



### BRUNCH Available from 10am - 2pm

#### PLAIN TOAST

Served with butter and your choice of jams or vegemite (V)

#### THICK RAISIN TOAST

With cinnamon butter (V)

#### **DEVONSHIRE TEA FOR 2**

Includes scone, jam, fresh whipped cream and a pot of tea for 2 of your choice (V)

#### FRENCH TOAST

With crispy bacon rashes, maple syrup, fresh cream and strawberries

#### **BACON & EGGS**

Fried eggs with hash browns, pork chipolata and toasted sour dough bread

#### SMASHED AVOCADO

With grilled bacon and cherry tomatoes, drizzled with balsamic glaze on sour dough

#### EGGS FLORENTINE

Toasted English muffin topped with wilted spinach, poached eggs, smoked salmon & hollandaise (HC) \$14M/\$16NM

#### EGGS BENEDICT

Toasted English muffin topped with wilted spinach, champagne ham, poached eggs & hollandaise

Extras - Gluten free toast \$1 // Bacon \$5 // Ham \$5 // Smoked Salmon \$6

KEY // (GF = gluten free) (V = vegetarian) (VG = vegan) (HC = healthy choice) (M = members price) (NM = non-members price)

#### \$2M/\$3NM

\$4M/\$5NM

#### \$11M/\$13NM

#### \$13M/\$15NM

### \$14M/\$16NM

#### \$14M/\$16NM

#### \$15M/\$17NM





#### BEETROOT AND CHICKPEA

With house salad mix, rocket, spinach and house made vinaigrette (GF) (V) (VG) (HC)

#### CHILLED CHICKEN BREAST

With salad vegetables, tossed with crisp lettuce and a honey vinaigrette (GF) (HC)

#### THAI SALAD

With rocket, salad mix and bean shoots, infused with a Thai dressing and topped with fried shallots (GF) (V) (VG) (HC)

#### SALAD TOPPERS

Crumbed Prawns \$6 // Smoked Salmon \$6 // Chilled Chicken \$6 // Wagyu Beef Strips \$6

## ILO'S, PUFFS & PASTR

See our grab and go section for daily house made meals

#### ROAST PUMPKIN AND FETA ROLL

Roasted pumpkin with soft ricotta, combined with tasty cheese, served with salad (V) (HC)

#### QUICHE LORAINE

The original quiche, baked to perfection and served with salad (HC)

#### CHICKEN FILO

Chicken baked in a creamy mushroom sauce then wrapped in layers of golden filo pastry served with salad (HC)

#### TORTILLA BAKE

Ask a team member for today's tortilla stack bake

## \$12M/\$14NM

\$12M/\$14NM

#### \$10M/\$12NM

\$10M/\$12NM

#### \$10M/\$12NM

#### \$10M/\$12NM





BEER BATTERED FRIES With aioli (V)

WEDGES With sour cream & sweet chilli (V)

SWEET POTATO FRIES

With chipotle aioli (V)

## **IKBUN BURGER**

All burgers served with beer battered chips. Gluten free burger bun \$1

#### **BACON & EGG BURGER**

Bacon and fried egg with smokey bbq sauce and Swiss cheese

#### **VEGGIE BURGER**

Eggplant, roasted pepper, zucchini, spinach, tomato and topped with tzatziki (V) (HC)

#### ANGUS BURGER

Angus Beef Patty, caramelised onion, lettuce, tomato, American style cheddar topped with chilli jam

#### STEAK BURGER

150gm Rib Fillet grilled with Lettuce, tomato, beetroot, Swiss cheese topped with tomato relish

#### CHICKEN SCHNITZEL BURGER

Crumbed fried chicken breast with coleslaw and Swiss cheese

\$8M/\$10NM

\$9M/\$10NM

\$9M/\$10NM

\$15M/\$17NM

#### \$15M/\$17NM

#### \$15M/\$17NM

## \$15M/\$17NM

#### \$15M/\$17NM





#### PENNE ALFREDO

Penne pasta with bacon, mushrooms, shallots tossed in a creamy white sauce topped with parmesan

