

## BRUNCH MENU 10am until 2pm

### TOAST \$2M/\$2.5NM

Plain toast served with butter and your choice of jams or vegemite

### THICK RAISIN TOAST \$4M/\$4.5NM

With cinnamon butter

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

Bacon, fried eggs, hash browns, pork chipolata, grilled tomato, baked beans and toasted sourdough

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

Grilled bacon and cherry tomato drizzled with balsamic glaze on sourdough (HO)

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

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

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

Toasted sourdough topped with grilled haloumi, wilted spinach, buttered mushrooms and hollandaise (HO)

## LIGHT MEALS

### **T** BEEF LASAGNE \$13M/\$15NM

House made beef lasagne with either house garden salad or beer battered chips (HO)

### **T** SEAFOOD BASKET \$16M/\$18NM

A selection of hot seafood with beer battered chips and house made tartare

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

Crumbed chicken tenders with beer battered chips and chipotle aioli

## SALADS

### PINE NUT, PEAR & ROCKET \$12M/\$14NM

Mesclun lettuce, parmesan cheese, apple cider vinaigrette, poached pears, dried cranberries and toasted pine nuts (GF) (HO)

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

Mesclun lettuce, roasted pumpkin, baby beetroot, Persian fetta, toasted pine nuts and a pomegranate glaze (GF) (HO)

#### SALAD TOPPERS \$6

Crumbed prawns • Crumbed chicken • Grilled chicken

## CRAVE PIZZAS **T**

### GARLIC BREAD & MOZZARELLA \$8M/\$9NM

### MR. PEPPER \$18M/\$20NM

Pepperoni, Spanish onion and jalapenos

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

Field mushroom, roasted capsicum, eggplant, Spanish onion, tzatziki (V)

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

Salami, chorizo, ham, bacon and smoky BBQ sauce

### C.C & C PIZZA \$18M/\$20NM

Chicken breast, cranberries, camembert and Ivory BBQ sauce

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

Champagne ham, fresh pineapple and mozzarella cheese

*Ask your host for gluten free base \$2M/\$2.5NM*

(GF) = gluten free, (V) = vegetarian, (VG) = vegan, (HO) = healthy option

### KEY

**T** = Takeaway option

(M) = members price, (NM) = non-members price

## OPEN BURGER'S

*All burgers served with beer battered chips*

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

Q-rubbed chicken breast, bacon, lettuce, tomato and hollandaise on toasted Turkish bread (HO)

### B.L.A.T. \$15M/\$17NM

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

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

Grilled haloumi, roasted pepper, British spinach, tomato and pesto on a milk bun (HO) (V)

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

Angus beef patty, caramelised onion, jalapenos, lettuce, tomato, American style cheddar topped with tomato relish on a milk bun

*Ask your host for gluten free burger bun \$1M/\$1.5NM*

## ALL DAY CRAVES

### **T** BEER BATTERED CHIPS \$7M/\$8NM

With aioli

### **T** WEDGES \$8M/\$9NM

With sour cream & sweet chilli

### SWEET POTATO FRIES \$8M/\$9NM

With chipotle aioli

## LITTLE CRAVERS KIDS MEALS

*Under 12 years of age*

**\$10M/\$12NM**

- KID'S PIZZA AND CHIPS
- CHICKEN NUGGETS AND CHIPS
- BATTERED FISH WITH CHIPS
- SPAGHETTI BOLOGNAISE

*All kids meals include an explorers activity bag, drink and dessert*

## BEVERAGES

### SMOOTHIES \$7M/\$8NM

Coco loco | strawberry split | berry go round

### FRAPPES \$6M/\$7NM

Chocolate | mocha | coffee frappe

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

### MILK SHAKES \$6M/\$7NM

Chocolate | strawberry | lime | caramel | vanilla | banana

## COFFEES & TEAS

*Our custom Crave Blend is served as standard or try our single 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
MOCHA	\$3.80 M / \$4.30 NM
AFFOGATO	\$3.80 M / \$4.30 NM
LATTE	\$3.80 M / \$4.30 NM
PICCOLO	\$3.80 M / \$4.30 NM
HOT CHOCOLATE	\$3.80 M / \$4.30 NM
TEA CUP	\$2.80 M / \$3.30 NM
POT OF TEA	\$4.00 M / \$4.50 NM
DEVONSHIRE TEA FOR 2	\$11.00 M / \$13.00 NM

*Upgrade to a mug for an extra 50c*

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

#### **Dietary requirements & food allergies**

Please note that while all care is taken when catering for special dietary and food allergy requirements, dietary symbols should be used as a guide only. Ingredients such as seafood, shellfish, nuts, sesame seeds, eggs, wheat flour, fungi and dairy products are all used in our kitchen. While all care is taken to prepare meals as listed, there is a small risk meals may come into contact with other ingredients whilst being prepared. Please inform our staff of your allergies or specific requirements to assist in honouring these requests.