

# CRAFERS HOTEL

## PETIT & À PARTAGER | SMALL & SHARE

URAILDA SOURDOUGH WHIPPED BUTTER	8	PORK & FENNEL SALAMI TARTINE WARM SEASONAL GREENS, RACLETTE, TENDRILS, TRUFFLE MUSTARD, SEEDED SOURDOUGH (VO)	18
GARLIC BUTTER BUN	6	BRAISED LAMB SHOULDER CHAUSSON (3) FRIED PASTRY, SHALLOT BUTTER, PARSNIP CREAM, POACHED QUINCE	18
SMOKY BAY OYSTERS (6) - NATURAL, SHALLOT MIGNONETTE (GF) - KILPATRICK, PANCETTA, CHILLI, WORCESTERSHIRE (GF) - D'Auvergne BLUE CHEESE, CHIVE BUTTER CRUMB	26	HEIRLOOM BEETS GOATS CURD, RASPBERRY VINEGAR, CANDIED WALNUTS, ORANGE (GF)(VEO)	18
DUCK A L'ORANGE RILLETTES MANDARIN MARMALADE, SOURDOUGH CROUTE (GFO)	16	TASMANIAN QUAIL YUZU MUSTARD, CAULIFLOWER CREAM, CALVADOS (GF)	22
PETITE FRITURE FRIED WHITEBAIT, CHILLI, GARLIC, BASIL, CHIVES, CAPER PERSILLADE (GFO)	16	SEARED SCALLOPS (4) FENNEL REMOULADE, BLACK PUDDING, SMOKED FISH CREAM, DILL (GFO)	24
VENISON TARTARE TOAST (3) BLACK GARLIC AIOLI, EGG YOLK, CHIVES, CAPERS, SHALLOT (GFO)	18		

## PLATS PRINCIPAUX | MAINS

DUCK BREAST HEIRLOOM CARROT, ORANGE GLAZE, SAFFRON BRAISED BABY FENNEL, JERUSALEM ARTICHOKE (GF)	38
TRUFFLE BUTTER GNOCCHI MUSHROOM CREAM, WILD MUSHROOMS, DRIED TOMATO, SHALLOTS, PARMESAN, FRIED ENOKI (V)	32
SLOW BRAISED BEEF CHEEK POTATO ALIGOT, WINTER VEG, BURNT BUTTER, PRESERVED LEMON HERB SALAD (GF)	38
CHICKEN BREAST FRENCH LENTILS, SPINACH PUREE, SPECK, SNOW PEA, TENDRILS, GOATS CURD (GF)	36
SPICED CAULIFLOWER BASIL PESTO, POLENTA, POMEGRANATE, PINE NUT BUTTER CRUMBS, MOLASSES (GFO)(VE)	32
MARKET FISH	MP
BUTCHERS CUT	MP

## CARTE BLANCHE | CHEF'S MENU

PLEASE ASK STAFF FOR TODAY'S SELECTIONS

SHARED DISHES, SELECTED BY OUR KITCHEN  
SOURDOUGH, THREE SMALL PLATES,  
TWO MAINS, SIDES & DESSERT

MINIMUM 2 PEOPLE | BISTRO ONLY

78PP

## CLASSIQUES | CLASSICS

SPICED VEGAN BURGER COCONUT TZATZIKI, SPICED TOMATO RELISH, BUTTER LETTUCE, TOMATO, VEGAN CHEESE, HOUSE PICKLES, BEETROOT, CHIPS (GFO)(VE)	26
LE BURGER 200G WAGYU PATTY, SWISS CHEESE, LETTUCE, BACON, TOMATO, AIOLI, CRAFERS SAUCE, HOUSE PICKLES, POTATO BUN, CHIPS (GFO)	28
CHICKEN SCHNITZEL FREE RANGE CHICKEN BREAST, PICKED LEAF SALAD, CHIPS W SAUCE +2   W PARMIGIANA +4	26
FRIED CALAMARI LEMON & ROAST GARLIC AIOLI, PICKED LEAF SALAD, CHIPS	28
BEER BATTERED FISH & CHIPS LITTLE BANG PALE ALE, PICKED LEAF SALAD, TARTARE, CHIPS (GFO)	28
STEAK FRITES 300G MSA SIRLOIN, SHAVED CABBAGE & HERB SALAD, CAFÉ DE PARIS BUTTER, SHOESTRING FRIES (GFO)	38

