



# VALENTINES DAY

DINNER

FRIDAY 14TH FEBRUARY

SHARED FOUR COURSE MENU 85PP  
BOOK VIA [WWW.CRAFERSHOTEL.COM.AU](http://WWW.CRAFERSHOTEL.COM.AU)

## AMUSE

OCEAN TROUT TARTARE,  
BLACK GARLIC LAVASH, HORSERADISH SNOW,  
ROE, NORI POWDER GFO

## ENTREE

BUFFALO MOZZARELLA,  
OLIVE TAPENADE, SEASONAL TOMATO,  
WHITE ANCHOVY MAYO, BASIL VO GF

CRISPY PORK BELLY,  
KOHLRABI REMOULADE, SAUCE CALVADOS GF

CHARGRILLED OCTOPUS,  
CHORIZO, SALSA VERDE, PICKLED FENNEL,  
PARSLEY AIOLI GF

## MAIN

PAN FRIED GNOCCHI,  
SEASONAL TOMATOES, SHALLOT, BASIL,  
TOMATO SUGO, PARMESAN V GFO

VENISON FILLET,  
KALE, POTATO PAVE, ASPARAGUS, CELERIAC PUREE,  
PICKLED BLACKBERRY, JUS GF

## DESSERT

RASPBERRY CURD CHOCOLATE TART,  
SMOKED DOUBLE CREAM, CHOCOLATE GANACHE,  
GLAZED RASPBERRIES GFO



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