

**Non Alcoholic Drinks**

Coke, Coke No Sugar, Lemon Squash, Lemonade  
\$5  
Lemon, Lime and Bitters, Bundaberg Ginger Beer  
\$5.50  
Orange, Pineapple, Apple Juice  
\$6  
Soda Water, Tonic Water, Dry Ginger Ale  
\$5  
Mount Warning Sparkling/Still Water 250ml / 750ml  
\$4.50 / \$9  
Hillbilly Non Alcoholic Cider  
\$8

**Beer - Australian**

Cascade Light 8  
Hahn Superdry 9  
XXXX Gold 9  
Victoria Bitter 9  
Tooheys New / Old 9  
Great Northern Original / Supercrisp 9  
Pure Blonde 9  
Boags premium 10  
Crown Lager 10

**Beer - Imported**

Asahi Super Dry 10  
Corona 10  
Peroni 10  
Estrella Damm Lager 11  
Heineken 0% 7

**Beer - On Tap**

Stone and Wood Pacific Ale  
  
380ml 9  
510ml Pint 11

**RUM**

Bundaberg 8  
Bacardi 8  
Kraken Dark 9  
Cpt Morgan Spiced 10

**GIN**

Gordon's 8  
Bombay 10  
Four Pillars 10  
Four Pillars Shiraz Gin 12  
Karu Affinity 12  
Karu Lightning 57.5% 14

**SCOTCH / WHISKY**

Grants 8  
Monkey Shoulder 11  
Johnny Walker Black 10  
Chivas Regal 11  
Canadian club 9  
Glenfiddich 13

**BOURBON**

Jim Beam 8  
Makers Mark 10  
Wild Turkey 10  
Wild Turkey Honey 10  
Jack Daniels 9

**VODKA**

Smirnoff 9  
Belvedere 12  
Grey Goose 11

**For the full menu please see our friendly bar staff**

## COCKTAILS 17

### **Espresso Martini**

Vodka, Kahlua, Espresso, Chocolate Powder, Coffee Beans

### **Cosmopolitan**

Vodka, Cointreau, Cranberry Juice, Lime, Sugar

### **Blue Hawaiian**

Bacardi, Malibu, Bleu Curacao, Pineapple Juice

### **Mai Tai**

Dark Rum, Bacardi, Cointreau, Pineapple Juice

### **Margarita**

Tequila, Cointreau, Lime, Lemon Juice, Salt

### **Fruit Tingle**

Vodka, Bleu Curacao, Lime, Lemonade

### **Sour Slipper**

Midori, Chambord, Cointreau, Lemon, Pineapple

### **Aperol Spritz**

Orange, Prosecco, Soda Water

## ***MONDAY NIGHTS AT KRAVINGS STEAK NIGHT***

*Buy One 300g Sirloin and get a second 300g Sirloin*

***FREE***

## ***SATURDAY NIGHTS***

*5:30PM Sessions Now Available  
10% discount on all 5:30pm tables*

## SMALL PLATES

### ***Pane Di Casa Garlic Bread***

*w/ thyme salt*

6

### ***Heirloom Cherry Tomato Bruschetta***

*w/ balsamic reduction, Persian feta and basil pesto*

2pc 15 / 4pc 20

### ***Honey and Thyme Baked Camembert***

*w/ quince paste, sweet pickled apples and candied*

*walnuts*

19 - Serves 2

### ***Sticky Pork Belly***

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

20

### ***Ricotta Gnocchi***

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

18

### ***Ocean Trout Taco***

*Sesame, ginger, radish, cucumber, orange and miso  
dressing*

1pc 5

## SEAFOOD PLATES

### ***Kravings Clam Chowder***

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

E 19

M 31

Add Lobster 1/2 Tail \$9

### ***Seared Sea Scallops***

*w/ sweet pickled apples, pumpkin puree, bacon jam and  
Jerusalem artichoke chips*

E 21

M 32

### ***Citrus Cured Ocean Trout***

*w/ beetroot and hazelnut dukkha, crème fraiche, orange  
and beetroot caramel*

E 19

M 30

### ***Premium Pacific Oysters***

*Kilpatrick, Natural, Soy, lime and chilli dressing or  
Champagne Ginger Granita*

1/2 DOZ 22

DOZ 34

## **MAINS**

### ***Atlantic Salmon Fillet***

*w/ aromatic coconut broth, broccolini, spiced cashews, grilled  
lime and tapioca crisps*  
30

### ***Roasted Pork Cutlet***

*w/ crackling, broccolini, turnip, Paris mash, onion rings,  
pumpkin puree and red wine jus*  
36

### ***Munro's Lamb Two Ways***

*w/ lamb rump and braised shoulder, grilled pumpkin,  
beetroot, turnip, Paris mash, pangrattato and red wine jus*  
38

### ***Macadamia Crusted Chicken***

*w/ whipped feta, roasted cauliflower, cauliflower puree, savoy  
cabbage, braised chicken leg and caramelised onion jus*  
31

### ***King Reef Barramundi***

*w/ 1/2 lobster tail, broccolini, roasted chat potato, cauliflower,  
cavalo nero, crab bisque*  
40

## **OFF THE GRILL**

### ***Supplied by Munro's***

*300g Grain Fed Sirloin*  
36

*220g Grass Fed Eye Fillet*  
40

*400g Grass Fed Cattleman's Cutlet*  
44

*w/ broccolini, sautéed cabbage and chips*

### ***Sauce / Butter***

*Diane Sauce*

*Pepper Sauce*

*Red Wine Jus*

*Blue Cheese Butter*

*Cafe di Paris Butter*

### **SIDES**

*Paris Mash*  
7

*Steamed Greens w/ honey and pangrattato*  
8

*Heirloom Tomato, pesto and Persian Feta Salad*  
8

*Crunchy Chips*  
7

*Dukkha and Herb Roasted Pumpkin*  
9