

# Kravings

## BREADS

<i>Warm bread roll</i>	1.00
<i>Garlic bread</i>	4.50
<i>Herb bread</i>	4.50
<i>Bruschetta</i>	7.00
<i>Turkish bread with dips</i>	9.00
<i>Baked camembert with toasted turkish bread</i>	13.50

## SALADS AND SIDE ORDERS

<i>Fresh Garden Salad</i>	4.50
<i>Steamed Seasonal Vegetables</i>	3.50
<i>Bowl of Seasoned Chips</i>	4.00

## ENTREES

<i><b>Crisp wontons</b>, filled with a garlic, fresh herb and cream cheese mousse and served with tomato and saffron sauce</i>	13.50
<i><b>Baby squid</b>, stuffed with lemon and fresh herb risotto served with romesco sauce</i>	16.00
<i><b>Seared sea scallops</b>, served with grilled chorizo on creamy cauliflower puree and herb oil</i>	15.50
<i><b>Beer battered king prawns</b>, with sweet chilli lime sauce and thai salad</i>	17.00
<i><b>Deboned duck shank</b>, wrapped in Italian prosciutto with red pepper relish and marsala jus</i>	16.50
<i><b>Twice cooked pork belly</b>, with spanish onion, roast capsicum, black beans and house made barbeque sauce</i>	15.90
<i><b>Pacific oysters -</b></i>	
<i>Natural-</i>	1/2 Dozen      14.50
	Dozen          22.50
<i>Mornay-</i>	1/2 Dozen      15.50
	Dozen          25.00
<i>Kilpatrick-</i>	1/2 Dozen      15.50
	Dozen          25.00

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## PASTA

<i>Penne with roasted capsicum, zucchini, eggplant, kalamata olives and mushrooms in a tomato and basil sauce</i>	<i>Entrée</i>	12.50
	<i>Main</i>	19.00
<i>Linguini, with king prawns, squid, fish and sea scallops in napolitana sauce</i>	<i>Entrée</i>	17.00
	<i>Main</i>	24.00
<i>Penne with diced chicken breast and sun-dried tomatoes in a pesto cream sauce</i>	<i>Entrée</i>	14.50
	<i>Main</i>	21.00
<i>Linguini, with bacon, chilli and garlic in a tomato cream sauce</i>	<i>Entrée</i>	13.50
	<i>Main</i>	20.00

## MAINS

<i>Grilled vegetable stack of eggplant, zucchini, capsicum, sweet potato and goats cheese topped with basil pesto and a rocket salad</i>	20.00
<i>Grilled barramundi fillet, with lime, ginger and coriander butter, sauté potatoes and king prawn salad</i>	29.00
<i>Seafood plate, grilled fish of the day, king prawns, sea scallops, salt and pepper squid served on crushed new potatoes with shellfish bisque</i>	35.00
<i>Macadamia crusted chicken breast, with camembert, sweet potato fondant, grilled vegetables and a pesto cream sauce</i>	28.00
<i>King pork cutlet, served on sweet potato puree with crispy bacon, apple salad and cider jus</i>	27.50
<i>Slow braised lamb shank, on roast garlic mash served with confit tomato and red wine jus</i>	27.50
<i>Herb crusted beef fillet, served with potato gratin and exotic mushroom jus</i>	33.00
<i>BBQ rib eye steak, on a bed of potato mash with bacon, beer battered onion rings and finished with your choice of pepper, hollandaise or dienne sauce</i>	31.50

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## DESSERTS

<i>Mango crème brulee, baked custard with sweetened mango pulp and a crisp toffee crust</i>	11.50
<i>Cheesecake of the day, served with cream or ice cream</i>	11.50
<i>Brandy snap basket, filled with macerated strawberries and cream or ice-cream</i>	11.50
<i>Flourless chocolate mud cake, with orange curd and white chocolate ice cream</i>	11.50
<i>Affogato, vanilla ice cream served with a shot of espresso and choice of liqueur</i>	11.50
<i>Sticky banana and butterscotch pudding, served warm with vanilla ice cream</i>	11.50
<i>Honey comb semifreddo, with chocolate ganache, frangelico anglaise and hazelnut praline</i>	11.50

## DESSERT WINES

<i>Brown Brothers Orange Muscat &amp; Flora – 375ml</i>	18.00
<i>T’Gallant Moscato</i>	29.50
<i>De Bortoli Noble One Botrytis Semillon – 375ml</i>	40.00

## HOT BEVERAGES

<i>Espresso, Long Black, Flat White, Latte, Cappuccino, Macchiato</i>	3.80
<i>Mocha, Hot Chocolate, Chai Latte</i>	4.00
<i>Caramel / Vanilla / Hazelnut Café latte</i>	4.50
<i>(decaf, soy and skim milk available)</i>	
<i>Leaf Tea: Black, Earl Grey, English Breakfast, Green, Chamomile</i>	3.80
<i>Liqueur Coffee: Irish, Calypso, Jamaican, Mexican, Roman</i>	9.00

*All prices are GST inclusive.  
\$3 per head surcharge on public holidays.  
As at 11 August 2011 - Subject to change*