

TRADITIONAL PIZZA



	Regular	Large
Garlic Pizza (V) With Olive Oil, Garlic and Cheese.	\$15.00	\$19.00
Margherita Tomato Base, Cheese and Oregano.	\$15.00	\$19.00
Hawaiian Tomato Base, Cheese, Ham and Pineapple.	\$17.00	\$21.00
Americana Tomato Base, Salami, Cheese.	\$17.00	\$21.00

MEAT PIZZA



	Regular	Large
Aussie Tomato Base, Cheese, Ham, Bacon and Egg.	\$17.00	\$21.00
Capriccioso Tomato Base, Cheese, Ham, Mushroom and Olives.	\$17.00	\$21.00
Mexican Tomato Base, Cheese, Salami, Capsicum, Jalapenos, Onion and Chilli Flakes.	\$17.00	\$21.00
The Lot Tomato Base, Cheese, Ham, Salami, Capsicum, Olives, Pineapple, Onions, Mushrooms and Shrimp.	\$20.00	\$23.00
Meat Lovers Tomato Base, Cheese, Ham, Salami, Bacon, Beef and BBQ Sauce.	\$20.00	\$23.00
Meat Feast Tomato Base, Cheese, Ham, Salami, Beef, Chicken, Bacon and BBQ Sauce.	\$21.00	\$25.00

CHICKEN PIZZA



	Regular	Large
Chicken Tomato Base, Cheese, Chicken, Pineapple and BBQ Sauce.	\$19.00	\$23.00
Chicken and Bacon Tomato Base, Cheese, Spanish Onion, Chicken, Bacon, Roasted Red Capsicum and BBQ Sauce.	\$20.00	\$24.00
Hot and Spicy Chicken Tomato Base, Cheese, Chicken, Roasted Red Capsicum, Red Onion, Pineapple, Jalapenos, Chilli Flakes.	\$21.00	\$24.00
Tandoori Chicken Tomato Base, Cheese, Spinach, Spanish Onion, Marinated Tandoori Chicken, Capsicum, Fresh Tomato, Topped with Yoghurt Dressing.	\$21.00	\$24.00

VEGETARIAN PIZZA

(Make it Vegan +\$3)



	Regular	Large
Vegetarian (V) Tomato Base, Cheese, Mushroom, Capsicum, Onion, Oregano and Olives.	\$18.00	\$22.00
Hot and Spicy Vegetarian (V) Tomato Base, Cheese, Roasted Red Capsicum, Spanish Onions, Pineapple, Jalapenos, Chilli Flakes.	\$18.00	\$22.00
Roast Pumpkin (V) Tomato Base, Cheese, Roast Pumpkin, Capsicum, Onion and Fetta.	\$21.00	\$25.00
Gluten Free Pizza Base Available in Large Size Only		(+\$5)
Add BBQ or Garlic Base		(+\$2)

SEAFOOD PIZZA



	Regular	Large
Marinara Tomato Base, Cheese, Prawns, Mixed Seafood, Garlic.	\$20.00	\$24.00
Hot and Spicy Prawn Tomato Base, Cheese, Roasted Red Capsicum, Spanish Onions, Pineapple, Prawns, Jalapenos, Chilli Flakes.	\$21.00	\$25.00
Prawn and Bacon Tomato Base, Cheese, Spanish Onion, Pineapple, Bacon and Prawns Topped with BBQ sauce.	\$21.00	\$25.00
Smoked Salmon Tomato Base, Cheese, Red Onion, Capers, Feta, Fresh Basil and Olive Oil, Topped with Fresh Smoked Salmon	\$21.00	\$25.00

GOURMET PIZZA



	Regular	Large
La Bocca Tomato Base, Cheese, Ham, Spanish Onions, Capsicum and Bocconcini.	\$21.00	\$25.00
La Bella Tomato Base, Cheese, Mushroom, Pepperoni, Spanish Onions and Capsicum.	\$21.00	\$25.00
Prosciutto Tomato Base, Cheese, Prosciutto and Bocconcini.	\$25.00	\$29.00
Greco Tomato Base, Cheese, Lamb, Spanish Onions, Fetta and Tzatziki.	\$25.00	\$29.00

PASTA



	Entree	Main
(Choice of Penne, Fettuccine, Spaghetti, Gnocchi, Meat Ravioli) Gluten Free Penne available (+\$3)		
Aussie Carbonara Bacon, Onion, Parmesan Cheese in a Creamy Sauce.	\$20.00	\$24.00
Italian Carbonara Bacon, Onion, Extra Virgin Olive Oil, Egg, Parmesan Cheese.	\$20.00	\$24.00
Bolognese Beef Mince Slow Cooked in a Rich Italian Tomato Sauce.	\$20.00	\$24.00
Calabrese Salami, Olives, Capsicum, Garlic, Chilli and Onion in a Napoli Sauce.	\$20.00	\$24.00
Lasagne Homemade Beef Lasagne with our Bolognese and Bechamel Sauce.	\$20.00	\$24.00
Mushroom (V) Sliced Mushrooms, Parmesan cooked in a Creamy Sauce.	\$20.00	\$24.00
Pollo e Pesto Chicken, Basil Pesto, Pine nuts, Sun dried Tomatoes, Olive Oil in a Creamy Sauce.	\$20.00	\$24.00
Meatballs Homemade Wagu Beef Meat Balls Simmered in Tomato Sugo, Basil and Parmesan.	\$20.00	\$24.00
Vegetarian Alfredo (V) Seasonal Vegetables in a Napoli and Cream Sauce.	\$20.00	\$24.00
Marinara Fresh Seafood including Prawns, Mussels, Scallops and Calamari Tossed with Dill, Fresh Cherry Tomatoes in a White Wine and Olive Oil sauce.	-	\$32.00



