

Krawings

FUNCTION MENU

Garlic Bread

ENTREE

Lemon Pepper Baby Calamari

Aioli, heirloom cherry tomatoes, snow pea tendrils

Crispy Pork Belly

Pickled ginger, watermelon, black vinegar soy reduction and baby herbs

Jamaican Chicken Breast Strips

Mango salsa, Persian feta and wild rocket

MAIN

(Table serves of seasoned crispy potatoes and seasonal greens)

Herb Crusted Atlantic Salmon Fillet

Sautéed cauliflower and leek, macadamia nuts, tomato chorizo relish and baby herbs

Pistachio Chicken Supreme

Butternut pumpkin puree, asparagus, roasted garlic jus

Grain Fed Sirloin Steak

Roasted field mushroom, bacon and peppercorn sauce

DESSERT

Vanilla Bean Crème Brulee

Strawberry and passionfruit salad

Banana Trifle

Crème fraiche, warm butterscotch sauce, macadamia nuts and sponge finger biscuits

Baked New York Cheesecake

Cookies and cream ice cream and blueberries

Vegetarian options are available

2 courses + bread

\$45

3 courses + bread

\$55

Kravings

DELUXE FUNCTION MENU

Heirloom cherry tomato and Persian Feta Bruschetta

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Seared Sea Scallops

Cauliflower puree, crackling dust, mixed baby herbs and tarragon hazelnut butter

Duck Arancini

Plum relish, herb vinaigrette, crispy enoki mushroom and goats cheese

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King Reef Barramundi Fillet

Crispy baby calamari, honey glazed carrots, chimichurri and snow pea tendrils

Roasted Lamb Rack

Rosemary and garlic marinate, pumpkin puree, snow 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

Kravings

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, field mushroom, Diane sauce and mixed leaf salad

Seared Salmon Fillet

Mixed leaf salad and aioli

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

\$28

Sundays

\$33



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 aioli

Crispy pork belly with pickled ginger and plum glaze

Chicken caesar lettuce cups

Crunchy chips with aioli

\$20 per person

Available anytime

Min 4 people required