

Kravings

SHARE PLATE STARTERS

<i>White bread roll</i>	2.00
<i>Garlic bread</i>	6.00
<i>Heirloom cherry tomato Bruschetta with basil pesto and Persian feta</i>	
<i>2 slices</i>	10.00
<i>4 slices</i>	16.00
<i>Tiger Prawn and Blue Swimmer Crab "San Choy Bow"</i>	17.00
<i>Duck Spring Rolls with hoi sin dipping sauce</i>	18.00
<i>Honey and thyme baked camembert with toasted pane di casa and caramelised red onion</i>	15.00
<i>Lemon pepper baby calamari with aioli</i>	16.00

ENTREES

<i>Slow braised pork belly, roasted capsicum, spanish onion, black beans, radish, watercress and Kravings barbecue sauce</i>	17.00
<i>Coconut crumbed tiger prawn, mango salsa, chipotle mayonnaise, spring onion and grilled lemon</i>	18.00
<i>Seared sea scallops, served with confit boneless chicken mid-wing, broad bean puree, crispy chorizo and baby beetroot leaf</i>	18.00
<i>Pumpkin gnocchi, sage, parmesan, heirloom cherry tomatoes, braised leek, butter and pine nuts</i>	17.00

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MAIN COURSE

<i>Exotic mushroom risotto, truffle oil, parmesan, roasted pumpkin, baby herbs and crisp enoki mushrooms</i>	28.00
<i>Seared Atlantic salmon fillet, garden peas, sugar snap peas, snow peas, baby cos lettuce, kipfler potato, lemon beurre blanc and fresh dill</i>	28.00
<i>Ocean bisque, king reef barramundi fillet, seared sea scallops, spanner crab, green beans, radish, watercress, croutons and shellfish bisque</i>	37.00
<i>Macadamia and thyme crusted chicken breast supreme, camembert and sun-dried tomato stuffing, sweet potato puree, broccolini, roasted vine tomatoes and red wine jus</i>	31.00
<i>Moisture infused king pork cutlet, honey glazed carrots, baked port apple, crackling, pickled red cabbage and Bilpin cider reduction</i>	32.00
<i>Slow Braised Lamb Shoulder, truffle scented potato mash, red wine and rosemary reduction, broccolini and mint verde</i>	34.00

FROM THE GRILL

<i>Pasture fed beef fillet - 220g</i>	35.00
<i>Grain fed sirloin - 300g</i>	33.00
<i>Pasture fed bone on rib eye - 400g</i>	39.00

All steaks are MSA graded and served with crunchy chips, buttered spinach, bacon, roasted field mushroom and a choice of pepper sauce, dienne sauce, red wine jus or blue cheese butter

FRESH PACIFIC OYSTERS

<i>Natural-</i>	<i>½ Dozen 18.00</i>	<i>Dozen</i>	<i>29.00</i>
<i>Kilpatrick</i>	<i>½ Dozen 19.00</i>	<i>Dozen</i>	<i>31.00</i>

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SIDE ORDERS (\$6.00 per serve)

Heirloom cherry tomato, balsamic, Persian feta salad

Honey glazed seasonal vegetables

Truffle scented mash

Crunchy chips

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DESSERTS

<i>Vanilla bean crème brulee, biscotti and a strawberry, passionfruit and mint salad</i>	13.00
<i>Ice Cream Sampler, white chocolate and raspberry, passionfruit, dark chocolate and cookies and cream ice cream, served with fruit and nut crumble</i>	10.00
<i>Brandy snap basket, with macerated strawberries, vanilla ice cream, cream chantilly and strawberry sauce</i>	13.50
<i>Soft centred Belgium chocolate fondant, vanilla ice cream, sugared macadamia crumbs and fresh blueberries</i>	13.50
<i>Honeycomb Tiramisu, mascarpone cream, coffee syrup, honeycomb and vienna coffee ice cream</i>	12.50
<i>Affogato, irish cream and scorched almond ice cream, espresso and choice of Frangelico, Tia Maria, Cointreau, Kahlua</i>	11.00

DESSERT WINES

<i>B3 Late Harvest Semillon 2010 – 375ml</i>	21.00
<i>Fraser Gallop Ice Pressed Chardonnay 2013 – 375ml</i>	34.00
<i>De Bortoli Noble One Botrytis Semillon 2014 – 375ml</i>	42.00

HOT BEVERAGES

<i>Espresso, Long Black, Flat White, Latte, Cappuccino, Macchiato</i>	4.00
<i>Mocha, Hot Chocolate, Chai Latte</i>	4.50
<i>Flavoured latte / Mug of Coffee / Red Velvet Hot Chocolate</i>	5.50
<i>Leaf Tea: Black, Earl Grey, English Breakfast, Green, Chamomile</i>	4.00
<i>Liqueur Coffee: Irish, Calypso, Jamaican, Mexican, Roman</i>	10.00

*All prices are GST inclusive.
\$3 per head surcharge on public holidays.
As at 12 July 2018 - Subject to change*