

PIZZA

MEAT PIZZAS

1. **KROK SUPREME** ham, pepperoni, capsicum, mushroom, pineapple & onion 17
2. **HAWAIIAN** ham & pineapple 15
3. **AUSSIE** ham, bacon & egg 16
4. **PEPPERONI** tomato, cheese & pepperoni 15
5. **CAPRICOSA** mushroom, ham, olives & anchovies 16
6. **MEXICAN** adobe ground beef, jalapenos, roast corn, onion, garlic & capsicum 17
7. **GREEK** kalamata olives, ham, oregano & marinated fetta 17
8. **MOROCCAN LAMB** spicy ground lamb, capsicum, & onion drizzled with herbed yoghurt & pomegranite molasses 18
9. **TEX MEX** adobe ground beef, jalapenos, refried beans roasted corn & capsicum, topped with Mexican cheese dip, guacamole & toasted corn chips 18
10. **BLURTER HURTER** pepperoni, chorizo, jalapenos, dried chilli, olives, onion, roast red peppers & harissa (very hot) 18
11. **DOUBLE PEPPERONI** tomato, cheese & double the pepperoni 18
12. **MEATLOVERS** ham, pepperoni, bacon, chorizo, & bbq sauce 18
13. **PACINO** prosciutto, parmesan, mozzarella, kalamata olives, onion, garlic, mushroom & dried chilli 18
14. **MAGIC MUSHROOM** mushrooms, champignons, bacon & freshly grated parmesan drizzled with truffle oil 18

CHICKEN PIZZAS

15. **THAT'S GOLD** seasoned chicken, pineapple, bacon, mushroom & onion (\$2 from this pizza is donated to the Victorian Bushfire Relief Fund) 18
16. **BBQ CHICKEN** seasoned chicken, bacon, capsicum, mushroom, onion & bbq sauce 18
17. **TAJ MAHAL** oven roasted tandoori chicken, roast red peppers & onion, topped with mango chutney, cashews & herbed yoghurt 18

PIZZA

VEGETARIAN PIZZAS

18. **MARGARITA** tomato, cheese & basil 13
19. **VEGETARIAN** mushrooms, onion, olives, capsicum, basil, roasted corn & pineapple 16
20. **FIVE CHEESE** mozzarella, parmesan, provolone, bocconcini & Danish fetta 18
21. **HIPPEE** roast pumpkin, caramelised onion, baby bocconcini, mushroom, roasted red capsicum, corn & pineapple 18

SEAFOOD PIZZAS

22. **OFFSHORE** prawns, clams, baby octopus, calamari, reef fish, pineapple, capsicum, onion & garlic 19
23. **GARLIC PRAWN** fresh local prawns marinated in garlic & olive oil, bacon, onion, capsicum & pineapple 22
24. **CHILLI PRAWN** local prawns marinated in sambal oelek & garlic, with chorizo, capsicum, mushrooms & onion (very hot) 23
25. **OFFSHORE/ GARLIC PRAWN COMBO** clams, baby octopus, calamari, reef fish, marinated garlic prawns, capsicum, onion & pineapple 26

CALZONES (FOLDED PIZZA)

26. **ORIGINAL** mozzarella, ham, pepperoni, onion & mushroom 17
27. **VEGELOVERS** caramelised onion, butternut pumpkin, champignons, capsicum, basil pesto, garlic & provolone cheese 18
28. **KAHUNA** chicken, ham, corn, pineapple, onion & extra mozzarella 18
29. **DE NIRO** prosciutto, chorizo, mushroom, onion, garlic & chilli 18

All our pizzas & calzones have a homemade tomato sauce base & mozzarella cheese

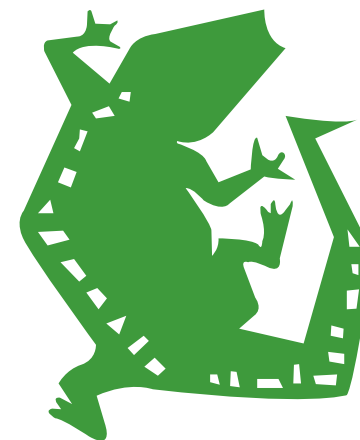
Extras:

Chilli & Fresh Garlic	no charge	Vegetables	1
Cheese	2	Anchovies	2
Meats	3	Tiger Prawns (ea)	3
No Substitutions			

DRINKS

- | | |
|---|-----|
| CANS - Coke, Diet Coke, Coke zero, Lemonade & Fanta | 3 |
| 1.25L BTL - Coke, Diet Coke, Coke Zero & Lemonade | 4.5 |

KROKODILLOS



TAKEAWAY MENU

Ph: (07) 40557099

459 Varley Street,

Yorkeys Knob, QLD, 4878

www.krokodillos.com.au

Fully Licensed Restaurant

NO BYO

Open 6 days - Tuesday to Sunday
5.00pm til 9.00pm

Delivery within Yorkeys Knob only - \$3 delivery fee.

We accept credit cards over the phone.

\$20.00 minimum delivery order.

10% surcharge on public holidays.

