

crave Menu

Available 10am until late daily

Brunch

Available until 2pm daily

Gluten free bread \$1 | \$1.50

SMASHED AVOCADO HO V \$12.90 | \$14.90

Served on grilled sourdough with olive oil

FRIED CHICKEN WAFFLE \$15.90 | \$17.90

Waffle topped with fried chicken, maple syrup and a fried egg

BACON AND EGGS \$13.90 | \$15.90

Smoked bacon, potato hash and your choice of fried or poached eggs

EGGS BENEDICT \$18.90 | \$20.90

Smoked ham, spinach, grilled sourdough, poached eggs and hollandaise sauce

ORGANIC GREEK YOGHURT HO V \$10.90 | \$12.90

Toasted granola and fruit compote

TOAST \$3 | \$3.50

With butter

THICK RAISIN TOAST \$4 | \$4.50

With butter

GRAB & GO

Please see the cabinet for today's fresh selection of salads, pastries, rolls and cakes. We have an in house pastry chef that prepares these items daily.

Burgers

Gluten free bun \$2 | \$2.50

All served with chips

STEAK SANDWICH \$21 | \$24

Grilled sourdough, lettuce, tomato, caramelised onion, smoked cheddar and BBQ sauce

SOUTHERN FRIED CHICKEN BURGER \$21 | \$24

Crispy fried chicken breast, chipotle mayo, lettuce, tomato, cheddar cheese and guacamole

WAGYU BEEF BURGER \$21 | \$24

Grilled pattie, smoked bacon, fried egg, lettuce, tomato, smoked cheddar and BBQ sauce

LAMB AND HALOUMI BURGER \$24 | \$27

Lamb pattie, grilled haloumi, lettuce, tomato, cheddar cheese and tatziki sauce

PLANT BASED BURGER V \$21 | \$24

Fried schnitzel, lettuce, tomato, caramelised onion, guacamole and vegan mayonnaise

Pizza

Gluten free base \$2 | \$2.50

CONFIT DUCK \$28 | \$31

Hoisin sauce, duck, red onion, toasted cashews, mozzarella cheese and coriander

MEAT LOVERS \$25 | \$28

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

VEGARAMA V \$19 | \$21

Field mushrooms, capsicum, grilled pumpkin, red onion, mozzarella cheese and sugo sauce

TROPICAL \$19 | \$21

Smoked ham, pineapple, mozzarella cheese and sugo sauce

SALAMI \$19 | \$21

Salami, pepperoni, mozzarella cheese and BBQ sauce

GARLIC BREAD \$8 | \$9

Craves

BATTERED CHIPS DF V \$10 | \$12

With garlic aioli

SEASONED POTATO WEDGES \$12 | \$14

Sour cream and sweet chilli sauce

SWEET POTATO FRIES GF DF V \$12 | \$14

With garlic aioli

CHILLI CHEESE LOADED FRIES GF \$16 | \$18

Topped with spicy beef mince, melted mozzarella and garlic aioli

500G BUTTERMILK CHICKEN WINGS \$16 | \$18

With Texan Smokey BBQ sauce

Mains

GARLIC PRAWNS GF \$21 | \$24

Marinated prawns, creamy garlic sauce, steamed jasmine rice and lemon

BATTERED FISH AND CHIPS DF \$18.90 | \$20.90

Flathead fillets, tartare sauce, garden salad, chips and lemon

BEEF NACHOS GF \$21 | \$24

Spicy beef, kidneys beans, corn chips, sour cream, guacamole and mozzarella cheese

GRILLED BARRAMUNDI GF DF HO \$25 | \$28

150g fillet, garden salad, chips, tartare sauce and lemon

CHICKEN PESTO PENNE PASTA \$19 | \$21

Chicken breast, creamy pesto sauce, penne pasta and parmesan cheese

Kids Little Cravers

12 years and under only

\$10.50 | \$12.50

KID'S PIZZA AND CHIPS

CHICKEN NUGGETS AND CHIPS

PENNE BOLOGNAISE

FISH AND CHIPS

All kid's meals include:

An Explorer's activity bag, drink and dessert

Beverages

SMOOTHIES \$7.10 | \$8.10

Coco loco | Mango

FRAPPES \$6.10 | \$7.10

Chocolate | mocha | coffee

ICED DRINKS \$6.10 | \$7.10

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

MILKSHAKES \$6.10 | \$7.10

Chocolate | strawberry | lime | caramel | vanilla | banana

Coffee and Teas

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

SHORT BLACK \$3.60 | \$4.10

LONG BLACK \$4.60 | \$5.10

FLAT WHITE \$4.60 | \$5.10

CAPPUCCINO \$4.60 | \$5.10

MOCHA \$4.60 | \$5.10

AFFOGATO \$4.60 | \$5.10

LATTE \$4.60 | \$5.10

PICCOLO \$4.60 | \$5.10

HOT CHOCOLATE \$4.60 | \$5.10

TEA CUP \$3.40 | \$3.90

POT OF TEA \$4.60 | \$5.10

DEVONSHIRE TEA FOR 2 \$11.10 | \$13.10

Upgrade to a mug for an extra \$1.10

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

Members | Non Members Pricing

VG Vegan **V** Vegetarian **GF** Gluten Free **HO** Healthy Option **DF** Dairy Free

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.