

# Dinner Menu

## Entrees.

### HOUSE BAKED BREAD

Local Olive Oil  
Whipped Butter & Dukkah  
\$9 (v)

### HUMMUS

Crispy Chickpeas & Dukkah  
Local Olive Oil, Paprika  
Black Sesame & Fennel Lavosh  
\$14 (gfa, vegan)

### SHARE BOARD

Local Meats & Cheese, House  
Vegetables, Pickles, Dips, Lavosh  
\$30 (gfa)

### FALAFELS

Sesame Crumbed Sweet Potato  
Falafels, Pickled Beets, Labneh  
Cucumber, Almond Tarator  
\$13 (3) (gf,v)

### EGGPLANT CHIPS

Crispy Fried Eggplant, Hot & Numbing  
Chilli & Sichuan Sauce, Asian Herbs  
\$14 (vegan,gf)

### CRAB BUNS

Soft Shell Crab, Milk Bao Buns  
Kewpie, Asian Herbs, Pickled  
Cucumber & Lime  
\$15

### LAMB BRIK

Pulled Lamb & Caramelised  
Onion, Brik Pastry, Tamarind  
Yogurt, Spicy Tomato & Cucumber  
Pickled Red Onion, Puffed Rice  
\$15

### MUSSELS

Steamed Black Mussels  
Bacon, Shallot, Thyme, Garlic &  
White Wine Grilled Bread (df,cbgf)  
\$16

## Mains.

### THE CRI PARMY

Crumbed Chicken Breast, Double  
Smoked Ham, Napoli, Maffra Cheddar  
Beer Battered Steak Fries & Salad  
\$27 (gfa)

### GIPPSLAND 350GM PORTERHOUSE

Pan Fried Purple Avon Potatoes  
Roasted Mushroom, Green Beans  
Elkhorn Cress, Pickled Shallots  
Red Wine Jus  
\$38 (gf)

### SICHUAN LAMB

Slow Braised Lamb Shoulder  
Sticky Cumin Rice, Pickled Zucchini  
Chickpea & Currant Vinaigrette  
Spicy Sichuan Jus, Puffed Quinoa  
\$34 (gf.df)

### CHARGRILLED KANGAROO

Roasted Beets, Poached Rhubarb  
Tamarind Beetroot Puree  
Wattleseed & Macadamia Brown  
Butter, Wild Succulents  
\$34 (gf)

### BARRAMUNDI

Pan Fried Barramundi Fillet  
Cauliflower Puree, Cucumber  
Miso Roasted Cauliflower  
Puffed Grains  
\$33 (gf)

### POTATO GNOCCHI

Pumpkin Puree, Roasted Pumpkin  
Rocket & Walnut Pesto, Pepitas  
Danish Fetta  
\$29 (v)

### MASSAMAN CURRY

Slow Cooked Beef, Local Potatoes  
Roasted Shallot, Roasted Peanuts  
Green Onions & Fresh Herbs  
Housemade Flat Bread  
\$32 (df,gfa)

### ROASTED EGGPLANT

Whole Roasted Eggplant  
Buckwheat Tabbouleh  
Eggplant Relish, Pomegranate  
Tahini Yogurt, Dukkah & Herbs  
\$29 (gf,v,cbvegan)

### DUCK PASTA

Slow Cooked Duck & Vegetable Ragout  
Casarecce Pasta, Chestnut & Parmesan  
Pangritata  
\$28

## Sides.

### BEER BATTERED CHIPS

Aioli  
\$8 (v)

### SIDE SALADS

Local Leafy Greens, Apple & Mustard  
Dressing  
\$5

Rocket, Pear, Parmesan  
Apple Dressing  
\$7

### LOCAL VEGETABLES

Beans, Garlic Butter & Almonds  
\$8

Rosemary Roasted Potatoes  
\$8

## Kids. 12 years & under

### FISH & CHIPS

Tomato Sauce & Salad  
\$13

### CHICKEN & CHIPS

Crumbed Chicken, Tomato Sauce  
\$12

### POTATO GNOCCHI

House made Napoli Sauce, Shaved  
Cheese  
\$13

## Desserts.

### PINA COLADA

Crushed Pineapple Jelly  
Coconut Yogurt Panna Cotta  
Rum Spiked Pineapple, Toasted  
Coconut, Black Sesame Meringue  
Sugar Crisp, French Macaron  
\$16 (cbgf)

### PORTUGUESE CUSTARD PUDDING

Baked Custard & Brioche  
Pear Puree, Vanilla Ice Cream  
Cinnamon Sugar  
\$16

### ROCKY ROAD

Frozen Rocky Road Parfait  
Roasted Peanuts, Cherry Gel  
Marshmallow, Chocolate Ganache  
Chocolate Rocks, Fairy Floss  
\$15 (cbgf)

### STICKY DATE 'CHEESECAKE'

Piped Date Cheesecake  
Toasted Oat Crumble, Candied  
Walnuts, Butterscotch Sauce  
Verjuice Pear, Ice Cream, Toffee  
\$15 (cbgf)

### AFFOGATO

Vanilla Ice Cream, Ganache  
Chocolate, Coffee & Nut Bark  
Espresso & Baileys  
\$17 (gf)

### LOCAL CHEESEBOARD

Maffra Brie  
Maffra Dargo Walnut  
Tarago Shadows of Blue  
Croutons, Fennel Lavosh  
Walnuts & Quince Paste  
\$25 (v,gfa)

(gf)- gluten free  
(gfa)- gluten free available  
(v)- vegetarian (va) vegetarian  
available (df) dairy free  
vegan menu available

## FUNCTIONS @ THE CRI

Functions, Conferences, Weddings,  
Offsite Catering...you name it we  
do it.

The Hotel boasts a number of function  
spaces for groups large or small,  
offering various catering packages as  
well as boutique accommodation.  
For more information please ask for a  
function package or email  
events@crihotel.com.au