Crave
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Food
Menu

STARTERS & ENTRÉES



Chessy Garlic Bread (VE, V) (Add Bacon + \$4)	\$10.00
Soup of the Day	\$13.00
Garlic Bread Bruschetta (VE, V) Diced Tomato and Spanish Onion in Olive Oil with Basil Served on Garlic Bread	\$16.00
Trio Dips (V) Three Dips Served with Herb or Garlic Pitta Bread (Add Extra Pitta Bread + \$4)	\$16.00
Mushroom Arancini Three Homemade Mushroom Arancini with garlic aioli sauce	\$18.00
Lemon Pepper Calamari Lightly fried calamari served with a fresh garden salad with Fetta and Sweet Chilli Lime Dipping Sauce	\$21.00
Wagyu Beef Sliders Three Mini Burgers with Wagyu beef, Cheese, Caramelized Onion, Sliced Tomato, Lettuce, Crave sauce and Brioche Bun	\$21.00
Pulled Pork Sliders Three Mini Burger with 12Hrs Slow Cooked Pulled Pork Marinated in Chef's Jack Daniel's Sauce with Crunchy Coleslaw and Brioche Bun.	\$21.00
Antipasto Pitta Bread, Roasted Peppers, Gherkins, Fetta, Prosciutto, Artichokes, Salami, Dips, Olives on a Shared Plate	\$30.00

SALADS



Italian Salad Mixed salad, Spanish onion, Black Olives, Tomato, Cucumber, Roasted Red Capsicum Topped with Italian Dressing. (Add Chicken +\$7) (Add Smoked Salmon +10)	\$19.00
Caesar Salad With Cos Lettuce, Bacon, Croutons, Shaved Parmesan, Anchovies, Poached Egg and a Traditional Dressing. (Add Chicken +\$7) (Add Smoked Salmon +10)	\$23.00
Grilled Chicken Salad (GF) Grilled Chicken Tossed with Mixed Lettuce, Cucumber, Tomato, Onion & Sundried Tomatoes Drizzled with a Balsamic Reduction.	\$25.00
Thai Beef Salad (GF) Slices of Tender Cooked Eye fillet Beef, Tomatoes, Cucumber, Spanish Onion, Roasted Peanuts, Crispy Fried Shallots, Asian Herb and Lime Dressing.	\$26.00
Mediterranean Lamb Salad (GF) Marinated Grilled Spring Lamb Fillets Served on a Bed of Salad, Tomato, Cucumber, Char-Grilled Eggplant, Peppers, Spanish Onion, Olives, Feta Cheese and Olive Oil.	\$26.00

SOUVLAKI



Mixed Souvlaki Marinated Lamb Souvlaki Tandoori Chicken Souvlaki Open Souvlaki with Lettuce, Sliced Tomato, Onion and Tzatziki. Served with Chips.	\$32.00
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VEGAN MENU



(Pizza and Pasta option also available)	
Vegan Schnitzel Burger (VE) Crispy Schnitzel Pattie, Melted Cheese, Lettuce, Tomato, Beetroot and Vegan Mayo on a Toasted Bun. Served with Chips.	\$24.00
Vegan Risotto (GF) Arborio Rice, Mushrooms, Onion, Spinach, Sundried Tomatoes and Vegan Cheese	\$26.00
Vegan Parma (VE) (Served with chips and salad) Crispy Schnitzel Topped with Napoli Sauce and Grilled melted Cheese.	\$27.00

