

## PIZZA

### MEAT PIZZAS

- KROK SUPREME** ham, pepperoni, capsicum, mushroom, pineapple & onion 18
- HAWAIIAN** ham & pineapple 16
- AUSSIE** ham, bacon & egg 17
- DOUBLE PEPPERONI** tomato, cheese & double the pepperoni 18
- CAPRICOSA** mushroom, ham, olives & anchovies 17
- MEXICAN** adobe ground beef, jalapenos, roast corn, onion, garlic & capsicum 18
- GREEK** kalamata olives, ham, oregano & marinated fetta 18
- MOROCCAN LAMB** spicy ground lamb, capsicum, & onion drizzled with herbed yoghurt & pomegranite molasses 19
- TEX MEX** adobe ground beef, jalapenos, refried beans roasted corn & capsicum, topped with Mexican cheese dip, guacamole & toasted corn chips 19
- BLURTER HURTER** pepperoni, chorizo, jalapenos, dried chilli, olives, onion, roast red peppers & harrissa (very hot) 19
- PUTTANESCA** chorizo, anchovies, kalamata olives, parmesan & dried chilli 19
- MEATLOVERS** ham, pepperoni, bacon, chorizo, & bbq sauce 19
- PACINO** prosciutto, parmesan, mozzarella, kalamata olives, onion, garlic, mushroom & dried chilli 19
- MAGIC MUSHROOM** mushrooms, champignons, bacon & freshly grated parmesan drizzled with truffle oil 19

### CHICKEN PIZZAS

- THAT'S GOLD** seasoned chicken, pineapple, bacon, mushroom & onion 19
- BBQ CHICKEN** seasoned chicken, bacon, capsicum, mushroom, onion & bbq sauce 19
- TAJ MAHAL** oven roasted tandoori chicken, roast red peppers & onion, topped with mango chutney, cashews & herbed yoghurt 19
- VILLA POLLO** oven roasted chicken with roast pumpkin, semi-dried tomatoes, marinated Danish fetta, onion & chilli flakes 19

## PIZZA

### VEGETARIAN PIZZAS

- MARGARITA** tomato, cheese & basil 14
  - VEGETARIAN** mushrooms, onion, olives, capsicum, basil, roasted corn & pineapple 18
  - FIVE CHEESE** mozzarella, parmesan, provolone, bocconcini & Danish fetta 18
  - HIPPEE** roast pumpkin, caramelised onion, baby bocconcini, mushroom, roasted red capsicum, corn & pineapple 19
- ### SEAFOOD PIZZAS
- OFFSHORE** prawns, clams, baby octopus, calamari, reef fish, pineapple, capsicum, onion & garlic 19
  - GARLIC PRAWN** fresh local prawns marinated in garlic & olive oil, bacon, onion, capsicum & pineapple 22
  - SMOKED OYSTER KILPATRICK** gourmet smoked oysters, bacon, capsicum, chilli flakes & bbq sauce 20
  - CHILLI PRAWN** local prawns marinated fresh chilli & garlic topped with chorizo, capsicum & mushroom (also very, very hot) 23
  - OFFSHORE/GARLIC PRAWN COMBO** clams, baby octopus, calamari, reef fish, marinated garlic prawns, capsicum, onion & pineapple 26
- ### CALZONES (FOLDED PIZZA)
- ORIGINAL** mozzarella, ham, pepperoni, onion & mushroom 18
  - VEGELOVERS** caramelised onion, butternut pumpkin, champignons, capsicum, basil pesto, garlic & provolone cheese 19
  - KAHUNA** chicken, ham, corn, pineapple, onion & extra mozzarella 19
  - DE NIRO** prosciutto, chorizo, mushroom, onion, garlic & chilli 19

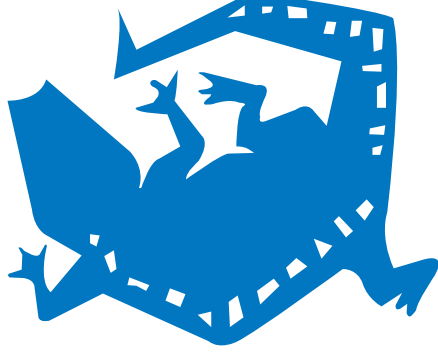
All our pizzas & calzones have a homemade tomato sauce base & mozzarella cheese

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

Any Calzone can be made into a pizza & vice versa  
½ & ½'s Extra \$2 - Not available on:

Tex Mex, Mexican, Moroccan Lamb, all seafood pizzas & calzones

# KROKODILLOS



## TAKEAWAY MENU

Ph: (07) 40557099  
459 Varley Street,  
Yorkeys Knob, QLD, 4878  
[www.krokodillos.com.au](http://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** 6
- GARLIC, CHILLI & CHEESE PIZZA** 8
- PESTO & PARMESAN PIZZA** 9
- GARLIC, OLIVE & PARMESAN PIZZA** 10
  - with herbed yoghurt dipping sauce
- BRUSCHETTA** 8
  - fresh tomato, basil & garlic on toasted homemade ciabatta
- FETTA BRUSCHETTA** 9
  - as above & topped with marinated Danish fetta
- CRAB BRUSCHETTA** 15
  - toasted ciabatta bread topped with blue swimmer crabmeat & roast red pepper & lemon aioli

