CRAFERS HOTEL

PETIT & À PARTAGER | SMALL & SHARE

SOURDOUGH 10
WHIPPED CULTURED BUTTER, BLACK SEA SALT (V)

GARLIC BUTTER BUN (V) 6.5

CORIOLE MARINATED OLIVES 10
GARLIC, CHILLI, CITRUS, TARRAGON (GF)(VE)

STREAKY BAY OYSTERS (A) (6) 36/8EA
- NATURAL, LEMON (DF)(GF)
- YUZU PONZU, CHILLI JAM, ROE (GF)(DF)
- GRUYÈRE MORNAY, BRAISED LEEK, NUTMEG, PANGRATTATO

BLUE SWIMMER CRAB 26
COMPRESSED KOHLRABI, DRESSED TOMATO, MICRO BASIL, SPLIT TOMATO CONSOMMÉ, FERMENTED CHILLI (GF)(DF)

DUCK LIVER PARFAIT 22
PICKLED SHALLOT, PUFFED GRAINS, BLACKBERRY, CROUTES (GFO)

ABURI SALTBUSH LAMB TOAST (2) 20
HOUSE FOCCACIA, BEURRE NOISETTE EGG BUTTER, CELERIAC STRAW, ROSEMARY SALT (GFO)

WILD ASPARAGUS & EGG 22
62-DEGREE EGG, GRAINS, COMTÉ CREAM, KAFFIR LIME OIL

FIRE ROASTED MUSHROOM SKEWERS (2) 20
SOY CARAMEL CHILLI GLAZE, SESAME, FRIED ONION (DF)(GF)(VE)

LEEK & GRUYÈRE CROQUETTES (3) 18
SPICED TRUFFLE & CHILLI HONEY, MUSTARD MAYO (V)

BUTTERMILK FRIED CHICKEN 20
FERMENTED CHILLI HONEY, RANCH (GFO)

HOUSE-SMOKED OCEAN TROUT 26
TROUT CREAM, BAY LEAF OIL, ROE, COMPRESSED APPLE, AVOCADO (GF)(A)

PLATS PRINCIPAUX | MAINS

PAN FRIED MUSHROOM GNOCCHI 36
WILD MUSHROOM, COMTÉ & THYME CREAM, REGGIANO, PICKLED SHALLOT, BABY GREENS, TRUFFLE BUTTER (V)
ADD CONFIT DUCK LEG + 6

BRAISED BEEF RAGÙ GNOCCHI 38
HANDMADE PASTA, AGED PARMESAN, BASIL, CHIVES (DFO)
ADD STRACCIATELLA + 6

CONFIT DUCK LEG 42
WHITE MISO HONEY GLAZE, CAPER, CAULIFLOWER, FREGOLA, BEURRE NOISETTE, PERSILLADE, PUFFED BUCKWHEAT, BLOOD ORANGE GEL

DUKKAH CRUSTED LAMB SADDLE 44
CAVOLO NERO, BABY CARROTS, FERMENTED CHILLI HONEY, LABNEH, BAY OIL, HARISSA, PEPPERCORN JUS (GF)

PAN ROASTED CHICKEN BREAST 40
CELERIAC PUREE, CELERY CONFIT, WHIPPED RICOTTA, MUSTARD SEED, CRÈME FRAICHE JUS (GF)

SALT BAKED BEETROOT 36
WHITE BEAN CREAM, FRIED POLENTA, POMEGRANATE, BLACK GARLIC EMULSION, HERBS (GF)(DF)(VE)

BUTCHER'S CUT MP

MARKET FISH MP

SUPPLÉMENTS | EXTRAS

MIXED LEAF SALAD 14
PICKLED ONION, HONEY VINAIGRETTE, PARMESAN, CANDIED WALNUTS, ORANGE (GF)

SHOESTRING FRIES (FRITES) 12
TRUFFLE AIOLI (GFO)(VEO)

TWICE COOKED KIPFLER POTATOES 14
CONFIT GARLIC BUTTER, CHIVES, PARMESAN (GF)

SPRING GREENS 14
SPICED YOGHURT, CURRY BUTTER, LEAVES (GF)

GLUTEN FREE BURGER BUN +2.5

SAUCE +4.5
GRAVY, MUSHROOM, PEPPER, CAFÉ DE PARIS BUTTER, CRAFERS JUS, DIJON, SEEDED OR HOT ENGLISH MUSTARD

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 70PP
THE FILL ME MENU 85PP

MINIMUM 2 PEOPLE | BISTRO ONLY

CLASSIQUES | CLASSICS

FRIED AUBERGINE SANDWICH 28
TEMPURA EGGPLANT, ROMESCO, ROAST GARLIC MAYO, ONION JAM, SPICED TOMATO RELISH, BUTTER LETTUCE, ZUCCHINI PICKLES, FRITES (VE)(GFO)(DF)

CRAFERS BURGER 30
200G WAGYU PATTY, JACK CHEESE, BAROSSA BACON, HOUSE PICKLES, CARAMELISED ONION, TOMATO RELISH, LETTUCE, TRUFFLE AIOLI, POTATO BUN, FRITES (GFO)

