

Kravings

SHARE PLATE STARTERS

<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>	
<i>2 slices</i>	9.00
<i>4 slices</i>	15.00
<i>Tiger Prawn and Blue Swimmer Crab "San Choy Bow"</i>	15.00
<i>Grilled pane di casa bread served with romesco, goats cheese, pine nuts and wild rocket</i>	13.00
<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, watermelon, pickled ginger, sweet soy and black vinegar glaze and toasted sesame seeds</i>	15.00
<i>Seafood bisque, tiger prawn, Boston Bay mussels, salmon and crab bisque served with pane di casa</i>	18.00
<i>Duck arancini, plum relish, herb vinaigrette , goats cheese and crispy enoki mushrooms</i>	17.00
<i>Seared sea scallops, cauliflower puree, hazelnut and tarragon butter, pork crackling dust and baby herbs</i>	17.00
<i>Stuffed tempura zucchini flowers, sour cream, spinach and chive mousse, romesco sauce and roasted heirloom cherry tomatoes</i>	15.00

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MAIN COURSE

<i>Rigatoni Pasta, portobello mushrooms, spinach, green garden peas, truffle oil, parmesan, crispy enoki and baby herbs</i>	25.00
<i>Herb crusted salmon fillet, sautéed cauliflower florets, leek, macadamia nuts and a spiced tomato chorizo vinaigrette</i>	28.00
<i>Kravings ocean plate, king reef barramundi fillet, seared sea scallops, crisp calamari, honey glazed carrots, chimichurri, snow pea tendrils and crunchy chips</i>	38.00
<i>Pistachio crusted chicken breast supreme, cranberry and goats cheese stuffing, spring onion moussaline, broccolini and roasted garlic jus</i>	29.00
<i>Soy glazed king pork cutlet , butternut pumpkin puree, brown sugar and tawny braised apples, snow peas and pork crackle</i>	32.00
<i>Slow Braised Lamb Shoulder, truffle scented potato mash, broccolini, red wine jus, mint verde and sweet potato crisps</i>	34.00

FROM THE GRILL

<i>Pasture fed beef fillet - 220g</i>	33.00
<i>Grain fed sirloin - 300g</i>	34.00
<i>Grain fed rump - 400g</i>	36.00
<i>Pasture fed bone on rib eye - 400g</i>	38.00

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 chimichurri

FRESH PACIFIC OYSTERS

Natural-	1/2 Dozen 17.00	Dozen	27.00
Kilpatrick	1/2 Dozen 18.00	Dozen	29.00

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SIDE ORDERS (\$6.00 per serve)

Heirloom cherry tomato, balsamic, persian feta and wild rocket salad

Honey glazed seasonal vegetables

Truffle scented mash

Crunchy chips with ketchup

SHARE PLATE

Rosemary and Garlic Marinated Lamb Rack, 8 point Gippsland lamb rack, red wine jus and a choice of 2 sides 60.00

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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 20 March 2018 - Subject to change*