



# dinner menu

## .entrees.

### HOUSE BAKED FOCACCIA

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

### BABA GHANOUSH

House made Eggplant Dip  
Roasted Eggplant Relish, Warm  
Flat bread & Pomegranate Molasses  
\$13 (gfa,df,vegan)

### SHARE BOARD

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

### SMOKED PORK BELLY

Smoked Pork Belly, 62deg Egg  
Hazelnut Crumb, Apple, Elkhorn  
Pickled Shallots & Maple Sauce  
\$15

### CRISPY SQUID

Fried Baby Squid, Cucumber Sesame Soy Pickle,  
Purple Daikon, Kewpie  
\$15 (gf,df)

### BUTTERMILK CHICKEN BAO BUNS

Fried Buttermilk Chicken  
Steamed Bao Buns, Lettuce  
Pickles & Ranch Mayo  
\$14 (2)

### EGGPLANT CHIPS

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

### LAKSA MUSSELS

Black Mussels, Laksa Broth  
Puffed Tofu, Grilled Flatbread  
Lime & Asian Herbs  
\$15 (cbgf, df)

## .mains.

### THE CRI PARMY

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

### GIPPSLAND 350GM PORTERHOUSE

Local Potato Galette, Asparagus  
Béarnaise Butter, Elkhorn Cress  
Parsley & Shallots, Red Wine Jus  
\$38 (gf)

### LINGUINE

Spanish Chorizo, Fire Roasted Capsicum, Olives,  
Wild Rocket & Roasted Garlic, Danish Feta  
\$26 (cbveg/vegan)

### CONFIT CHICKEN

Confit Chicken Maryland  
Pumpkin Puree, Pepitas, Fried Goats Cheese,  
Zucchini & Mint Salad  
\$29 (gf)

### KANGAROO

Chargrilled Kangaroo Fillet  
Beetroot & Tamarind Puree, Roasted Beets,  
Rhubarb, Succulents  
Wattleseed Crumb  
\$33 (gf)

### BLUE EYE TREVALLA

Baked Blue Eye Loin Fillet, Mussels  
Local Purple Avon Potatoes  
Asparagus, Tomato, Capers, Tomato  
Shallots & Herbs, Saffron Veloute  
\$34 (gf)

### LAMB RUMP

Grilled Lamb Rump, Buckwheat Tabbouleh House  
made Babaghanoush, Harissa Yogurt, Cucumber &  
Coriander  
\$32 (gf,cbdf)

### CANNELLONI

House made Cauliflower & Ricotta  
Cannelloni, Cauliflower Cream & Roasted Local  
Cauliflower, Pecorino  
\$27 (v)

## **.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)

Asparagus, Garlic Butter & Almonds  
\$8 (v,gf)

## **.kids. *12 years & under***

**FISH & CHIPS**  
Tomato Sauce & Salad  
\$13

**CHICKEN & CHIPS**  
Crumbed Chicken, Tomato Sauce  
\$13

**LINGUINE**  
House made Napoli Sauce, Shaved Cheese  
\$13

**TURKISH DELIGHT PAVLOVA**  
Chocolate Pavlova, Rose Cream  
Watermelon, Strawberry & Apricot Salad,  
Chocolate Ganache, Rose Fairy Floss  
\$15 (cbgf)

**FRIED CUSTARD**  
Lemon Fried Custard, Fresh Citrus Salad, Cinnamon  
Puffed Millet  
Orange & Poppy Seed Syrup  
\$14 (gf,v)

**BANANA SPLIT**  
Bruleed Banana, Malt Cream  
House made Dulce de Leche Ice Cream, Sour  
Black Cherries Chocolate Fudge Sauce,  
Roasted Peanuts  
\$15 (cbgf)

**PISTACHIO PANNA COTTA**  
Poached Rhubarb & Strawberries Crushed  
Pistachios, Meringue\ Strawberry Jelly  
\$14 (gf)

**CHOCOLATE PAVÉ**  
Chocolate Genoise & Mousse  
Cake, Chocolate Caramel  
Malted Beetroot Ice Cream  
Bee Pollen  
\$15

**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](mailto:events@crihotel.com.au)

## **.desserts.**