEEK & GRUYÈRE CROQUETTES (3) ^(V) SPICED TRUFFLE & CHILLI HONEY, MUSTARD MAYO	18
DUCK LIVER PARFAIT ^(GFO) PICKLED SHALLOT, PUFFED GRAINS, BLACKBERRY, CROUTES	22
FRENCH ONION SOUP CARAMELISED ONION, GRUYÈRE, CROUTE, CHIVES	22
TUNA TATAKI ^{(I) (GF)} SPLIT BUTTERMILK, YUZU KOSHU EMULSION, RADISH, EDAMAME, SEARED NORI, KAFFIR LIME OIL	24

CARTE BLANCHE | CHEF'S MENU

PLEASE ASK STAFF FOR TODAY'S SELECTIONS

A SHARED DINING EXPERIENCE SHOWCASING SOME OF THE MOST LOVED DISHES FROM THE CRAFERS HOTEL SEASONAL MENU
CHOOSE FROM:

THE FEED ME MENU	65PP
THE FILL ME MENU	80PP

MINIMUM 2 PEOPLE | BISTRO ONLY

CLASSIQUES | CLASSICS

FRIED AUBERGINE SANDWICH ^{(VE)(DF)(GFO)} CIABATTA, TEMPURA EGGPLANT, ROMESCO, ROAST GARLIC MAYO, ONION JAM, SPICED TOMATO RELISH, BUTTER LETTUCE, ZUCCHINI PICKLES, SHOESTRING FRIES	28
CRAFERS BURGER ^{(GFO)(DFO)} 200G WAGYU PATTY, JACK CHEESE, BAROSSA BACON, HOUSE PICKLES, CARAMELISED ONION, TOMATO RELISH, LETTUCE, TRUFFLE AIOLI, POTATO BUN, SHOESTRING FRIES	30
BRIOCHE CROQUE MONSIEUR PASTRAMI, HOUSE PICKLES, GRUYÈRE, MONTEREY JACK, TRUFFLE MUSTARD, VELOUTÉ, POTATO CHIPS	28
CHICKEN OR PORK SCHNITZEL ^(DF) FREE RANGE CHICKEN BREAST OR HERB CRUMBED PORK CUTLET, RED OAK SALAD, CHIPS W SAUCE +4 W PARMIGIANA +4	30
FRIED CALAMARI ^(I) LEMON & ROAST GARLIC AIOLI, RED OAK SALAD, CHIPS	30
BEER BATTERED FISH & CHIPS ^{(I) (GFO)(DF)} COOPERS PALE ALE, RED OAK SALAD, TARTARE, CHIPS	30
STEAK FRITES ^(GFO) 300G AGED 4+ WAGYU SIRLOIN, SHAVED CABBAGE & HERB SALAD, CAFÉ DE PARIS BUTTER, SHOESTRING FRIES	49

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 | (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

CREDIT TRANSACTIONS INCUR A 1% SURCHARGE | PUBLIC HOLIDAYS INCUR A 15% SURCHARGE

WINTER 2026 V1.1



LES ENFANTS | CHILDREN

12 YEARS & UNDER

HUMMUS (GFO)(VE) VEGETABLE CRUDITES, FOCCACIA	16
BATTERED FISH & FRIES (GFO)(DF) SALAD	18
PASTA BOLOGNESE (GFO)(VEO) PARMESAN	18
CHEESE BURGER & FRIES (GFO) BEEF PATTY, CHEESE, TOMATO SAUCE	18
BUTTERMILK FRIED CHICKEN (GFO) SHOESTRING FRIES, SALAD	18
HALF CHICKEN SCHNITZEL (DF) 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

DESSERTS

COFFEE CRÈME BRÛLÉE (GFO) CHOCOLATE PISTACHIO CRUMB, ALMOND BISCOTTI	16
DARK CHOCOLATE DELICE (VE)(DF)(GFO) OLIVE OIL, HAZELNUT CHOCOLATE SOIL, ORANGE GEL, CANDIED ORANGE, LEMON BALM, OAT MILK CRÈME	16
BRIOCHE BREAD & BUTTER PUDDING QUINCE, WHITE CHOCOLATE, BURNT HONEY	16
AFFOGATO (GF) VANILLA ICE CREAM & ESPRESSO CHOICE OF LIQUEUR - BAILEYS IRISH CREAM - MR BLACK COFFEE - SUNBURN WHISKEY - FRANGELICO	18

BAR SNACKS

ADELAIDE HILLS MARINATED OLIVES (GF)(DF)(VE) GARLIC, CHILLI, CITRUS, TARRAGON	8
CUCA SARDINES (I)(GFO) PICKED PARSLEY, PICKLED ONION, ROMESCO, HOUSE FOCACCIA <i>ADD A GLASS</i>	14
DELGADO ZULETA 'LA GOYA' MANZANILLA SHERRY 60ML SANLUCAR, SPAIN	10
CHEESE SELECTION (GFO) SELECTION OF INTERNATIONAL & AUSTRALIAN CHEESE, LAVOSH & ROSEMARY LINGUETTE PER 40G PIECE PAIRED WITH HOUSE MADE CONDIMENT	15
CHARCUTERIE SERVICE (GFO)(DFO) PASTRAMI, CAPOCOLLO, JAMON, PICCALILLI, PESTO, GOATS CURD, GUINDILLA PEPPERS, HOUSE PICKLES, LINGUETTE LAVOSH, GRISSINI	42

DESSERT & FORTIFIED WINE

2020 LE TERTRE DU LYS D'OR SAUTERNES 75ML BORDEAUX, FRANCE	17
NV DE BORTOLI 'BLACK NOBLE' 10YO BARREL AGED BOTRYTIS SEMILLON AUSTRALIA	14
NV RIESLINGFREAK 'NO.7' 60ML FORTIFIED RIESLING CLARE VALLEY, SA	13
NV VALDESPINO 'YELLOW LABEL' PEDRO XIMENEZ JEREZ, SPAIN	8
NV SEPPELTSFIELD 'PARA' 21 YEAR OLD TAWNY BAROSSA VALLEY, SA	22
NV CHAMBERS OLD VINE MUSCADELLE (TOPAQUE) RUTHERGLEN, VIC	15



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

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