#### THAI GREEN CHICKEN CURRY

House made with root vegetables served with jasmine rice and prawn crackers (GF) (HC)

#### PUMPKIN TORTELLINI

Poached belly button pillows, tossed with pumpkin, wilted spinach and topped with pine nuts (V) (HC)

#### BEEF O' RAMA PARMY

Beef Schnitzel topped with ham, napoli and mozzarella cheese, oven baked and served with chips and garden salad

## PIZZAS

#### THE ITALIAN

Salami, olives, champignons, semi dried tomato, with mozzarella cheese, parmesan cheese & pesto

#### **VEGGIE DELUXE**

Pumpkin puree base, zucchini ribbons, basil, cherry tomatoes, champignons, with with mozzarella cheese & tzatziki (V) (HC)

#### MEAT LOVER

Salami, chorizo, ham, bacon and smoky BBQ sauce with mozzarella cheese \$18M/\$20NM

#### PERI PERI CHICKEN

Peri Peri chicken breast, Spanish onion, peppers, cherry tomatoes, mozzarella cheese and hollandaise sauce

#### TROPICANA

Champaign ham and fresh pineapple with mozzarella cheese

Gluten free base available - \$2 extra

### \$16M/\$18NM

#### \$16M/\$18NM

#### \$16M/\$18NM

#### \$19M/\$21NM

#### \$18M/\$20NM

\$19M/\$21NM

\$18M/\$20NM

\$18M/\$20NM



## LIGHT MEALS

CRAVE PULLED PORK NACHOS		
Smoky pulled pork nachos served with mozzarella cheese, sour cream and guacamole <b>CRAVE CHILLI CON CARNE BEEF</b>	\$14M/\$16NM	
CRAVE CHILLI COIL durith mozzarella		
Chilli con carne beef nachos served with mozzarella cheese, sour cream and guacamole	CHER AN /COORINA	
SEAFOOD BASKET	\$16M/\$18NM	
With battered chips and house made tartare	\$13M/\$15NM	
CHICKEN DIPPERS	21914/ 31914/41	
With battered fries & chipotle aioli	\$15M/\$17NM	
BATTERED BARRAMUNDI		
Served with house made tartare and beer battered fries	CLOBA / CLEBIAA	
LASAGNA	\$13M/\$15NM	
House made with served with either		

\$14M/\$16NM

House made with served with either garden salad or beer battered chips

## LITTLE EXPLORERS KIDS MEALS

KIDS PIZZA & CHIPS	\$10M/ \$12NM
CLIDS	SIOM/SIZININ
	SIOM/SIZININ
SPAGHETTI BOLOGNAISE	SIOM/SIZINA

All kids meals include an explorers activity bag, drink & dessert





\$7M/\$8NM

\$6M/\$7NM

# COLD BEVERAGES

#### LOADED SHAKES

Ask a team member for today's loaded shakes

**SMOOTHIES** Choose from Mixed berries, Mango or Banana

**FRAPPES** Choose from Chocolate, Mocha & Coffee Frappe

ICED COFFEE OR ICED CHOCOLATE \$6M/\$7NM Made with love, fresh to order \$6M/\$7NM

MILKSHAKES Choose from Chocolate, Strawberry, Lime, Caramel, Vanilla or Banana

## COFFES & TEAS

Try our new Crave signature blend! Single origin bean \$1 extra. Mug 50c extra.

SHORT BLACK\$3M/\$3.5NMLONG BLACK\$3.5M/\$4NMFLAT WHITE\$3.5M/\$4NMCAPPUCCINO\$3.5M/\$4NM

TEAS

LATTE	\$3.5M/\$4NM
PICCOLO	\$3.5M/\$4NM
AFFOGATO	\$4M/\$4.5NM
HOT CHOCOLATE	\$3.5M/\$4NM

Full cream, skim, lactose free, almond, soy or coconut milk available. No surcharge!

#### \$3M/\$3.5NM

Ask a team member for today's tea selections