MAINS



(Served with your choice of one side)	
Chicken Alla Avo (GF) Chicken Tenderloins Cooked with Avocado, Garlic and White Wine Sauce.	\$31.00
Chicken Al'funghi (GF) Chicken Tenderloins Cooked in Creamy Mushroom, Garlic and White Wine Sauce.	\$31.00
Chicken Schnitzel Freshly Crumbed Chicken Breast with your Choice of Sauce.	\$30.00
Chicken Parmigiana The old favourite served with our rich Napoli sauce topped with Mozzarella Cheese. (Hawaiian: Add Ham & Pineapple +\$3)	\$33.00
Sicillian Parmigiana Chicken Schnitzel topped with Capsicum, Onion, Salami, Olives and a Hint of Chilli, Napoli Sauce and Mozzarella. (Add Ham +\$2)	\$34.00
Carbonara Parmigiana Chicken schnitzel topped with our loved Carbonara Sauce (Bacon, Onion, Egg and cream) topped with parmesan. (Add Ham +\$2)	\$34.00
Garlic Prawns Chilli Prawns (GF) Six Tiger Prawns with a Choice of Creamy Garlic or Spicy Blush Sauce. Served on Basmati Rice.	\$34.00
Veal Scallopini (GF) Tender Veal Cooked in a Creamy Vino Bianco Sauce.	\$34.00
Herb Marinated Lamb Cutlets Lamb Cutlets Marinated in Italian Herbs Served with Chat Potato.	\$34.00
Porterhouse Steak (GF) - 300gm Aged Grain Fed Steak Served with Your Choice of Sauce Make it a SURF & TURF (Prawns tossed in Garlic Sauce) +\$10	\$42.00
Rib Eye Steak (GF) - 500gm Aged Grain Fed Steak Served with Your Choice of Sauce. (Please allow time for cooking because of size, so it's cooked to your perfection) Make it a SURF & TURF (Prawns tossed in Garlic Sauce) +\$10	\$55.00
Jack Daniels BBQ Ribs Slow Cooked Tender Pork Ribs Marinated in our Smoky Jack Daniels BBQ Sauce.	\$41.00
Mixed Grill (GF) Porterhouse Steak, Lamb Cutlets, Italian Sausages, and Chicken Tenderloins.	\$49.90
Seafood Platter (GF) A Medley of Seafood including Lemon Pepper Calamari, Tiger Prawns, Scallops and Fish Fillet.	\$46.00
Lemon Pepper Calamari Lightly Fried Calamari served with Fresh garden Salad with Fetta, Lemon and Sweet Chilli Lime Sauce.	\$30.00
Beer Battered Fish Served with Lemon and Tartare Sauce.	\$28.00
Add a second side to your main meal Mash, Mixed vegetables, Chips, Salad.	\$4.00 each
Add a sauce to your meal Mushroom, Pepper, Red wine jus, Onion gravy, Garlic and White Wine.	\$3.50 each

SIDES



Bowl of Side Salad (GF, VE, V)	\$10.00
Bowl of Chips with tomato sauce (V)	\$12.00
Bowl of Beer Battered Onion Rings with aioli (V)	\$13.00
Bowl of Wedges Sweet Potato Wedges (V) Served with Sour Cream and Sweet Chilli Sauce.	\$14.00
Bowl of Mixed Vegetables (V) Seasonal Vegetables Cooked in Butter Sauce.	\$15.00
Fried Mozzarella Sticks (4pcs)	\$13.00
Side sauce: Sweet Chilli, Sour Cream, Aioli.	\$2.00 each

BURGERS



(Served with side of chips)	
Veggie Burger (V) Veggie Pattie, Beetroot, Tasty Cheese, Onion, Tomato, Lettuce, Aioli Sauce.	\$24.00
Honey Mustard Schnitzel Burger A Juicy Chicken Breast Schnitzel with Caramelised Onion, Tasty Cheese,Bacon, Lettuce, Grilled Pineapple, Honey Mustard Sauce.	\$25.00
Chilli Addict Burger Black Angus Beef, Jalapenos, Caramelised Onions, Tasty Cheese, Lettuce, Sriracha Mayo.	\$25.00
Crave Hamburger Black Angus Beef Pattie with Lettuce, Tomato, Caramelised Onion, Beetroot, Tasty Cheese, Bacon, Egg and Pineapple with the chef's special Crave Burger Sauce.	\$27.00
Pulled Pork Burger 12H Slow Cooked Pork with a Jack Daniels BBQ Sauce, Crunchy Coleslaw, Tasty Cheese .	\$28.00
Steak Sandwich Tender Beef, Caramelised Onion, Fried Egg, Lettuce, Cheese, Tomato Relish in Toasted Turkish Roll.	\$30.00

KIDS MENU (UNDER 12)



(Severed with one kid's soft drink)		\$14.90
Kids Fish and Chips	Kids Lasagne and Chips	
Kids Ham & Pineapple Pizza	Kids Nuggets and Chips	
Kids Burger and Chips	Kids Spaghetti Bolognese	
Suggested add on:		
A scoop of Ice Cream	Add \$4.50	

RISOTTO



Vegetarian Risotto (GF, V) Arborio Rice, Mushrooms, Onion, Spinach, Cream, Sundried Tomatoes and Cheese.	\$26.00
Chicken Mushroom Risotto (GF) Chicken, Mushroom, Baby Spinach in a Cream Sauce with Parmesan Cheese.	\$26.00
Pescatori Risotto (GF) Arborio Rice Tossed with Prawns, Mussels, Scallops and Calamari in a Creamy Garlic Sauce.	\$36.00

		Small	Large
San Pellegrino Sparkling Mineral Water		\$6.00	\$9.00
	Glass	Large	Jug
Lemon, Lime & Bitters, Juice	\$5.50	\$6.50	\$18.00
Ask for range of juices			
Variety of Coca-Cola Soft Drinks	\$5.00	\$6.00	\$16.00
Coca-Cola, Coke No Sugar, Sprite, Lift, Raspberry, Dry Ginger Ale			

HOT DRINKS

Cappuccino, Cafe Latte, Flat White, Short Macchiato, Short Black, Piccolo, Chai Latte	\$4.80
Mocha, Hot Chocolate, Long Macchiato, Long Black	\$5.80
Babychino	\$3.80
Tea	\$4.80
Please ask staff for a range of tea available	
Add on Upgrades -	\$1.00 each
Mug, Soy, Almond, Oat, Lactose free, Flavoured Syrup	