BREADS

GARLIC & HERB BREAD	5
GARLIC, CHILLI & CHEESE PIZZA	7
PESTO & PARMESAN PIZZA	9
GARLIC, OLIVE & PARMESAN PIZZA with herbed yoghurt dipping sauce	10
BRUSCHETTA fresh tomato, basil & garlic on toasted homemade ciabatta	7
FETTA BRUSCHETTA as above & topped with marinated Danish fetta	9
CRAB BRUSCHETTA toasted ciabatta bread topped with blue swimmer crabmeat & roast red pepper & lemon aioli	15

ENTRÉE'S

OVEN ROASTED MUSHROOMS stuffed with sun-dried tomato, spinach & cream cheese, topped with panko & drizzled with pumpkin seed oil	12
BARRAMUNDI SPRING ROLLS with sweet chilli dipping sauce	12 / 20
GOAT CHEESE TARTLET filled with caramelised red onion & semi-dried tomatoes & topped with creamy goats cheese, oven baked & finished with balsamic reduction	15
CHICKEN SATAY with jasmine rice & spicy peanut sauce	13 / 24
CRISPY SPICED THAI CHICKEN with bean sprout & pickled paw paw salad with a soy, palm sugar & rice wine dressing	14 / 24
COCONUT TIGER PRAWNS coated in a light tempura batter & rolled in fresh local coconut served with a tamarind, mint & ginger dipping sauce	16 / 29

SALADS

GARDEN mixed local lettuce, tableland tomato, shaved red onion, cucumber & capsicum	9
ROCKET & PARMESAN dressed with fresh lemon juice and extra-virgin olive oil	12
GREEK marinated Danish fetta, kalamata olives, tomato, red onion, capsicum, cucumber & mixed local lettuce	13
CAESAR cos, bacon, croutons, soft boiled egg & freshly grated parmesan	13
Add on grilled or cajun chicken (\$5), grilled or cajun prawns (\$9)	

MAINS

FISH AND CHIPS battered reef fish, crispy golden chips, garden salad & homemade tartare sauce	20
CHICKEN PARMIGIANA crumbed chicken breast topped with Virginia ham, napolitana sauce & mozzarella, served with French fries & garden salad	20
BRATWURST SAUSAGES served with sauerkraut, mash potato & red wine sauce	22
SLOW ROASTED SHOULDER OF LAMB marinated with lemon, garlic & oregano, served with creamy mash potato, steamed greens & red wine jus	25
GARLIC TIGER PRAWNS sautéed in a creamy garlic and white wine sauce finished with fresh parsley, served with steamed jasmine rice	25
BABY PORK LOIN MEDALLIONS wrapped with prosciutto & sage served over creamy mash with steamed greens & red wine reduction	26
BBQ LEMONGRASS CHICKEN tender chicken thigh marinated with lemongrass, garlic & dark soy served with jasmine rice, steamed Asian greens finished with a hoisin & peanut dipping sauce	26
SEAFOOD BOUILLABAISSA traditional French fisherman's soup with tiger prawn, scallops, mussels, squid, reef fish & crab simmered in a light tomato, fennel & saffron broth, served with toasted bread & rouille	29
CRISPY SKIN DUCK BREAST presented with sautéed bacon & cabbage, toasted hazelnuts and finished with a sweet black cherry sauce	29
REEF & REEF grilled fillets of today's catch topped with tiger prawns, served on creamy mash potato with steamed asparagus & lemon beurre blanc	30
WAGYU RUMP STEAK <small>prime export quality, grain fed for 350+ days</small> served with creamy mash potato or golden fries, steamed green vegetables & your choice of sauce	29
REEF & BEEF grilled Wagyu rump steak topped with tiger prawns served on creamy mash potato, steamed green vegetables & your choice of sauce	35

SAUCES: * Garlic * Red Wine Jus * Green Peppercorn
* Dianne * Creamy Field Mushroom
* Seeded Mustard & White Wine Sauce

SIDES

POPPADOM	1	STEAMED JASMINE RICE	3
CREAMY MASH POTATO	5	TRUFFLE MASH POTATO	8
SIDE SALAD	4	GOLDEN FRIES	6
STEAMED SEASONAL VEGETABLES	7		

CURRIES

SERVED WITH STEAMED RICE, HOMEMADE MANGO & PAW PAW
CHUTNEY & POPPADOM'S

THAI GREEN CHICKEN fragrant & medium heat, with kaffir lime and fried shallots	25
LAMB KORMA slowly cooked leg of lamb with Indian spices, yoghurt & cashews	25
BEEF MADRAS tender beef braised with coconut, tamarind, mustard seeds & curry leaves	25

PASTA

SPAGHETTI BOLOGNAISE traditional beef sauce topped with fresh parmesan	13 / 17
LINGUINI CARBONARA sautéed onion, garlic & bacon in a creamy white wine sauce	14 / 18
PESTO LINGUINI tossed through fresh homemade basil pesto topped with parmesan	15 / 19
ROAST CHICKEN, BACON & MUSHROOM LINGUINI in a creamy garlic & white wine sauce	17 / 21
TRUFFLE ORECCIETTE with sautéed bacon, peas, garlic & mushrooms tossed with orecciette pasta and drizzled with white truffle oil	18 / 22
PROSCIUTTO & CHILLI SPAGHETTI fresh tomato, garlic & basil finished with Italian Mascarpone cheese	18 / 22
TIGER PRAWN, ASPARAGUS & PANCETTA sautéed with extra virgin olive oil, garlic, basil, a touch of fresh chilli with Orecciette pasta	20 / 25
SPAGHETTI MARINARA with tiger prawns, scallops, mussels, crab, squid & reef fish with a white wine & garlic cream or traditional slow roasted tomato & basil sauce	23 / 30

STIR FRIES

SERVED WITH SHANGHAI NOODLES & MIXED ASIAN VEGETABLES

SWEET CHILLI CHICKEN with cashews, sweet soy & bean sprouts	21
KUNG PAO CHICKEN very spicy Szechuan classic with peanuts, dried chilli, ginger & garlic	21
BLACK BEAN BEEF with hoi sin, chilli jam, cashews & bean sprouts	21
SESAME BEEF tossed in a hot wok, finished with crispy shallots & toasted sesame seeds	21
TIGER PRAWN wok seared with chilli, kaffir lime & lemongrass	25