



## BURGERS

All burgers served with beer battered chips

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

Field mushroom, eggplant, red pepper, spinach, tomato and harissa yogurt on a green milk bun (V)

### TURKISH SPICED CHICKEN AND BACON \$15M / \$17NM

Grilled citrus, chilli chicken breast, bacon, lettuce, tomato and lime aioli on Turkish bread

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

Tender slow cooked beef rib fillet, crisp lettuce, tomato, cheddar cheese, beetroot, tomato relish and caramelised onion on thick toast

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

Grilled bacon, crisp lettuce, avocado and tomato on toasted Turkish bread

*Gluten-free burger bun add \$1M / \$1.5NM*

## CRAVE PIZZAS

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

Pepperoni, Spanish onion, black olives and mozzarella

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

Field mushroom, red capsicum, pumpkin, Spanish onion, tzatziki and mozzarella (V)

### MATE'S BBQ \$18M / \$20NM

Salami, chorizo, ham, bacon, smoky BBQ sauce and mozzarella

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

Charcoal salt dusted chicken breast, red onion, jalapenos, hollandaise sauce and mozzarella

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

Champagne ham, fresh pineapple with mozzarella cheese

*Gluten-free base add \$2M / \$3NM*

## GRAB & GO

Please see the cabinet for today's fresh selection of salads, pastries, rolls, wraps and cakes

## SALADS

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

Mild Asian marinated beef strips, house salad mix, cherry tomatoes, rice noodles and toasted cashews (GF) (HO) (GF)

### BOCCONCINI, BEETROOT AND BLUEBERRY \$14M / \$16NM

Baby beetroot, blueberries tossed with bocconcini pearls, house salad mix, apple cider vinaigrette and pomegranate molasses (GF) (HO) (V)

Add

**Crumbed chicken** - \$5M / \$6NM

**Grilled chicken** - \$5M / \$6NM

## LIGHT MEALS

### BEEF SKEWERS WITH HARISSA \$16M / \$18NM

Beef skewers marinated in harissa sauce, jasmine rice, dried shallots and rice noodles (GF) (HO)

### BAKED VEGETARIAN STACK \$15M / \$17NM

Grilled zucchini, eggplant, roasted pumpkin, roasted peppers, sundried tomatoes, Napoli sauce, mozzarella bocconcini pearls and house garden salad (GF) (HO) (V) (DF)

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

House-made beef lasagne, house garden salad and beer battered chips

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

Tempura fish, prawn cutlets, calamari rings, scallop and crab balls with beer battered chips, house made tartare and lemon

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

Crumbed chicken tenders with beer battered chips and smoky BBQ sauce

## ALL DAY CRAVES

Garlic bread \$7M / \$9NM

Beer batter chips with aioli \$7M / \$8NM

Wedges with sour cream and sweet chilli \$8M / \$9NM

Sweet potato fries with aioli \$8M / \$9NM

Side salad \$5M / \$6NM

### KEY

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

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



## KIDS LITTLE CRAVERS

*'Under 12 years of age'*

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

- KID'S PIZZA AND CHIPS
- CHICKEN NUGGETS AND CHIPS
- CHEESE BURGER AND CHIPS
- SPAGHETTI BOLOGNAISE AND CHIPS

*All kids' meals include an explorer's activity bag, drink & dessert*

## BRUNCH MENU 10am until 2pm

**TOAST** ..... **\$3M / \$3.5NM**

Served with butter and your choice of jams or vegemite

**THICK RAISIN TOAST** ..... **\$4M / \$4.5NM**

With cinnamon butter

**WAFFLES WITH BACON** ..... **\$15M / \$17NM**

Toasted waffles, grilled bacon, maple syrup, fresh strawberries and cream

**BACON AND EGGS** ..... **\$15M / \$17NM**

Grilled bacon, hash browns, toast and your choice of fried or poached eggs

**FRITTERS STACK** ..... **\$14M / \$16NM**

Corn fritters, topped with a poached egg, wilted British spinach and hollandaise (HO)

**SMASHED AVOCADO WITH FETTA** ..... **\$14M / \$16NM**

Smashed avocado, blistered cherry tomatoes and fetta on thick toast with balsamic glaze (HO)

Add bacon \$5M/\$6NM

## BEVERAGE

**SMOOTHIES** ..... **\$7M / \$8NM**

Coco loco | blueberry thrill | pash n shoot

**FRAPPES** ..... **\$6M / \$7NM**

Chocolate | mocha | coffee

**ICED DRINKS** ..... **\$6M / \$7NM**

Iced long black | iced latte | iced coffee | iced chocolate

**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.