

# Krawings

## FUNCTION MENU

*Garlic Bread*

### ENTREE

***Lemon Pepper Baby Calamari***

*Saffron aioli, heirloom cherry tomatoes, snow pea tendrils*

***Crispy Pork Belly***

*Pickled red cabbage, apple ginger reduction and crisp apple*

***Jamaican Chicken Skewers***

*Mango salsa, Persian feta, mizuna*

### MAIN

*(Table serves of seasoned crispy potatoes and seasonal greens)*

***Teriyaki Atlantic Salmon Fillet***

*Citrus couscous, roasted capsicum, mint yoghurt*

***Chicken Supreme***

*Carrot and cumin puree, pistachio crust, asparagus and cranberry jus*

***Grain Fed Sirloin Steak***

*Roasted field mushroom, bacon and peppercorn sauce*

### DESSERT

***Vanilla Bean Crème Brulee***

*Rockmelon, strawberry and passionfruit salad*

***Blackberry and Lavender Panna Cotta***

*Strawberry and Pear compote and vanilla ice cream*

***Baked New York Cheesecake***

*Fruit and nut crumble and vanilla ice cream*

*Vegetarian options are available*

***2 courses + bread***

***\$44***

***3 courses + bread***

***\$54***

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## DELUXE FUNCTION MENU

*Heirloom cherry tomato and Persian Feta Bruschetta*

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**Seared Sea Scallops**

*Angel hair pasta, tomato, hazelnut butter sauce and baby herbs*

**Pan Seared Duck Breast**

*Chestnut puree, caramelised fennel, spring onions and cherry sauce*

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**King Reef Barramundi Fillet**

*Crispy baby calamari, heirloom dutch carrots, white crab meat, preserved lemon hollandaise and snow pea tendrils*

**Roasted Lamb Rack**

*Mustard crust, Carrot puree, confit beetroot, green peas and red wine jus*

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**Belgian Chocolate Fondant**

*Vanilla ice cream, crushed macadamia nuts and blueberries*

**Brandy Snap Basket**

*Chantilly cream, ice cream, macerated strawberries and strawberry coulis*

**2 courses + bread**

**\$51**

**3 courses + bread**

**\$60**

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## LUNCH SET MENU

*Garlic Bread*

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***Herb Crumbed Chicken Breast Schnitzel***

*Napolitana sauce, melted cheese and dressed mixed leaf salad*

***200g Grain Fed Rump Steak***

*Grilled bacon, exotic mushroom sauce and mixed leaf salad*

***Seared Salmon Fillet***

*Mixed leaf salad and preserved lemon hollandaise*

TABLE SERVES OF SEASONAL GREENS AND CRISPY POTATO

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***Baked New York Cheesecake***

*Strawberry Coulis and Chantilly cream*

***Red Velvet Gateau***

*Macadamia crumbs and Chantilly cream*

***Includes ONE house wine, beer, soft drink or juice***

***Weekdays***

*\$26*

***Sundays***

*\$31*

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## FRONT TERRACE SET MENU

*OUTSIDE SEATING ONLY*

### **SHARE PLATES**

*Garlic Bread*

*Honey Baked Camembert with caramelised onion and bread*

*Heirloom cherry tomato bruschetta with Persian feta and pesto*

*Lemon Pepper Baby calamari with saffron aioli*

*Crispy pork belly with pickled red cabbage and plum glaze*

*Chicken caesar lettuce cups*

*Crunchy chips with aioli*

*\$20 per person*

*Available anytime*

*Min 4 people required*