DESSERTS



Homemade Sticky Date Pudding	\$14.00
(A steamed pudding covered with butterscotch sauce served warm with vanilla ice cream and cream)	
Variety of specialty cakes	\$12.00
Apple Crumble, New York Cheesecake, Berry Cheesecake, Lemon Meringue, Lemon Curd Tart, Chocolate Mud (GF), Orange & Almond (GF), Mars Bar, Black Forest, Tiramisu	
Suggested Add on -	
Scoop of Vanilla Ice cream with cake	\$2.00
Chocolate Mousse	\$10.00
A temptingly rich whipped chocolate delight for chocolate lovers of all ages	
Ice cream/Gelatos	1 Scoop 2 Scoop 3 Scoop
Please ask staff or view our display freezer for variety of flavours available	\$5.50 \$9.00 \$11.00

COCKTAILS

Whiskey Sour	\$22.00
Scotch or Bourbon, Fresh lemon juice, Dash of home made syrup and egg white	
Coconut Toffee	\$22.00
Malibu, Coconut Cream and crushed ice	
Trip To Caribbean	\$22.00
Spiced Rum, Fresh Pineapple, lime and mint	
Classic Martini (Clear)	\$22.00
Gin, Dry Vermouth with olive	
Cosmopolitan	\$22.00
Vodka, Cointreau, Fresh lime juice and Cranberry Juice	
Espresso Martini	\$22.00
Kahlúa, Vodka with espresso-perfect blend	
Strawberry Daiquiri	\$22.00
White Rum, Fresh lime juice and strawberries blended with ice	
Margarita (Frozen or Shaken)	\$22.00
Cointreau, Tequila and Fresh lime juice blended with ice or shaken with egg white	
Mojito	\$22.00
White Rum, Mint, Fresh lime and soda	
Sex On The Beach	\$22.00
Vodka, Peach Schnapp, Cranberry and Orange Juice	
Pina Colada	\$22.00
Malibu, Pineapple Juice and coconut cream blended with ice	
Toblerone	\$22.00
Baileys, Kahlúa and Frangelico blended with ice	
Long Island Ice Tea	\$22.00
Gin, Vodka, Tequila, White Rum, Cointreau and coke	
Fruit Tingle	\$20.00
Vodka, Blue Curacao, Sprite and a hint of raspberry	
Tequila/ Vodka (Sunrise)	\$20.00
Tequila or Vodka, Orange Juice and a hint of raspberry	
Tequila/ Vodka (Sunset)	\$20.00
Tequila or Vodka, Pineapple Juice and a hint of raspberry	
Aperol Spitz	\$18.00
Aperol, Prosecco and Soda	





SPARKLING

	 Glass	 Bottle
T'Gallant Prosecco	\$12.00	\$46.00
Veneto, Italy		
Fresh and dry with aromas of citrus, apple and pear leading to bright zesty finish		

Yellowglen Yellow Brut Cuvee 200ml	-	\$11.00
South Eastern Australia		
Lemon sherbet characters abound with a clean refreshing palate		

ROSE

	 150ml	 250ml	 Bottle
Squealing Pig Pinot Noir Rose	\$11.00	\$17.00	\$46.00
New Zealand (Marlborough Region)			
Fruity aromas on the nose, with a vibrant palate of cranberry and red cherry			

RED

	 150ml	 250ml	 Bottle
Cape Schanck by T'Gallant Pinot Noir	\$10.00	\$16.00	\$42.00
Mornington Peninsula, VIC			
Strawberries and raspberries with subtle oak and spice that Carries through to the palate. Soft and beautiful in texture.			




Wolf Blass Private Release Merlot	\$10.00	\$15.00	\$40.00
South Australia			
A soft, medium-bodied wine with rich fruit flavours enhanced by hints of oak complexity and a smooth, lingering finish.			

Penfolds Koonunga Cabernet Sauvignon	\$11.00	\$17.00	\$46.00
South Australia			
Classic balance of spice and savoury notes backed by soft tannins			

Wolf Blass Bilyara Shiraz	\$10.00	\$15.00	\$40.00
South Eastern Australia			
Dark red fruits with a hint of spice. Palate is generous and soft.			

Pepperjack Shiraz	\$11.00	\$17.00	\$46.00
Barossa Valley, SA			
Rich berry fruits, dark chocolate and some oak. Fine tannins, with a soft finish			

WHITE

	 150ml	 250ml	 Bottle
Juliet Moscato by T'Gallant	\$10.00	\$16.00	\$42.00
South Eastern Australia			
Fresh and bright with musk and citrus aromas, full of vibrant, sweet fruit flavours.			

Cape Schanck by T'Gallant Pinot Grigio	\$10.00	\$16.00	\$42.00
Mornington Peninsula, VIC			
Lovely spiced pear aromas mix with a racy red apple acidity on the palate. A great crisp drink.			

Rothbury Estate Sauvignon Blanc	\$9.00	\$14.00	\$38.00
South Eastern Australia			
Tropical fruits and citrus characters abound on the nose and palate. Crisp and clean			



Squealing Pig Sauvignon Blanc	\$11.00	\$17.00	\$46.00
New Zealand (Marlborough Region)			
Fresh and vibrant on the nose and palate, laden with gooseberry and mineral notes.			