BUTTERMILK CHICKEN BURGER 30
JALEPENO JACK, DRESSED CABBAGE, NDUJA MAYO, HOUSE PICKLES, AVOCADO, FRITES

CHICKEN OR PORK SCHNITZEL 30
FREE RANGE CHICKEN BREAST, MIXED LEAF SALAD, CHIPS
W SAUCE +4.5 | W PARMIGIANA +5

FRIED CALAMARI 30
LEMON & ROAST GARLIC AIOLI, MIXED LEAF SALAD, CHIPS

BEER BATTERED FISH & CHIPS 30
COOPERS PALE ALE, MIXED LEAF SALAD, TARTARE, CHIPS (GFO)

STEAK FRITES 49
300G AGED 4+ WAGYU SIRLOIN, SHAVED CABBAGE & HERB SALAD, CAFÉ DE PARIS BUTTER, SHOESTRING FRIES (GFO)

MONDAY TO FRIDAY LUNCH: ALL SENIOR CARD HOLDERS RECEIVE 15% 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

PUBLIC HOLIDAYS INCUR A 15% SURCHARGE

LES ENFANTS | CHILDREN

12 YEARS & UNDER

HUMMUS (GFO)(VE) 16
VEGETABLE CRUDITES, GRILLED FLATBREAD

BATTERED FISH & FRIES (GFO) 18
SALAD

PASTA BOLOGNESE (GFO)(VO) 18
PARMESAN

CHEESE BURGER & FRIES (GFO)(VO) 18
BEEF PATTY, CHEESE, TOMATO SAUCE

BUTTERMILK CHICKEN 18
FRITES, SALAD

HALF CHICKEN SCHNITZEL 18
FRITES, SALAD

ALL KIDS MEALS INCLUDE CHOICE OF:
VANILLA ICE CREAM SUNDAE,
CHOICE OF OREO COOKIE OR SPRINKLES,
STRAWBERRY, BUTTERSCOTCH OR CHOCOLATE SAUCE

BAR SNACKS

DIANA MARINATED OLIVES 10
GARLIC, CHILLI, CITRUS, TARRAGON (GF)

CUCA SARDINES 14
PICKED PARSLEY, PICKLED ONION, ROMESCO,
HOUSE FOCACCIA (GFO)

ADD A GLASS 10
DELGADO ZULETA 'LA GOYA' MANZANILLA SHERRY 60ML
SANLUCAR, SPAIN

BUTTERMILK FRIED CHICKEN 20
FERMENTED CHILLI HONEY, RANCH

CHEESE SELECTION
SELECTION OF INTERNATIONAL & AUSTRALIAN CHEESE,
LAVOSH & ROSEMARY LINGUETTE (GFO)
PER 40G PIECE 16
PAIRED WITH HOUSE MADE CONDIMENT

CHARCUTERIE SERVICE 44
PASTRAMI, CAPOCOLLO, JAMON, PICCALILLI, PESTO, GOATS
CURD, GUINDILLA PEPPERS, HOUSE PICKLES, LINGUETTE
LAVOSH, GRISSINI (GFO)

DESSERTS

COFFEE CRÈME BRÛLÉE 16
CHOCOLATE PISTACHIO CRUMB, ALMOND BISCOTTI (GFO)

STRAWBERRY MOUSSE 16
YUZU CURD, CHAMBORD, STRAWBERRY YUZU GEL, LEMON
BALM (GF)

DARK CHOCOLATE DELICE 16
HAZELNUT CANDY SOIL, BLOOD ORANGE, CANDIED ORANGE,
LEMON BALM, OAT MILK DULCE (VE)(GFO)

AFFOGATO 18
VANILLA ICE CREAM & ESPRESSO (GF)
CHOICE OF LIQUEUR
- BAILEYS IRISH CREAM
- MR BLACK COFFEE
- SUNBURN WHISKEY
- FRANGELICO

DESSERT & FORTIFIED WINE

		75ML
2020	LE TERTRE DU LYS D'OR SAUTERNES BORDEAUX, FRANCE	17
NV	DE BORTOLI 'BLACK NOBLE' 10YO BARREL AGED BOTRYTIS SEMILLON AUSTRALIA	14
		60ML
NV	RIESLINGFREAK 'NO.7' FORTIFIED RIESLING CLARE VALLEY, SOUTH AUSTRALIA	12
NV	VALDESPINO 'YELLOW LABEL' PEDRO XIMENEZ JEREZ, SPAIN	12
NV	SEPPELTSFIELD 'PARA' 21 YEAR OLD TAWNY BAROSSA VALLEY, SOUTH AUSTRALIA	22
NV	STANTON & KILLEEN RUTHERGLEN MUSCAT RUTHERGLEN, VIC	12

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.

SERVICE TIMES

LUNCH: 12PM - 2:30PM
DINNER: 5:30PM - 8:30PM

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