

# 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>	16.00
<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, Kravings own barbecue sauce and snow pea tendrils</i>	17.00
<i>Seafood bisque, tiger prawn, Boston Bay mussels, fresh fish and crab bisque served with pane di casa</i>	18.00
<i>Seared sea scallops, served with confit boneless chicken mid-wing, broad bean puree, radish and chorizo vinaigrette</i>	18.00
<i>Pumpkin gnocchi, sage, parmesan, heirloom cherry tomato, verjuice, butter, pine nuts and baby herbs</i>	17.00

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## MAIN COURSE

<i>Exotic mushroom and gruyere arancini, arrabiata sauce, confit baby beetroot, truffle oil, crisp enoki, asparagus spears and baby herbs</i>	28.00
<i>Soy and ginger glazed Atlantic salmon fillet, green beans with shallots, vermicelli noodles, roasted capsicum, roasted corn and sesame seeds</i>	29.00
<i>Kravings ocean plate, king reef barramundi fillet, seared sea scallops, spanner crab salsa, crisp calamari, duck fat kipfler potatoes and shellfish reduction</i>	38.00
<i>Macadamia and thyme crusted chicken breast supreme, goats cheese and spring onion stuffing, roasted garlic moussaline, buttered spinach, roasted vine ripened cherry tomatoes and red wine jus</i>	31.00
<i>Moisture infused king pork cutlet, colcannon, honey glazed carrots, pickled red cabbage, crackling and hillbilly apple cider jus</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, dianne sauce, red wine jus or blue cheese butter*

## FRESH PACIFIC OYSTERS

Natural-	½ Dozen 18.00	Dozen	29.00
Kilpatrick	½ Dozen 19.00	Dozen	31.00

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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*

*Duck fat kipfler potatoes*

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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*