Rothbury Estate Chardonnay	\$9.00	\$14.00	\$38.00
South Eastern Australia			
Stone fruits mixed with melon characters, medium bodied with a clean finish			




Oyster Bay Chardonnay	\$11.00	\$17.00	\$46.00
New Zealand (Marlborough Region)			
Fresh and vibrant with aromas of white peach, crisp citrus, a touch of oak and an elegant, creamy texture.			

Brown Brothers Crouchen Riesling	\$10.00	\$16.00	\$40.00
Kings Valley, Australia			
Delicious sweet fruit flavours and soft finish with aromas of white peach, pear and a hint of lychee			

HOUSE WINE

	 150ml	 250ml	 500ml
Red or White	\$7.00	\$10.00	\$16.00

TAP BEER

	 Schooner	 Pint	 Jug
Crave Lager	\$8.00	\$10.00	\$20.00
Tropical Paradise XPA	\$8.00	\$10.00	\$20.00
Carlton Draught	\$10.50	\$13.00	\$23.00

BOTTLED BEER, CIDER & RTD

Light Beer, Zero Alcohol Beer	\$9.00
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Carlton Draught, VB, Great Northern Super Crisp, Crown Lager	\$10.00
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Pure Blonde, Heineken, Peroni, Somersby Apple Cider	\$11.00
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Corona, Jim Beam White & Cola	\$12.00
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Rekorderlig Strawberry & Lime Cider	\$13.00
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SPIRITS

PLEASE ASK STAFF FOR AN EXTENDED LIST OF SPIRITS.

Basic Spirits	\$10.00
Bacardi, Gordon Gin, Bundaberg Rum, Jim Beam Bourbon, Vodka, Red Label Scotch, Canadian Club Whisky	

Premium Spirits	\$12.00
Jameson, Captain Morgan, Cointreau, Jack Daniels, Galliano Sambuca, Southern Comfort, Gentleman Jack, Wild Turkey, Makers Mark, VSOP ST Remy Brandy, Jose Cuervo Silver, Jägermeister, Chambord	

Top Shelf	\$14.00
Glenlivet 12YO, Chivas Regal 12 YO, Laphroaig Single Malt, Ciroc Vodka	

Liqueur	\$10.00
Malibu, Midori, Peach schnap, Aperol, Baileys, Kalhua, Frangelico	

COLD DRINKS

Affogato	\$9.00
Espresso with a scoop of vanilla ice cream	
Suggested add on -	
Shot of Frangelico, Baileys, Kahlua	\$9.00 each

Milkshake/Thickshake	\$8.00/\$10.00
Chocolate, Strawberry, Caramel, Vanilla, Banana, Blue Heaven Lime and Biscoff	
Iced Coffee, Iced Chocolate	\$10.00
Can of Soft Drinks, Red Bull	\$5.50

TRADITIONAL PIZZA	Reg.	Large
Garlic Pizza (V)	\$15.00	\$19.00
with olive oil, garlic and cheese		
Hawaiian	\$17.00	\$21.00
Tomato base, cheese, ham and pineapple		
Margherita	\$15.00	\$19.00
Tomato base, cheese and oregano		
Americana	\$17.00	\$21.00
Tomato base, salami, cheese		

MEAT PIZZA	Reg.	Large
Aussie	\$17.00	\$21.00
Tomato base, cheese, ham, bacon and egg		
Capriccioso	\$17.00	\$21.00
Tomato base, cheese, ham, mushroom and olives		
Mexican	\$17.00	\$21.00
Tomato base, cheese, salami, capsicum, jalapenos, onion and chilli flakes		
Meat Feast	\$21.00	\$25.00
Tomato base, cheese, ham, salami, beef, chicken, bacon and BBQ sauce		
Meat Lovers	\$20.00	\$23.00
Tomato base, cheese, ham, salami, bacon, beef and BBQ sauce		
The Lot	\$20.00	\$23.00
Tomato base, cheese, ham, salami, capsicum, olives, pineapple, onions, mushrooms and shrimp		

CHICKEN PIZZA	Reg.	Large
Chicken	\$19.00	\$23.00
Tomato base, cheese, chicken, pineapple and bbq sauce		
Chicken and Bacon	\$20.00	\$24.00
Tomato base, cheese, Spanish onion, chicken, bacon, roasted red capsicum and BBQ sauce		
Hot and Spicy Chicken	\$21.00	\$24.00
Tomato base, cheese, chicken, roasted red capsicum, red onion, pineapple, jalapenos, chilli flakes		
Tandoori Chicken	\$21.00	\$24.00
Tomato base, cheese, spinach, spanish onion, marinated tandoori chicken, capsicum, fresh tomato, topped with yoghurt dressing		

VEGETARIAN PIZZA	Reg.	Large
Vegetarian (V)	\$18.00	\$22.00
Tomato base, cheese, mushroom, capsicum, onion, oregano and olives		
Hot and Spicy Vegetarian (V)	\$18.00	\$22.00
Tomato base, cheese, roasted red capsicum, spanish onions, pineapple, jalapenos, chilli flakes		
Roast Pumpkin (V)	\$21.00	\$25.00
Tomato base, cheese, roast pumpkin, capsicum, onion and fetta		