## ENTRÉE'S

- OVEN ROASTED MUSHROOMS** 14
  - stuffed with sun-dried tomato, spinach & cream cheese, topped with panko & drizzled with pumpkin seed oil
- BARRAMUNDI SPRING ROLLS** 12 / 20
  - with sweet chilli dipping sauce
- GOAT CHEESE TARTLET** 15
  - filled with caramelised red onion & semi-dried tomatoes & topped with creamy goats cheese, oven baked & finished with balsamic reduction
- COCONUT TIGER PRAWNS** 17 / 28
  - coated in a light tempura batter & rolled in fresh local coconut served with a tamarind, mint & ginger dipping sauce
- MOROCCAN LAMB CIGARS** 16 / 26
  - minced lamb mixed with Moroccan spices wrapped in filo & served with spicy Piri Piri & herbed yoghurt dipping sauces & wild rocket salad

## SALADS

- GARDEN** 9
  - mixed local lettuce, tableland tomato, shaved red onion, cucumber & capsicum
- ROCKET & PARMESAN** 12
  - dressed with fresh lemon juice and extra-virgin olive oil
- GREEK** 14
  - marinated Danish fetta, kalamata olives, tomato, red onion, capsicum, cucumber & mixed local lettuce
- CAESAR** 14
  - cos, bacon, croutons, soft-boiled egg & freshly grated parmesan
- Add on**
  - grilled or cajun chicken (\$6), grilled or cajun prawns (\$9)**

## MAINS

- FISH AND CHIPS** 22
  - battered reef fish, crispy golden chips, garden salad & homemade tartare sauce
- CHICKEN PARMIGIANA** 22
  - crumbed chicken breast topped with Virginia ham, napolitana sauce & mozzarella, served with French fries & garden salad
- SLOW ROASTED SHOULDER OF LAMB** 26
  - marinated with lemon, garlic & oregano, served with creamy mash potato, steamed greens & red wine jus
- GARLIC TIGER PRAWNS** 26
  - sautéed in a creamy garlic, parsley & white wine sauce served with steamed jasmine rice
- OVEN ROASTED KING PORK CUTLET** 29
  - with pistachio & chilli crust, served with creamy mash potato, braised broccolini & a creamy marsala jus

- REEF & REEF** 30
  - grilled fillets of today's catch topped with tiger prawns, served on creamy mash potato with steamed asparagus & lemon beurre blanc
- WAGYU RUMP STEAK** 29
  - prime export quality, grain fed for 350+ days served with creamy mash potato or golden fries, steamed green vegetables & your choice of sauce
- REEF & BEEF** 35
  - grilled Wagyu rump steak topped with tiger prawns served on creamy mash potato, steamed green vegetables & your choice of sauce

- SAUCES:** \* Garlic \* Red Wine Jus \* Green Peppercorn \* Dianne \* Creamy Field Mushroom \* Creamy Marsala Jus

## CURRIES

- THAI GREEN CHICKEN** 25
  - fragrant & medium heat, with kaffir lime and fried shallots
- KASHMIR LAMB** 25
  - slowly cooked leg of lamb with saffron, cashews & yoghurt
- INDONESIAN BEEF RENDANG** 25
  - a dry spicy coconut curry from the island of sumatra
- SRI LANKAN CHICKEN & SWEET POTATO** 25
  - a velvety curry of chicken simmered in coconut cream & Sri Lankan spices
- BEEF MADRAS** 25
  - tender beef braised with coconut, tamarind, mustard seeds & curry leaves

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

## STIR FRIES

**SERVED WITH SHANGHAI NOODLES & MIXED ASIAN VEGETABLES**

- SWEET CHILLI CHICKEN** 22
  - with cashews, sweet soy & bean sprouts
- KUNG PAO CHICKEN** 22
  - very spicy Szechuan classic with peanuts, dried chilli, ginger & garlic
- BEEF & BLACK BEAN** 22
  - tender Wagyu beef with hoi sin, chilli jam, cashews & bean sprouts
- SESAME BEEF** 22
  - tossed in a hot wok, finished with crispy shallots & toasted sesame seeds
- TIGER PRAWN** 26
  - wok seared with chilli, kaffir lime & lemongrass

## SIDES

- POPPADOM** 3
  - 1 STEAMED JASMINE RICE
- CREAMY MASH POTATO** 6
  - 6 GOLDEN FRIES
- STEAMED SEASONAL VEGETABLES** 8
  - 5 SIDE SALAD

## SOFT DRINKS

- Cans - Coke, Diet Coke, Coke Zero, Lemonade & Fanta** 3
- 1.25L Btl - Coke, Diet Coke, Coke Zero & Lemonade** 5

## PASTA

- SPAGHETTI BOLOGNAISE** 14 / 18
  - traditional beef sauce topped with fresh parmesan
- LINGUINI CARBONARA** 15 / 19
  - sautéed onion, garlic & bacon in a creamy white wine sauce
- PESTO LINGUINI** 15 / 19
  - tossed through fresh homemade basil pesto topped with parmesan
- ROAST CHICKEN, BACON & MUSHROOM LINGUINI** 18 / 22
  - in a creamy garlic & white wine sauce
- CHILLI CRAB & CALAMARI** 18 / 25
  - sautéed with lemon, garlic & basil, tossed through angel hair pasta
- SPINACH & RICOTTA RAVIOLI** 18 / 23
  - with roast pumpkin, sage, roast red peppers, finished with freshly grated parmesan & macadamia nuts
- SPAGHETTI MARINARA** 25 / 30
  - with tiger prawns, scallop, mussels, crab, calamari & reef fish with a white wine & garlic cream or slow roasted tomato & basil sauce
- PROSCIUTTO & CHILLI SPAGHETTI** 18 / 23
  - fresh tomato, garlic & basil finished with Italian Marscapone cheese
- PRAWN, ASPARAGUS & PANCETTA** 20 / 25
  - sautéed with extra virgin olive oil, garlic, basil, a touch of fresh chilli tossed through angel hair pasta