

Kravings

SUNDAY LUNCH MENU

STARTERS TO SHARE

Garlic Bread

6

Honey and Thyme Baked Camembert with caramelised onion and toasted Pane Di Casa

15

Prawn and Crab 'San Choy Bow' with cos lettuce

17

Heirloom Cherry Tomato Bruschetta with Pesto, Balsamic and Persian Feta

10

Crispy Pork belly with house barbecue sauce, Spanish onion, roasted capsicum and black beans

16

Warm Bread Roll with Butter

2

Fresh Pacific Oysters Natural or K&Ipatrick

1/2 Dozen **18**

Dozen **29**

Coconut Crumbed Tiger Prawns with chipotle mayonnaise

17

MAINS

Lemon Pepper Baby Calamari

Watercress, radish, aioli, heirloom cherry tomatoes and crunchy chips

21

Munro's Thick Beef Sausages

Truffle scented mash, broccolini, caramelised onion and red wine jus

23

Seared Atlantic Salmon Fillet

Mushy peas, tartare sauce, watercress and crunchy chips

26

Chicken Breast Schnitzel

Chipotle mayonnaise, cos lettuce, cherry tomatoes, parmesan and crunchy chips

21

Exotic Mushroom Risotto

Crispy Enoki, roasted pumpkin, parmesan, truffle oil and baby herbs

22

Moisture Infused King Pork Cutlet

Pickled red cabbage, plum glaze, crackling and crunchy chips

27

Macadamia and Thyme Crusted Chicken Breast Supreme

Camembert and Sun-dried tomato stuffing, sweet potato puree, broccolini and red wine jus

29

Kravings Ocean Plate

King Reef Barramundi fillet, sea scallops, crab salsa, green beans and shellfish bisque

37

Slow Braised Lamb Shoulder

Truffle scented mash, mint verde, broccolini and red wine jus

29

OFF THE GRILL

All Steaks are MSA Graded and served with buttered spinach, bacon, roasted field mushroom, chips and a choice of Pepper, Diane, Red Wine Jus or Blue Cheese Butter

200g Grain-fed Rump

24

220g Pasture-fed Eye Fillet

33

300g Grain-fed Sirloin

34

400g Pasture-fed Bone On Rib Eye

39

SIDES

Green Leaf and heirloom cherry tomato salad

6

Honey glazed vegetables

6

Truffle scented potato mash

6

Crunchy chips

6