



MENU

LIGHT MEALS

BEEF NACHOS DIP \$16M | \$18NM

Slow cooked beef with chilli con carne, corn chips guacamole, sour cream and chives

BEEF LASAGNE \$16M | \$18NM

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

SEAFOOD BASKET \$16M | \$18NM

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

BUTTERMILK CHICKEN DIPPERS \$16M | \$18NM

Crumbed buttermilk chicken tenders, served with beer battered chips and smoky BBQ sauce

ASIAN SHARE PLATE \$15M | \$17NM

Seafood wonton, peking duck spring rolls, chicken wonton served with plum sauce and prawn crackers

SALADS

ASIAN BEEF \$16M | \$18NM

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

MANGO AND FETTA WITH CHERRY TOMATO \$12M | \$14NM

Mixed salad leaves, mango cheeks, cherry tomato, sweet onion, fetta tossed with apple cider vinaigrette, pomegranate molasses; topped with cherry tomatoes (HO) (GF) (V)

Add

CRUMBED CHICKEN \$5M | \$6NM
GRILLED CHICKEN \$5M | \$6NM

BURGERS

All burgers served with beer battered chips

WAGYU BEETROOT BURGER \$18M | \$20NM

Grilled wagyu beef patty, bacon rasher with crisp lettuce, tomato, cheddar cheese and tomato relish on a milk bun

PULLED PORK BURGER \$16M | \$18NM

Slow cooked pulled pork, coleslaw, tasty cheddar, smoky BBQ sauce on a milk bun

BACON AND AVOCADO \$17M | \$19NM

Grilled bacon, lettuce, tomato, avocado and hollandaise sauce on turkish bread

CHICKEN BURGER \$17M | \$19NM

Grilled sriracha and lime marinated chicken breast, lettuce, tomato, camembert cheese and pickles on turkish bread

Add bacon = \$5 | 7

Gluten Free Burger Bun ADD \$1M | \$1.5NM

GRAVE PIZZAS

CHORIZO AND PRAWN \$19M | \$21NM

Chorizo, prawns, spanish onion and mozzarella topped with Béarnaise

VEGARAMA \$19M | \$21NM

Field mushrooms, red capsicum, pumpkin, spanish onion, Napoli sauce, tzatziki and mozzarella (V)

BEEF WITH TRIO OF SAUSAGE \$19M | \$21NM

Salami, chorizo, pepperoni, beef, bacon, BBQ sauce and mozzarella

CHICKEN AND PUMPKIN \$19M | \$21NM

Chicken breast, roasted pumpkin, sweet onion, sundried tomato and smoked fetta onion, Napoli sauce, tzatziki and mozzarella (V)

TROPICAL \$19M | \$21NM

Champagne ham, pineapple, Napoli sauce and mozzarella

Gluten Free Base

ADD \$2M | \$2.5NM

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.

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 butter

BACON AND EGGS \$15M | \$17NM

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

HEALTHY START \$14M | \$16NM

Grilled corn fritters and grilled halloumi with wilted spinach, poached eggs and hollandaise sauce (HO) (V)

SMASHED AVOCADO WITH FETTA \$14M | \$16NM

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

Add **BACON** \$5M | \$6NM



ALL DAY CRAVES

BEER BATTERED CHIPS \$8M | \$9NM

With aioli

WEDGES \$9M | \$10NM

With sour cream and sweet chilli

SWEET POTATO FRIES \$9M | \$10NM

With aioli

SIDE SALAD \$5M | \$6NM

GRAB & GO

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

KIDS LITTLE CRAVERS

12 years and under only

\$10M | \$12NM

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

All kid's meals include
an Explorer's activity bag, drink and dessert



BEVERAGES

SMOOTHIES \$7M | \$8NM

Coco loco | Mango

FRAPPES \$6M | \$7NM

Chocolate | mocha | coffee

ICED DRINKS \$6M | \$7NM

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

MILKSHAKES \$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	\$3.50 M \$4.50 NM
LONG BLACK	\$4.00 M \$4.50 NM
FLAT WHITE	\$4.00 M \$4.50 NM
CAPPUCCINO	\$4.00 M \$4.50 NM
MOCHA	\$4.00M \$4.50 NM
AFFOGATO	\$4.00 M \$4.50 NM
LATTE	\$4.00 M \$4.50 NM
PICCOLO	\$4.00 M \$4.50 NM
HOT CHOCOLATE	\$4.00 M \$4.50 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, oat, soy or coconut milk available. No surcharge!

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

