



## BRUNCH MENU until 2pm

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

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

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

With cinnamon butter

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

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

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

Grilled halloumi, wilted spinach, buttered mushrooms on toasted sourdough with hollandaise (HO)

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

Smashed avocado with blistered cherry tomatoes, crumbled fetta, drizzled with balsamic glaze on sourdough (HO) (V)

*Add bacon \$5*

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

Your choice of fried or poached eggs, bacon, hash browns, pork chipolata, grilled tomato, baked beans and thick toast

## ALL DAY CRAVES

### SIDE SALAD \$7M/\$8NM

### BEER BATTERED FRIES \$7M/\$8NM

With aioli

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

With sour cream & sweet chilli

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

With chipotle aioli

## LIGHT MEALS

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

House made beef lasagne with beer battered chips and garden salad (HO)

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

Crumbed chicken tenders with beer battered chips and chipotle aioli

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

Salami, pepperoni, ham, sundried tomatoes, roasted peppers, prosciutto, stuffed olives, fetta, vintage cheddar, lavosh crackers, quince paste and pickled figs

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

Marinated chicken tenderloins, on jasmine rice topped with satay sauce, dried shallots and prawn crackers

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

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

## CRAVE PIZZAS

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

Pepperoni, Spanish onion and jalapenos

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

Field mushroom, roasted peppers, pumpkin, Spanish onion and tzatziki (V)

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

Salami, chorizo, ham, bacon and smoky BBQ sauce

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

Cajun dusted chicken tenderloin, field mushrooms, roasted peppers and tzatziki

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

Champagne ham, fresh pineapple and mozzarella

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

### KEY

(GF) = gluten free, (V) = vegetarian, (VG) = vegan, (HO) = healthy option  
(M) = members price, (NM) = non-members price





## BURGER'S

All burgers served with beer battered chips

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

Chicken breast, bacon, lettuce, tomato and hollandaise on toasted Turkish bread (HO)

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

Southern spiced barramundi burger, lettuce, Swiss cheese, tomato with pickled mayonnaise on a milk bun

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

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

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

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

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

## LITTLE CRAVERS KIDS MEALS

Under 12 years of age

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

- KID'S PIZZA AND CHIPS
- CHICKEN NUGGETS AND CHIPS
- CHEESEBURGER AND CHIPS
- SPAGHETTI BOLOGNESE

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

## BEVERAGES

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

Chocolate | mocha | coffee

### ICED DRINKS \$6M/\$7NM

Chocolate | chai | coffee

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

Chocolate | strawberry | lime | caramel vanilla | banana

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

Coco loco | strawberry split | berry go round passion n shoot

## 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
CHAI LATTE	\$6.00 M / \$7.00 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 and 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.