



APPETIZERS

BUFFALO WINGS
Aged Creamy Stilton Blue Cheese Dip
\$15

WHITE TRUFFLE AND GARLIC BREAD
Grilled Crisp Panini
\$14

PRETZEL CRUSTED CRAB CAKE
Chipotle Dip, Mango Chutney
\$19

SAVOURY MANGO AND SHRIMP SHORT STACK
All Day Pancakes, Pecan Organic Maple Syrup
\$16

SCOTTISH SMOKED SALMON BENEDICT
Toasted English Muffin, Poached Egg, Tobiko,
Creole Hollandaise
\$22

'SALT AND PEPPER SQUID'
Sambal Sour Cream
\$ 17

SALADS

CAESAR SALAD
Classic Anchovy, Egg
\$14

ADD: Cajun Shrimp \$21 Cajun Chicken \$18
Cajun Calamari \$19

COBB SALAD
Blue Cheese Dressing, Cheddar, Grilled Chicken,
Smoked Bacon, Avocado, Egg
\$19

NICOISE SALAD
Cumin Seared Ahi Tuna Carpaccio, Nicoise
Dressing
\$23

SANDWICHES/BURGER

Will be served with Truffle Fries or Sweet Potato Fries, Aged Balsamic, Sea Salt

KRAVING CLUB
Duck Confit, Dried Cranberry, Free Range Chicken Breast, Apple Wood Bacon, Guacamole
\$18

FOIE GRAS BURGER
Panchetta, Aged Swiss Cheese, Homemade Onion Chutney
\$29

ESTATE ANGUS BURGER
Choice of: American, Cheddar or Swiss Cheese, Grilled Onion, Mushroom, Bacon
\$16

KRAVE SPECIALS

PRIME TENDERLOIN or NEW YORK STRIP
Flame Grilled, 'VSOP' au Poirve Sauce, Sweet Potato Fries
\$43

LOCAL CONCH THREE WAYS
Tempura, Thai Curry, Conch Salad
\$34

GRILLED CATCH OF THE DAY
Anchovy and Saffron Aioli
\$28

VEGETABLE TEMPURA
Ponzu Dipping Sauce
\$16

TRUFFLE MAC & CHEESE
\$27

DESSERT

'KRAVING PLATTER'
Espresso Crème Brulée, Lemon Tart, Strawberry Cheesecake, Chocolate Truffle Mousse
\$15