BRUNCH NIENU Brunch 10am until 2,30pm

PLAIN TOAST

\$2M/\$3NM

Served with butter and your choice of jam or vegemite

THICK RAISIN TOAST

\$4M/\$5NM

With cinnamon butter

EGGS BENEDICT

\$13M/\$15NM

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

SMASHED AVOCADO WITH BACON \$14M/\$16NM

Grilled bacon and cherry tomatoes, drizzled with balsamic glaze on sour dough bread (HO)

HEALTHY START

\$14M/\$16NM

Grilled halloumi, wilted spinach, and buttered mushrooms on toasted sourdough, topped with hollandaise

PANCAKES

\$14M/\$16NM

Steaming hot pancakes topped with ice cream, maple syrup and berry compote

THE BIG CRAVE BREAKFAST \$15M/\$17NM

Bacon & fried eggs, with hash browns, pork chipolata, grilled tomato, baked beans and toasted sour dough

Extras: Gluten free toast \$1, Bacon \$5, Ham \$5, Smoked Salmon \$6

LITTLE CRAVERS KIDS NIEALS

\$10M/\$12NM

- KID'S PIZZA & CHIPS
- CHICKEN NUGGETS & CHIPS
- BATTERED FISH & CHIPS
- SPAGHETTI BOLOGNESE

All kids meals include an explorers activity bag, drink & dessert. Under 12 years only.

BEVERAGES

FRAPPES

\$6M/\$7NM

Chocolate, mocha & coffee

ICED COFFEE OR ICED CHOCOLATE \$6M/\$7NM

MILKSHAKES

\$6M/\$7NM

Choose from chocolate, strawberry, lime, caramel, vanilla or banana flavours

SMOOTHIES

\$7M/\$8NN

Choose from Berry Go Round, Coco Loco, or Strawberry Spilt flavours

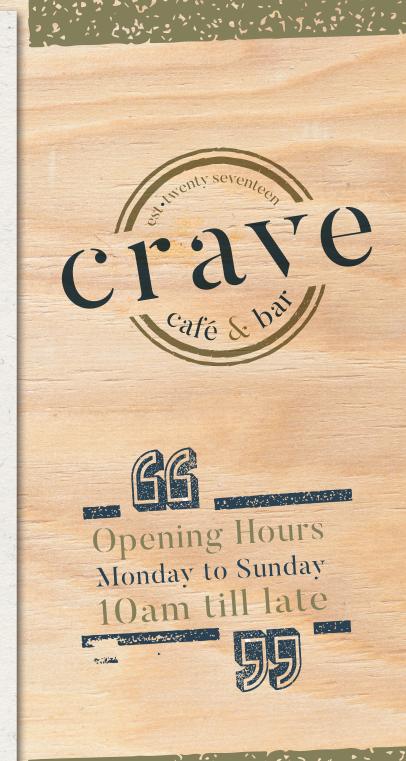
COFFEES & TEAS

Our custom Crave Blend is served as standard, or try our Singe Origin Bean for just 50c extra!

SHORT BLACK	\$3.00 M / \$3.50 NM
LONG BLACK	\$3.80 M / \$4.30 NM
FLAT WHITE	\$3.80 M / \$4.30 NM
CAPPUCCINO	\$3.80 M / \$4.30 NM
LATTE	\$3.80 M / \$4.30 NM
PICCOLO	\$3.80 M / \$4.30 NM
MOCHA	\$3.80 M / \$4.30 NM
AFFAGATO	\$3.80 M / \$4.30 NM
HOT CHOCOLATE	\$3.80 M / \$4.30 NM
TEA CUP	\$2.80 M / \$3.30 NM
TEA POT	\$4.00 M / \$4.50 NM

Upgrade to a mug for an extra 50c

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



SALADS / POKE / HEALTHY

PINE NUT, PEAR & ROCKET

\$12M/\$14NM

Rocket lettuce, parmesan cheese, apple cider vinaigrette, poached pears and dried cranberries, topped with toasted pine nuts

