

Kravings

WEEKDAY LUNCH MENU

All meals come with Garlic Bread and a choice of Drink (See Back Page)

Ricotta Gnocchi

w/ butter roasted Jerusalem artichokes, broccolini, labnah, cavalo nero, lemon, parmesan and pangrattato

\$26

King Reef Barramundi

w/ 1/2 lobster tail, broccolini, roasted chat potato, cauliflower, cavalo nero, crab bisque

\$40

Sticky Pork Belly

w/ a salad of cucumber, radish, sesame roasted pears and honey cashews with a chilli lime dressing and side of chips

\$27

Grilled Market Fish

Salmon fillet or King Reef Barramundi fillet, tartare butter, cauliflower, broccolini and crunchy chips

\$30

Braised Munro's Cowra Lamb Shoulder

w/ grilled pumpkin, beetroot, turnip, Paris mash, pangrattato and red wine jus

\$38

Atlantic Salmon Fillet

w/ aromatic coconut broth, broccolini, spiced cashews, grilled lime and tapioca crisps

\$30

Macadamia Crusted Chicken

w/ whipped feta, roasted cauliflower, cauliflower puree, savoy cabbage, braised chicken leg and caramelised onion jus

\$31

Kravings Clam Chowder

w/ tiger prawns, mussels, clams, salmon and streaky bacon, served with warm crusty bread

\$32

Add Half Lobster Tail **\$9**

LUNCH STEAK MENU

All steaks served with buttered cabbage, broccolini, crunchy chips and a choice of pepper, diane, blue cheese butter, cafe di paris butter

200g Grain Fed Rump **\$26**

220g Pasture Fed Eye Fillet **\$40**

300g Grain Fed Sirloin **\$36**

400g Pasture Fed Bone On Rib Eye **\$44**

LUNCH MENU DRINKS INCLUDED

Coke, Coke No Sugar, Squash, Lemonade
Lemon, Lime and Bitters
Ginger Beer
Pineapple, Orange, Apple Juice
Mount Warning Sparkling Mineral Water

Cascade Light
Tooheys New
XXXX Gold
VB
Stone and Wood Pacific Ale - On Tap
Great Northern Super Crisp
Heineken 0%

30 Mile Sauvignon Blanc
Johnny Q Mudgee Chardonnay
YVES Vintage Brut
Mrs Q Pinot Grigio
Underground Moscato

Johnny Q Shiraz
Robert Stein Mudgee Merlot
30 Mile Cabernet Sauvignon

STARTERS TO SHARE

Sydney Rock Oysters
Natural, Kilpatrick, Champagne Ginger Granita
1/2 Dozen **\$22** Dozen **\$34**

Honey and Thyme Baked Camembert
w/ quince paste, sweet pickled apples and candied walnuts **\$19**

Cherry Tomato, pesto and Persian feta Bruschetta
2pc **\$15** 4pc **\$20**

ADD TO YOUR MEAL

Basket Chips **\$5**
Bowl of Chips **\$7**
Heirloom cherry tomato and feta salad **\$8**
Paris Mash **\$7**
Honey Steamed Greens w/ pangrattato **\$8**