Add BBQ or Garlic Base(+\$2)

Gluten free pizza base available in large size only(+\$5)

Change to Vegan Cheese(+\$3)

SEAFOOD PIZZA	Reg.	Large
Marinara	\$20.00	\$24.00
Tomato base, cheese, prawns, mixed seafood, garlic		
Hot and Spicy Prawn	\$21.00	\$25.00
Tomato base, cheese, roasted red capsicum, Spanish onions, pineapple, prawns, jalapenos, chilli flakes		
Prawn and Bacon	\$21.00	\$25.00
Tomato base, cheese, Spanish onion, pineapple, bacon and prawns topped with BBQ sauce		
Smoked Salmon	\$21.00	\$25.00
Tomato base, cheese, red onion, capers, feta, fresh basil and olive oil, topped with fresh smoked salmon		

GOURMET PIZZA	Reg.	Large
La Bocca	\$21.00	\$25.00
Tomato base, cheese, ham, Spanish onions, capsicum and bocconcini		
La Bella	\$21.00	\$25.00
Tomato base, cheese, mushroom, pepperoni, Spanish onions and capsicum		
Prosciutto	\$25.00	\$29.00
Tomato base, cheese, prosciutto and bocconcini		
Greco	\$25.00	\$29.00
Tomato base, cheese, lamb, Spanish onions, fetta and tzatziki		


PASTAS	Entree	Main
(Choice of Penne, Fettuccine, Spaghetti, Gnocchi, Meat Ravioli)		
Gluten Free Penne Available (+\$3)		
Aussie Carbonara	\$20.00	\$24.00
Bacon, onion, egg in a creamy sauce with parmesan		
Italian Carbonara	\$20.00	\$24.00
Bacon, onion, extra virgin olive oil, parsley and parmesan cheese		
Bolognese	\$20.00	\$24.00
Beef mince slow cooked in a rich Italian tomato sauce		
Calabrese	\$20.00	\$24.00
Salami, olives, capsicum, garlic, chilli and onion in a napoli sauce		
Lasagne	\$20.00	\$24.00
Homemade beef lasagne with our bolognese sauce and bechamel sauce		
Mushroom (V)	\$20.00	\$24.00
Fresh sliced mushrooms cooked in a creamy sauce with parmesan		
Pollo e Pesto	\$20.00	\$24.00
Chicken, basil, pesto, pine nuts, sun dried tomatoes, olive oil in a creamy sauce		
Meatballs	\$20.00	\$24.00
Homemade wagu beef meat balls simmered in tomato sugo, basil and parmesan		
Vegetarian Alfredo (V)	\$20.00	\$24.00
Seasonal vegetables in a Napoli and cream sauce		
Marinara	N/A	\$32.00
Fresh seafood including prawns, mussels, scallops and calamari tossed with parsley, fresh cherry tomatoes in a white wine and olive oil sauce		

TAKEAWAY ONLY DEALS	
(Excludes Seafood & Gourmet Pizzas & Marinara Pasta)	
Deal 1	\$26.90
1 x Large Pizza or Main Pasta	
1 X Garlic Bread	
1 x Can of Soft Drink	
Deal 2	\$46.90
2 X Large Pizza or Main Pasta	
1 x Garlic Bread	
1 x 1.25L Soft Drink	
Deal 3	\$66.90
3 X Large Pizza or Main Pasta	
1 x Garlic Bread	
1 x 1.25L Soft Drink	
Deal 4	\$89.90
2 x Large Pizza	
2 x Main Pasta	
2 x Garlic Bread	
2 x 1.25 Soft Drink	
Deal 5	\$119.90
5 X Large Pizza	
2 x 1.25L Soft Drink	
Deal 6	\$32.90
1 x Chicken Parma with Chips & Salad	
1 x Can Of Soft Drink	

ORDER DIRECTLY AND SAVE

Both Pickup and Delivery Available

Visit our website or scan the QR Code to order now



Website: www.craverestaurant.com.au

Phone: (03) 9762 6481


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Take away
Menu

238 Dorset Rd, Boronia VIC 3155

Phone: (03) 9762 6481

Email: crave3155@gmail.com

Website: www.craverestaurant.com.au

STARTERS & ENTRÉES

Cheesy Garlic Bread (VE, V) (Add Bacon +\$4)	\$10.00
Soup of the Day	\$13.00
Garlic Bread Bruschetta (VE, V)	\$16.00
Diced tomato and Spanish onion in olive oil with basil served on Garlic bread	
Trio Dips (V)	\$16.00
Three Dips Served with Herb or Garlic Pita Bread (Add Extra Pita Bread +\$4)	
Mushroom Arancini	\$18.00
Three Homemade Mushroom Arancini with garlic aioli sauce	
Lemon Pepper Calamari	\$21.00
Lightly fried calamari served with a fresh garden salad with fetta and sweet chilli lime dipping sauce	
Wagyu Beef Sliders	\$21.00
Three Mini Burger with 12Hrs Slow Cooked Pulled Pork Marinated in Chef's Jack Daniel's Sauce with Crunchy Coleslaw and Brioche Bun.	
Pulled Pork Sliders	\$21.00
Three Mini Burger with 12Hrs Slow Cooked Pulled Pork Marinated in Chef's Jack Daniel's Sauce with Crunchy Coleslaw and Brioche Bun.	

