CRAFERS
HOTEL

TABLE D'HOTES MENU

PREMIUM

75 PER HEAD

TO SHARE

CHEF'S SELECTION OF SHARED PLATES

SOURDOUGH
WHIPPED CULTURED BUTTER, BLACK SEA SALT (V)

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

SCALLOP CRUDO (I)
GRANNY SMITH APPLE. SHAVED RADISH, FINGER LIME, BAY LEAF OIL, CHILLED APPLE DRESSING (GF)

WOODSIDE GOAT'S CURD
HEIRLOOM TOMATO, CHARRED PEACH, TOMATO FOAM, POTATO STRAW, KAFFIR LIME (GF)(V)

PREMIUM MAINS

PLEASE CHOOSE A MAIN

PORK CUTLET
WHITE FENNEL PUREE, CHARRED CABBAGE, APRICOT MOSTARDA, CRISPY PORK SKIN, CIDER JUS(GF)

BRAISED BEEF RAGÙ PASTA
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)

CHICKEN BREAST SALAD LYONNAISE
LETTUCE, SOFT EGG, CROUTE, SPECK, PICKLED RED ONION, PICKLE MAYONNAISE, DIJON VINAIGRETTE (GFO)

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

STEAK FRITES (+$6)
300GM AGED 4+ WAGYU SIRLOIN, SHAVED CABBAGE & HERB SALAD, CAFE DE PARIS BUTTER, SHOESTRING FRITES (GFO)

MARKET FISH

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 & FRITES (GFO)(VO)
BEEF PATTY, CHEESE, TOMATO SAUCE

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

THE CRAFERS HOTEL
EST. 1839