

entrees.

HOUSE BAKED BREAD

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

HUMMUS

Crispy Chickpeas, Dukkah & Paprika
Black Sesame & Fennel Lavosh
\$13 (gfa,df,vegan)

SHARE BOARD

Local Meats & Cheeses, House Pickled
Vegetables, Dips & Lavosh
\$30 (gfa)

CRISPY SQUID

Fried Baby Squid, Rosemary & Chilli
Salt, Roasted Garlic Aioli & Lemon
\$15 (gf,df)

FALAFELS

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

EGGPLANT CHIPS

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

CHEESE SOUFFLE

Twice Baked Local Cheese Soufflé
Wild Rocket & Pear
\$15 (gf)

PORK & PRAWN SPRING ROLLS

Nuoc Cham, Iceberg, Pickled Carrot
\$15 (df)



dinner menu.

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 Onion, Broccolini
Elkhorn Cress, Pickled Shallots
Red Wine Jus
\$38 (gf)

PORK CUTLET

Braised Bacon & Savoy Cabbage
Quince, Heirloom Roasted Carrots
Crispy Pork Crackle, Jerusalem
Artichoke, Red Wine Jus
\$32 (gf)

BARRAMUNDI

Pan Fried Barramundi Fillet
Parsnip Puree, Cavolo Nero
Pancetta, Currants, Milk Braised
Parsnip, Jus de Gras
\$33 (gf)

POTATO GNOCCHI

Slow Cooked Duck & Chestnut Ragout
Orange Pangritata & Pecorino
\$29 (cbdf)

BEEF CHEEK

Slow Braised Beef Cheek
Celeriac Puree, Sprouts
Hazelnuts, Celeriac Remoulade
Stout Jus
\$34 (gf)

SICHUAN LAMB

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

ROASTED EGGPLANT

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

WHOLE RAINBOW TROUT

Creamed Leeks, Purple Avon Potatoes
Capers, Peas, Succulents & Lemon
\$30 (gf)

sides.

Beer Battered Steak Fries
Aioli
\$8 (v)

Local Leafy Greens, Apple & Mustard
Dressing
\$5 (v, gf, df)

Rocket, Pear & Parmesan Salad
Apple Dressing
\$7 (v, gf)

Broccolini, Garlic Butter & Crispy
Shallots
\$8 (v, gf)

Rosemary Roasted Potatoes
\$8 (v, gf)

kids. 12 years & under

FISH & CHIPS
Tomato Sauce & Salad
\$13

CHICKEN & CHIPS
Crumbed Chicken, Tomato Sauce
\$13

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
\$15 (cbgf)

PORTUGUESE CUSTARD PUDDING

Baked Custard & Brioche
Pear Puree, Vanilla Ice Cream
Cinnamon Sugar
\$14

CHOCOLATE FONDANT

Rich Dark Chocolate Fondant
House made Malt Ice Cream
Honeycomb, Chocolate & Almond
Crumb, Bee Pollen
\$16 (cbgf)

DOUGHNUTS

Fried Doughnuts Filled with
Roasted Orange Curd
Whey Butterscotch Sauce
\$14

AFFOGATO

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

LOCAL CHEESEBOARD

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

(gf)- gluten free
(cbgf)- can be gluten free
(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