SALADS

Italian Salad (Add Chicken +\$7) (Add Smoked Salmon +10)	\$19.00
Mixed salad, Spanish onion, black olives, tomato, cucumber, roasted red capsicum topped with Italian dressing	
Caesar Salad (Add Chicken +\$7) (Add Smoked Salmon +10)	\$23.00
With cos lettuce, bacon, croutons, shaved parmesan, anchovies, poached egg and a traditional dressing.	
Grilled Chicken Salad (GF)	\$25.00
Grilled chicken tossed with mixed lettuce, cucumber, tomato, onion & sundried tomatoes drizzled with a balsamic reduction	
Thai Beef Salad (GF)	\$26.00
Slices of tender cooked eye fillet beef, tomatoes, cucumber, Spanish onion, roasted peanuts, crispy fried shallots and an Asian herb and lime dressing	
Mediterranean Lamb Salad (GF)	\$26.00
Marinated grilled spring lamb filets served on a bed of salad, tomato, cucumber, char-grilled eggplant, peppers, Spanish onion, olives, feta cheese and olive oil	

VEGAN MENU

(Pizza and Pasta option also available)

Vegan Schnitzel Burger (VE)	\$24.00
Crispy schnitzel pattie, melted cheese, lettuce, tomato, beetroot and vegan mayo on a toasted bun. Served with chips.	
Vegan Risotto (GF)	\$26.00
Arborio rice, mushrooms, spring onion, spinach, sundried tomatoes and vegan cheese	
Vegan Parma (VE) (Served with your choice of one side)	\$27.00
Crispy schnitzel topped with Napoli sauce and vegan cheese.	

MAINS

(Served with your choice of one side)

Chicken Alla Avo (GF)	\$31.00
Chicken Tenderloins Cooked with Avocado, Garlic and White Wine Sauce.	
Chicken Al'funghi (GF)	\$31.00
Chicken Tenderloins Cooked in Creamy Mushroom, Garlic and White Wine Sauce.	
Chicken Schnitzel	\$30.00
Freshly Crumbed Chicken Breast with your Choice of Sauce	
Chicken Parmigiana	\$33.00
The old favourite served with our rich Napoli sauce topped with mozzarella cheese. Add Ham +\$2 Hawaiian Parma: Ham & Pineapple +\$3	
Sicillian Parmigiana	\$34.00
Chicken Schnitzel topped with Capsicum, Onion, Salami, Olives and a Hint of Chilli, Napoli Sauce and Mozzarella. Add Ham +\$2	
Carbonara Parmigiana	\$34.00
Chicken schnitzel topped with our loved Carbonara Sauce (Bacon, Onion, Egg and cream) topped with parmesan. Add Ham +\$2	
Veal Scallopini (GF)	\$34.00
Tender veal cooked in a creamy Vino Bianco sauce.	
Herb Marinated Lamb Cutlets	\$34.00
Lamb cutlets marinated in Italian herbs served with chat potato	
Porterhouse Steak (GF) - 300gm	\$42.00
Aged grain fed steak Served with your choice of sauce Make it a SURF & TURF (Prawns tossed in Garlic Sauce) +\$10	
Rib Eye Steak (GF) - 500gm	\$55.00
Aged grain fed steak Served with your choice of sauce (Please allow time for cooking because of size, so it's cooked to your perfection) Make it a SURF & TURF (Prawns tossed in Garlic Sauce) +\$10	
Jack Daniels BBQ Ribs	\$41.00
Slow cooked tender pork ribs marinated in our smoky Jack Daniels BBQ sauce.	
Garlic Prawns (GF) Chilli Prawns (GF)	\$34.00
Six tiger prawns with a choice of creamy garlic or spicy blush sauce. Served on bed of rice.	
Mixed Grill (GF)	\$49.90
Porterhouse steak, lamb cutlets, Italian sausages, and chicken tenderloins.	
Seafood Platter (GF)	\$46.00
A medley of seafood including lemon pepper calamari, tiger prawns, scallops and fish fillet.	
Lemon Pepper Calamari	\$30.00
Lightly fried calamari served with fresh garden salad, fetta, Lemon and sweet chilli lime sauce	
Beer Battered Fish	\$28.00
Served with lemon and tartare sauce	
Add a second side to your main meal	\$4.00 each
Mash, Mixed vegetables, Chips, Salad	
Add a sauce to your meal	\$3.50 each
Mushroom, Pepper, Red wine jus, Onion gravy, Garlic and white wine.	

