

CRAFERS
HOTEL
TABLE D'HOTES MENU
CLASSICS
60 PER HEAD

TO SHARE

SELECTION OF SHARED PLATES

SOURDOUGH

WHIPPED CULTURED BUTTER, BLACK SEA SALT ^(V)

CHARCUTERIE & MARINATED OLIVES

SELECTION OF CURED MEATS SLICED, MIXED OLIVES, CORNICHONS,
GRISSINI, SOURDOUGH CROUTES ^(GFO)

LEEK & GRUYÈRE CROQUETTES

SPICED TRUFFLE HONEY, MUSTARD MAYO ^(V)

DUCK LIVER PARFAIT

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

MAINS

PLEASE CHOOSE A MAIN

FRIED AUBERGINE SANDWICH

TEMPURA EGGPLANT, ROMESCO, ROAST GARLIC MAYO, ONION JAM,
SPICED TOMATO RELISH, BUTTER LETTUCE, ZUCCHINI PICKLES, FRITES ^(VE)

CRAFERS BURGER

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

BUTTERMILK CHICKEN BURGER

JALAPENO JACK, DRESSED CABBAGE, NDUJA MAYO,
HOUSE PICKLES, AVOCADO, FRITES

CHICKEN OR PORK SCHNITZEL

FREE RANGE CHICKEN BREAST OR CRUMBED PORK CUTLET,
RED OAK SALAD, CHIPS
(W CHOICE OF GRAVY OR PARMIGIANA)

FRIED CALAMARI

LEMON & ROAST GARLIC AIOLI, RED OAK SALAD, CHIPS

BEER BATTERED FISH & CHIPS

COOPERS PALE ALE, RED OAK SALAD, TARTARE, CHIPS ^(GFO)

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 | PUBLIC HOLIDAYS INCUR
A 15% SURCHARGE

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 SOFT DRINK

PLEASE CHOOSE A MAIN

HUMMUS ^{(GFO)(VE)}

VEGETABLE CRUDITES, GRILLED FLATBREAD

BATTERED FISH & FRITES ^(GFO)

SALAD

PASTA BOLOGNESE ^{(GFO)(VO)}

PARMESAN

CHEESE BURGER ^{(GFO)(VO)}

BEEF PATTY, CHEESE, TOMATO SAUCE & FRITES

BUTTERMILK CHICKEN

SALAD & FRITES

HALF CHICKEN SCHNITZEL

SALAD & FRITES

ALL KIDS MEALS INCLUDE

VANILLA ICE CREAM SUNDAE,

CHOICE OF OREO COOKIE OR SPRINKLES,

STRAWBERRY, BUTTERSCOTCH OR CHOCOLATE SAUCE



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