## SUPPLÉMENTS | EXTRAS

PICKED LEAF SALAD CUCUMBER, RADISH, APPLE, PICKLED SHALLOT (GF)(VE)	10
SHOESTRING FRIES AIOLI (GFO)(VEO)	10
TWICE COOKED KIPFLER POTATOES HERB & GARLIC BUTTER, PARMESAN (GFO)	12
PAN FRIED SEASONAL GREENS BURNT BUTTER, PANAGRATTO (GFO)	12
SAUCE GRAVY, MUSHROOM, PEPPER, CAFÉ DE PARIS BUTTER, CRAFERS JUS, BEERENBERG DIJON & HOT ENGLISH MUSTARD	+2

MONDAY TO FRIDAY LUNCH: ALL SENIOR CARD HOLDERS RECEIVE 25% 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

CREDIT TRANSACTIONS INCUR A 1% SURCHARGE | PUBLIC HOLIDAYS INCUR A 15% SURCHARGE

## LES ENFANTS | CHILDREN

12 YEARS & UNDER

FISH & CHIPS SALAD	15
PASTA BOLOGNESE PARMESAN	15
CHEESE BURGER & CHIPS	15
CHICKEN BURGER & CHIPS	15
BUTTERMILK CHICKEN SHOESTRING FRIES, SALAD	15
PORK & FENNEL SAUSAGE SHOESTRING FRIES, SALAD	15

### ALL KIDS MEALS INCLUDE

VANILLA ICE CREAM SUNDAE,  
CHOICE OF OREO COOKIE OR SPRINKLES,  
RASPBERRY, BUTTERSCOTCH OR CHOCOLATE SAUCE

## DESSERT & FROMAGE

CRÈME BRÛLÉE CHAMPAGNE STRAWBERRIES, LANGUES DE CHAT (GFO)	14
POACHED RHUBARB + PEAR CRUMBLE VANILLA ICE CREAM (VE)	14
DARK CHOCOLATE DELICE SMOKED DOUBLE CREAM, RASPBERRY, CRUMB	14
AFFOGATO VANILLA ICE CREAM, ESPRESSO, CHOICE OF LIQUEUR - BAILEYS, FRANGELICO, KAHLUA OR DISARONNO	16
CHEESE SELECTION SELECTION OF INTERNATIONAL & AUSTRALIAN CHEESE, MUSCATELS, QUINCE PASTE, SAFFRON POACHED PEAR, LAVOSH & BAROSSA BARK (GFO)	
PER 50G PIECE	12
ALL THREE	32

## DESSERT & FORTIFIED WINE

	75ML	BTL
2021 HEGGIE'S VINEYARD BOTRYTIS RIESLING (375ML) EDEN VALLEY, SA	10	50
2019 SOLEIL D'ARCHE SAUTERNES SÉMILLON (375ML) BORDEAUX, FRANCE	20	95
	60ML	BTL
NV VALDESPINO 'YELLOW LABEL' PEDRO XIMENEZ (750ML) JEREZ, SPAIN	8	60
NV ALVEAR PEDRO XIMENEZ 1927 (750ML) JEREZ, SPAIN	16	160
NV HENRIQUES & HENRIQUES 'BOAL' 10 YEAR OLD (500ML) MADEIRA, PORTUGAL	14	140
NV SEPPELTSFIELD 'PARA' 21 YEAR OLD TAWNY (750ML) BAROSSA VALLEY, SOUTH AUSTRALIA	22	200
MV JERICHO 24 YEAR OLD TAWNY (375ML) ADELAIDE HILLS, SOUTH AUSTRALIA	18	150

## 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.

### BOOKING TIMES

LUNCH: 12PM - 2:30PM

DINNER: 5:30PM - 8:30PM

SEE BAR MENU FOR ALL DAY DINING



THE  
CRAFTERS  
HOTEL  
EST. 1839

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