

# Kravings

## BREADS & STARTERS

<i>Gluten free bread roll</i>	4.00
<i>White bread roll</i>	2.00
<i>Garlic bread</i>	5.00
<i>Heirloom cherry tomato Bruschetta with basil pesto and Persian feta</i>	
2 slices	9.00
4 slices	15.00
<i>Exotic mushroom Hot Pot serviced with toasted Pana di Casa</i>	13.00
<i>Prawn and crab meat Lettuce Cups with avocado and aioli</i>	15.00
<i>Honey and Thyme baked camembert with toasted Pane di Casa and caramelised red onion</i>	14.00
<i>Lemon pepper Baby Calamari with saffron aioli</i>	15.00

## ENTREES

<i>Twice cooked pork belly, pickled red cabbage, apple crisps, apple ginger reduction, and baby herbs</i>	16.00
<i>Soft shell crab, pale Ale beer batter, corn and capsicum salsa, avocado puree and grilled lime</i>	16.00
<i>Pan roasted duck breast, chestnut puree, caramelised baby fennel, spring onions and cherry sauce</i>	17.00
<i>Seared Sea Scallops, angel hair pasta, cherry tomatoes, basil and hazelnut butter sauce</i>	18.00
<i>Peppered kangaroo loin, confit baby beetroot, sweet potato crisps, goats cheese, balsamic reduction</i>	16.00

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## MAIN COURSE

<i>Pappardelle Pasta, pine mushroom, asparagus, baby spinach, porcini mushroom bisque and Grana Padano cheese</i>	25.00
<i>Teriyaki glazed salmon fillet, roasted capsicum, pak choy, snow pea, couscous, sesame seeds and mint yoghurt</i>	27.00
<i>Kravings Ocean Plate, King Reef barramundi fillet, seared sea scallops, crisp calamari, crab meat, dutch carrots, preserved lemon hollandaise and chips</i>	38.00
<i>Chicken breast supreme, fig and goats cheese stuffing, pistachio crust, sour cream and chive potato gratin, broccolini and cranberry jus</i>	29.00
<i>Moisture Infused King Pork Cutlet , roasted pumpkin, pine nuts, crackling, apple watercress salad and maple jus</i>	31.00
<i>Roasted Lamb Rack, roasted carrot and cumin puree, green peas, confit beetroot, garlic crust, mustard leaves and red wine jus</i>	35.00
<i>Slow Braised Lamb Shoulder, served with truffle scented mash potato, broccolini, red wine jus, gremolata and sweet potato crisps</i>	
<i>Half shoulder</i>	29.00
<i>Full shoulder</i>	55.00

## FROM THE GRILL

<i>Pasture fed beef fillet - 200g</i>	33.00
<i>Grain fed sirloin - 300g</i>	34.00
<i>Pasture fed rib eye bone on - 400g</i>	37.00

*All steaks are MSA graded and served with crunchy chips, green beans, bacon, roasted field mushroom and a choice of pepper sauce, dianne sauce, red wine jus or massaman butter*

## FRESH PACIFIC OYSTERS

<i>Natural-</i>	<i>½ Dozen 17.00</i>	<i>Dozen</i>	<i>27.00</i>
<i>Kilpatrick</i>	<i>½ Dozen 18.00</i>	<i>Dozen</i>	<i>29.00</i>

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## **SIDE ORDERS** (\$6.00 per serve)

*Heirloom cherry tomato, balsamic, Persian feta and mixed leaf salad*

*Broccolini with pine nuts and butter*

*Buttered truffle scented potato mash*

*Crunchy chips*

## **SHARE PLATE**

*Meat Platter, 300g grain fed sirloin, crispy pork belly,  
jamaican marinated chicken breast, kangaroo loin, choice of 2  
side orders*

75.00

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## DESSERTS

<i>Vanilla bean crème brulee, biscotti and a strawberry, rockmelon, passionfruit and mint salad</i>	13.50
<i>Blackberry and lavender panna cotta, moscato jelly, strawberry and pear compote and crumbled nougat</i>	13.50
<i>Brandy snap basket, with macerated strawberries, vanilla ice cream, cream Chantilly and strawberry sauce</i>	13.00
<i>Soft centred Belgium chocolate fondant, vanilla ice cream, sugared macadamia crumbs and fresh blueberries</i>	13.50
<i>Honey and date steamed pudding, cinnamon anglaise and an a dried fruit and nut crumble</i>	12.50
<i>Affogato, vanilla ice cream, espresso, biscotti and choice of Frangelico, Tia Maria, Baileys, 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 – 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 5 October 2017 - Subject to change*