SIDES

Bowl of Side Salad (V)	\$10.00
Bowl of Chips with tomato sauce (GF, VE, V)	\$12.00
Bowl of Beer Battered Onion Rings with aioli (V)	\$13.00
Bowl of Wedges (V) / Sweet Potato Wedges (V)	\$1400
Served with sour cream and sweet chilli sauce	
Bowl of Mixed Vegetables (V)	\$15.00
Seasonal vegetables cooked in butter sauce	
Fried Mozzarella Sticks (4pcs)	\$13.00
Side sauce	\$2.00 each
Sweet Chilli, Sour Cream, Aioli	

BURGERS

(Served with chips)

Veggie Burger (V)	\$24.00
Veggie Pattie, Beetroot, Tasty Cheese, Onion, Tomato, Lettuce, Aioli.	
Honey Mustard Schnitzel Burger	\$25.00
A Juicy Chicken Breast Schnitzel with Caramelised onion, Tasty Cheese, Bacon, Lettuce, Grilled Pineapple and Honey Mustard Sauce.	
Chilli Addict Burger	\$25.00
Black Angus Beef, Jalapenos,Caramalised Onions, Tasty cheese, Lettuce and Sriracha Mayo.	
Crave Hamburger	\$27.00
Black Angus 100% Beef Pattie with Lettuce, Tomato, Caramelised Onion, Beetroot, Tasty Cheese, Bacon, Egg and Pineapple with the Chef's Special Burger Sauce..	
Pulled Pork Burger	\$28.00
12H slow cooked pork with a Jack Daniels BBQ sauce and a crunchy coleslaw and Tasty Cheese.	
Steak Sandwich	\$30.00
Tender Beef, caramelised onion, fried egg, lettuce, cheese, tomato relish in toasted Turkish roll.	

SOUVLAKI

(Served with chips)

Marinated Lamb Souvlaki	\$32.00
Tandoori Chicken Souvlaki	\$32.00
Mixed Souvlaki	\$32.00
Open souvlaki with lettuce, tomato, onion and tzatziki.	

RISOTTO

Vegetarian Risotto (GF, V)	\$26.00
Arborio rice, mushrooms, spring onion, spinach, cream, sundried tomato, cheese	
Chicken Mushroom (GF)	\$26.00
Chicken, mushroom, baby spinach in a cream sauce with parmesan cheese	
Pescatori Risotto (GF)	\$36.00
Arborio rice tossed with prawns, calamari, mussels and scallops in a creamy garlic sauce	

COLD DRINKS

Milkshake	\$8.00
Chocolate, Strawberry, Caramel, Vanilla, Banana, Blue Heaven, Lime and Biscoff	
Iced Coffee	\$10.00
Iced Chocolate	\$10.00
Red Bull	\$5.50
Variety of Coca-Cola Soft Drinks 375ml Can	\$5.50
Coca-Cola, Coke No Sugar, Solo, Fanta	
Variety of Coca-Cola Soft Drinks 1.25L Bottle	\$8.00
Coca-Cola, Coke No Sugar, Solo, Fanta	
San Pellegrino Sparkling Mineral Water 500ml	\$6.00

HOT DRINKS

Cappuccino, Latte, Flat White, Espresso, Chai Latte, Hot Chocolate, Mocha	\$4.80
Long Macchiato, Long Black	\$5.80
Tea (Ask for range of tea)	\$4.80
Upgrades -	
Large Size	+\$1
Soy Milk, Almond, Lactose free, Oat	+\$1
Add Syrup	+\$1

DESSERTS



1 For \$10.00 OR 2 For \$16.00

Homemade Sticky Date Pudding
(A steamed pudding covered with butterscotch sauce)
Variety of specialty cakes
Apple Crumble, New York Cheesecake, Berry Cheesecake, Lemon Meringue, Lemon Curd Tart, Chocolate Mud (GF), Orange & Almond (GF), Mars Bar, Black Forest, Tiramisu

<h2>Chocolate Mousse</h2>			
<p>A temptingly rich whipped chocolate delight for chocolate lovers of all ages</p>			
<h3>Ice cream/Gelatos</h3>	1 Scoop	2 Scoop	3 Scoop
<p>Please ask staff or view our display freezer for variety of flavours available</p>	\$5.50	\$9.00	\$11.00

WHAT'S ON

(5PM TO 9PM)

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SUN

- **KIDS EAT FREE**
- *(Under 12)*
- (One kids meal for each
- Main meal purchased)



MON

- **PIZZA & PASTA**
- **NIGHT \$20**
- "Large Pizza or Main pasta"
- (Choose from our range of Pasta*
- and Traditional, Meat, Chicken,
- Vegetarian Pizza)



TUE

- **STEAK/ SURF &**
- **TURF NIGHT \$26**
- Porterhouse steak with chips and
- salad & a red wine jus
- Upgrade to surf & turf for \$3.50



WED

- **CRAVE'S FAVOURITE**
- **PARMA NIGHT \$20**
- Your favourite Classic Chicken Parma
- with chips & salad
- Upgrade to Hawaiian, Carbonara or
- Sicilian Parma for \$3



THU

- **BURGER NIGHT**
- **WITH CHIPS \$20**
- (Choose from your favourite crave
- hamburger, veggie burger, honey
- mustard schnitzel burger and chilli
- addict burger)



* TERMS AND CONDITIONS APPLY. OFFER NOT VALID ON PUBLIC HOLIDAYS.

HAPPY HOUR

ONLY AT CRAVE BEER GARDEN

EVERY DAY FROM 5PM TO 7PM

\$5 HOUSE RED / HOUSE WHITE

\$7 HOUSE SPARKLING

\$7.50 HOUSE SELECTED SCOTCH, BOURBON, VODKA

\$8 PINT OF HOUSE SELECTED TAP BEER

\$15 JUG OF HOUSE SELECTED TAP BEER

\$15 ANY COCKTAIL FROM OUR DRINKS MENU

