

EVENING MENU



TIDBITS FROM 3.30PM

- green olives w/ chilli & lime // **GF, V, VG, DF** **5**
- house-cut, triple-cooked fries w/ aioli & ketchup // **V, GF, DF** **9.5**
- crispy buttermilk chicken** w/ lemongrass, chipotle creme & corn relish **14**
- soft shell crab** w/ brioche, chilli jam, black garlic aioli, saffron & fennel (2pc) ~ three pieces **17**
23

SMALL FROM 3.30PM

- fungi arancini** risotto balls w/ garlic & herb cream, truffle essence & sheep cheese (5pc) // **V** **12.5**
- bread selection** served w/ house made dips **9**
- baked root vegetables** w/ chimmichurri, baba ghanoush & almonds **19**

SHARING IS CARING FROM 5.30PM

- morningcider-braised pork bao** buns w/ purple apple slaw, pickled onion & chermoula (3pc) **13.5**
- twice-baked cauliflower** w/ harissa, spiced coconut cream & onion bhaji // **GF, DF, VG, V**
~ half **19**
~ whole **29**
- antipasto platter** (2-3pp) **30**
w/ prosciutto, pastrami, aged cheddar, crostini, pickled veges, house chutneys & artichoke hearts
- burrata** w/ beetroot & kawakawa gazpacho, rocket, za'atar and rye **25**
- burnt broccoli** w/ hummus & lemon vinaigrette // **V, VG, DF, CF** **17**
- roast chicken breast** w/ cajun grilled vegetables, potato wafers & spiced coconut cream // **GF, DF** **23**
- scotch fillet** 300g served medium rare w/ mushroom chorizo ragu & pickled cauliflower // **GF** **30**
- garden salad** w/ crave vinaigrette // **V, GF, VG, DF** **16**

THE WHOLE HOG FROM 5.30PM

- pull-apart lamb shoulder** 1kg of gloriousness served w/ baked baby kumara, rosemary butter, pickled zucchini & red wine jus (4-6pp) // **CF** **59**
- braised beef ribs** w/ hasselback potatoes dukkah & onion mustard gravy (4+pp) // **CF** **49**
- spanish pork ribs** w/ hickory sauce, potato chunks, tomato sour cream & herbs // **GF, DF** **37**

SHARE & SHARE ALIKE

Kia ora and welcome to Crave!

Our evening menu is designed to be shared and each of our dishes are carefully crafted with this in mind.

We kinda like the idea that you might sample a little bit of a few dishes, rather than a lot of just one. We planned this deliberately because we are all about food... and people... and people eating food.

We enjoy hearty laughter, clinking glasses and lively conversation around the table and we are stoked that you are choosing to do that with us tonight.

We hope your time with us is a good one. And if we can help make it better, let us know...

Enjoy x

Please ask your wait staff about our dessert specials and the selection of sweet treats available in our cabinet.

DF dairy free
GF gluten free
V vegetarian
VG vegan
GF* gluten free available