BABY BEETROOT, PUMPKIN & FETTA \$12M/\$14NM

Rocket, spinach, roasted pumpkin, baby beetroot and Persian fetta, topped with toasted pine nuts and a pomegranate glaze (GF) (HO)

NOURISH POKE BOWL

\$12M/\$14NM

Brown rice, cucumber, baby spinach, Spanish onion, black beans, salsa verde, roman tomato mix, rocket lettuce and house salad mix (GF) (HO) (VG)

SALAD TOPPERS 56

Crumbed prawns • Crumbed chicken • Grilled chicken

LIGHT NIEALS

BEEF LASAGNE

\$13M/\$15NM

House made beef lasagne served with your choice of house garden salad or beer battered chips (HO)

MACHO NACHO'S

\$14M/\$16NM

- Pulled pork nachos OR
- Chilli con carne beef nachos OR
- House made vegetarian nachos (HO) (V)

Served with mozzarella cheese, sour cream and guacamole

CHICKEN DIPPERS

\$14M/\$16NM

Crumbed chicken tenders served with beer battered chips and chipotle aioli

SEAFOOD BASKET

\$16M/\$18NM

Served with beer battered chips and house made tartare

FISH AND CHIPS

\$16M/\$18NM

Battered barramundi served with beer battered chips, garden salad and house made tartare sauce

CRAVE PIZZAS

GARLIC & MOZZARELLA BREAD

S8M/SIONM

THE CAROLINA

\$18M/\$20NM

Pepperoni, olive, chorizo, and Spanish onion, with Carolina BBQ sauce

VEGETARIAN

\$18M/\$20NM

Field mushrooms, roasted capsicum, eggplant, Spanish onion and tzatziki (V)

MEAT LOVER

\$18M/\$20NM

Salami, chorizo, ham, bacon and smoky BBQ sauce

CCC PIZZA

\$18M/\$20NM

Chicken breast, cranberries, camembert and ivory BBQ sauce

QUEENSLANDER

\$18M/\$20NM

Champaign ham, fresh pineapple and mozzarella cheese *Ask your host for gluten free base \$2*

THE BURGER CRAVE

All burgers served on milk buns with beer battered chips

SUNNY SIDE UP WITH BACON

\$14M/\$16NM

Bacon, fried egg and tasty cheese, topped with smoky BBQ sauce

B.L.A.T.

\$15M/\$17NM

Bacon, lettuce, tomato and avocado, served on Turkish bread (HO)

HALLO HALLOUMI

\$15M/\$17NM

Grilled halloumi, roasted peppers, British spinach and tomato, topped with pesto (HO) (V)

ANGEL BAY

\$15M/\$17NM

Angus beef patty, caramelised onions, jalapenos, lettuce, tomato and American style cheddar, topped with tomato relish

STEAK BEETROOT

\$15M/\$17NM

Grilled rib fillet with lettuce, tomato, beetroot and Swiss cheese, topped with tomato relish

Ask your host for gluten free burger bun \$1

FROM THE BURNERS

SATAY SKEWERS

\$14M/\$16NM

Chicken skewers (3) topped with spicy satay sauce, served with jasmine rice, prawn crackers and fried shallots (GF) (HO)

CREPE SAVAGE

\$14M/\$16NM

Creamy chicken and mushrooms served on three fluffy crepes, with garden salad and beer battered chips

THAI GREEN CHICKEN CURRY \$16M/

Chicken breast in a house made Thai green curry sauce with root vegetables, served with jasmine rice and prawn crackers (GF) (HO)

ALL DAY CRAVES

BEER BATTERED FRIES

\$7M/\$8NM

With aioli

WEDGES

\$8M/\$9NM

With sour cream and sweet chilli

SWEET POTATO FRIES

\$8M/\$9NM

With chipotle aioli

KEY

(GF) = gluten free

(V) = vegetarian

(VG) = vegan

(HO) = healthy option

(M) = members price

(NM) = non-members price