

FUNCTION MENU

Garlic Bread

ENTREE

Szechuan Baby Calamari

Lime aioli, heirloom cherry tomatoes and baby capers

Crispy Pork Belly

Pickled red cabbage, apple ginger reduction and snow pea tendrils

Jamaican Chicken Skewers

Mango salsa, wild rocket and Persian feta

MAIN

(Table serves of seasoned crispy potatoes and seasonal greens)

Atlantic Salmon Fillet

Mint pea puree, chorizo, roasted capsicum and baby spinach

Chicken Supreme

Confit parsnip, asparagus and exotic mushroom bisque

Grain Fed Sirloin Steak

Roasted field mushroom, bacon and peppercorn sauce

DESSERT

Vanilla Bean Crème Brulee

Rockmelon, strawberry and passionfruit salad

Buttered Popcorn Infused Panna Cotta

Salted caramel and toffee ice cream

Baked New York Cheesecake

Citrus curd, chocolate sand and vanilla ice cream

Vegetarian options are available

DELUXE FUNCTION MENU

Honey Baked camembert with caramelised onion and toast

ENTREE

Crispy Tiger Prawns

Lemon curd, fondant potato, capsicum and coriander

Tempura Zucchini Flowers

Roasted Pumpkin, pomegranate seeds, Persian feta and honey

Seared Duck Breast

Dutch carrot, orange glaze, wakame and sesame seeds

MAIN

King Reef Barramundi Fillet

Queensland king prawns, crushed kipfler potato, lemon butter and crab salsa

Moisture Infused Pork Cutlet

Baked pumpkin, pine nuts, maple jus and watercress

Roasted Lamb Rack

Confit baby vegetables, mint pea puree, garlic mustard glaze and red wine jus

DESSERT

Vanilla Bean Crème Brulee

Strawberry, rockmelon and passionfruit salad

Self saucing Belgium Chocolate Pudding

Vanilla ice cream macadamia crumbs

Steamed Banana Pudding

Vanilla Ice cream, walnut crumble and butterscotch sauce

Vegetarian options are available

LUNCH FUNCTION MENU

Slice of Garlic Bread

One soft drink, standard beer or glass of house wine

MAIN

Grilled Salmon Fillet

Lime aioli, avocado salsa and rocket parmesan salad

Jamacian Chicken Breast

Mango salsa, rocket parmesan salad

200g Grain Fed Rump

Roasted field mushroom, peppercorn sauce and rocket parmesan salad

TABLE SERVES OF CRISPY ROSEMARY POTATOES AND

SEASONAL VEGETABLES

DESSERT

Baked Cheesecake

Red Velvet cake

Carrot Cake

Served with ice cream

Prices (as at 10/7/17)

2 Course Function	\$46.00 per person
3 Course Function	\$55.00 per person
Deluxe Function	\$63.00 per person
Weekday Lunch Function	\$27.00 per person
Sunday Lunch Function	\$33.00 per person
Public Holiday Surcharge	\$3.00 per person
Corkage	\$7.50 per bottle

Conditions

- Meals served alternate or by pre order (3 days prior)
- 2 Course Menu not available on Saturday night
- Private Room seats maximum of 26 people. Larger groups will be accommodated in the main body of the restaurant
- Minimum 17 people for sole use of Private Room
- Numbers to be confirmed by guest at least 24 hours before booking. Confirmed number of guests must be paid for.
- Beverage orders may be taken at table and included in account, or purchased direct from the bar.
- BYO Cake charged \$1 per person if served by Kravings staff
- Al a Carte menu not available for groups of 15 or more.

As at 10th July 2017 – Subject to change

Prices include GST – Public Holiday surcharge \$3 per person