CRAFERS HOTEL

THE 'FILL ME' CARTE BLANCHE

SHARED DISHES

85 PER HEAD

SOURDOUGH
WHIPPED CULTURED BUTTER, BLACK SEA SALT (V)

DUCK RILLETTES
PICKLED CHERRIES, BASIL PESTO, PUFFED BUCKWHEAT, MICRO BASIL(GFO)

SALTBUSH LAMB TOAST
FRIED SALTBUSH, BLACK GARLIC MAYONNAISE, PERSILLADE, EGG YOLK, PINK PEPPER (GFO)

SCALLOP CRUDO (I)
GRANNY MITH APPLE, SHAVED RADISH, FINGER LIME,BAY LEAF OIL, CHILLLED APPLE DRESSING (GFO)

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

PORT GLAZED DUCK A'LORANGE
BLOOD ORANGE, KIPFLER FONDANT, BLACK KALE, CARROT PUREE, BIGARADE SAUCE (GF)

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

DARK CHOCOLATE TART
CHOCOLATE PASTRY, GANACHE, DATE CARAMEL, CASHEW CREAM (VE)(DF)

THE CRAFERS HOTEL EST. 1839

(EXCLUDES PUBLIC HOLIDAYS)**(V)** VEGETARIAN | **(GF)(GFO)** GLUTEN FREE OR OPTION | **(VE)(VEO)** VEGAN OR VEGAN OPTION
MANAGEMENT CANNOT GUARANTEE MEALS ARE WITHOUT TRACES OF ALLERGY ITEMS CREDIT TRANSACTIONS INCUR A 1% SURCHARGE | PUBLIC HOLIDAYS INCUR A 15% SURCHARGE