



YOU'RE INVITED TO

CHRISTMAS
at the Crafers

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

Menu

\$65 PER PERSON

STARTER

FRESHLY BAKED URAIDLA SOURDOUGH
Cultured butter

CHOICE OF ENTRÉE

DUCK RILLETTE

Pickled cherries, basil pesto, puffed buckwheat, basil

WOODSIDE GOATS CURD

Heirloom tomatoes, potato straw, kaffir lime

SEASONAL CHARCUTERIE PLATTER

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, summer peas, smoked salmon veloute, bay 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

Menu

\$85 PER PERSON

FIRST COURSE

DUCK RILLETTE

Pickled cherries, basil pesto, puffed buckwheat, basil

WOODSIDE GOATS CURD

Heirloom tomatoes, potato straw, kaffir lime

SMOKED OCEAN TROUT TARTARE

Caper mayo, cured egg yolk, trout roe

SECOND COURSE

SEASONAL HANDMADE PASTA

THIRD COURSE

PORT-GLAZED DUCK À L'ORANGE

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

FOURTH COURSE

RASPBERRY ETON MESS

Mascarpone, raspberry curd, fresh raspberries