

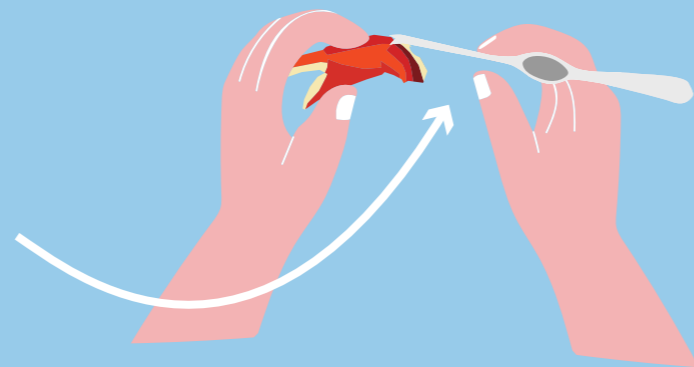
# LET'S GET CRACKIN'



1. GET YOUR BIB ON,  
CHOOSE YOUR WEAPON



2. SPLIT THE BODY  
OF YOUR CRAB



3. USE YOUR TOOL TO  
PICK OUT YOUR MEAT



YOUR 'HOW TO EAT A CRAB' GUIDE



4. TWIST OFF THE  
PINCHERS & THE LEGS



6. DON'T FORGET TO SINK  
A DRINK OR TWO!

5. CRACK IT WITH YOUR  
Mallet AND GRAB  
YOUR MEAT!



CHOOSE A STARTER

PICK YOUR MAIN MEAL FROM THE SECTIONS BELOW THEN ADD A SIDE FROM THE FINAL LIST HERE

ADD ANY FROM THE LIST BELOW!

## Starters

- KCCo crab cakes** ..... \$22  
House made with spanner crab, chilli, garlic, lemon and parsley served with slaw and tomato chutney.
- Chilled fresh cooked Mooloolaba king prawns** <sup>GF</sup> ..... \$22  
Chilled local king prawns served in a mini bucket with KCCo ranch sauce and lemon wedges.
- Kingfish ceviche** ..... \$16  
Fresh kingfish in lemon and olive oil dressing with chilli, fennel and corn tortilla.
- Sizzling local garlic prawns** <sup>GF</sup> ..... \$24  
Fresh Mooloolaba king prawns marinated in garlic and fresh herbs.
- Twice cooked wings** <sup>GF</sup> ..... \$14  
Dredged and fried then tossed with choice of sauce.
  - Buffalo style with Franks hot sauce and blue cheese sauce
  - KCCo sweet, sticky and smokey BBQ sauce
- Jalapeño poppers** <sup>V</sup> ..... \$15  
Stuffed with Danish Viking Havarti and cream cheese, served with aioli

## Oyster Bar

Tasmanian pacific oysters by the half dozen.

- Natural** <sup>GF</sup> ..... \$20  
With lemon and red wine eschallot vinaigrette
- Kilpatrick** <sup>GF</sup> ..... \$22  
Baked with speck and Worcestershire sauce.
- Rockefeller** ..... \$22  
Baked with Pernod cream and topped with parmesan and panko crumb.

VEGETARIAN = <sup>V</sup>  
GLUTEN FREE = <sup>GF</sup>

## CRABS

All crabs served 'in the bag' with your choice of sauce and grilled garlic baguette. (Gluten free options available)

- Alaskan King crab claws** ..... \$79
- Alaskan snow crab** ..... \$48
- Australian blue swimmer** ..... \$32
- Jonah crab claws** ..... \$38
- Cloudy Bay diamond shell clams** ... \$34  
(Per 500g serving)

**Market fresh** ..... (subject to availability)

- Australian mud crab <sup>GF</sup>
- Red claw <sup>GF</sup>
- Scampi <sup>GF</sup>
- Morton bay bugs <sup>GF</sup>

**Add for \$2 each or three for \$5**

- Roasted baby potatoes <sup>GF</sup>
- Sliced charred chorizo <sup>GF</sup>
- Mini corn cobs <sup>GF</sup>

**Choice of sauces:**

- Singapore chilli <sup>GF</sup>
- Old Bay butter <sup>GF</sup>
- Zatarain's Cajun <sup>GF</sup>
- Miso butter and lime <sup>GF</sup>

## Smoker & CHAR

**\$2 BUTTER FLAVOURINGS**  
• Garlic  
• Café de Paris  
• Mushroom and shiraz

- 200g Grandchester New York striploin** <sup>GF</sup> ..... \$22  
200 day grain fed Angus striploin from the Darling Downs foot hills of south east Queensland.
- Smoked ribs with choice of bastings:**
  - KCCo sweet, sticky and smokey BBQ sauce
  - Spiced wild plum <sup>GF</sup>
  - 'Loisiana' hot sauce <sup>GF</sup>
- Northern rivers 'Baby Back' pork ribs** <sup>GF</sup> ..... \$32
- Beef short rib** <sup>GF</sup> ..... \$22
- Portuguese butterflied ½ chicken** <sup>GF</sup> ..... \$19  
Lemon and pink pepper sous vide and char grilled chicken, parsley and lemon dressing.

LET'S GET CRACKIN'



Don't forget to use our hashtag when you photograph your night!

#kingcrabco  
#kingcrabcobulimba



'KING CRAB CO'



- Kids fish fillets**..... \$12
- Chicken tenderloins**..... \$12

## DESSERT

- Cookiewich** ..... \$10  
Chocolate ice-cream sandwiched between two soft baked brownie.
- New York baked Banoffee cheese cake** <sup>GF</sup> ..... \$12

## BURGERS & Rolls

- KCCo Cheese burger**..... \$14  
100% wagyu beef pattie, basted and char grilled with American cheese, onion, pickle, mustard and ketchup.
- KCCo Bulimba burger** ..... \$16  
100% wagyu beef pattie, basted and char grilled with American cheese, lettuce, tomato, onion and KCCo secret sauce.
- The Vego burger** <sup>V</sup> ..... \$18  
Ranahan's sweet potato and lentil pattie with tomato, lettuce and chutney.

**Burger add ons:**

- Gluten free bun <sup>GF</sup> ..... \$2
- Northern rivers smoked streaky bacon rasher ..... \$3
- McClure's sweet and spicy pickle ... \$2
- Extra wagyu beef pattie ..... \$4
- American cheese slice ..... \$1.5
- Sliced swiss cheese ..... \$1.5
- Crumbed Danish Viking Havarti cheese ..... \$3
- Sliced jalapeño ..... \$1
- Onion rings ..... \$3
- Waffle fries <sup>GF</sup> ..... \$2

- Soft shell crab roll**..... \$16  
Slaw and wasabi mayo.

- KCCo lobster roll** ..... \$32  
Butter poached rock lobster, celery, fresh herbs, kewpie mayo and shichimi togarashi with a side of waffle fries.

- Buttermilk fried chicken** ..... \$16  
asian slaw, bulgogi & gochujang mayo

## MAIN MEALS

- KCCo chowder**..... \$22  
Fresh house made chowder served in a cob loaf and topped with fresh crab meat.
- Martini Kinkawooka black lip mussels** ..... \$26  
Black lip mussels in a Martini bianco and garlic cream sauce.
- Beer battered market fish**..... \$22  
Bad boy's fries, slaw and KCCO Rance sauce.

## + SIDES

- House made slaw** <sup>GF V</sup> ..... \$6  
Red cabbage, onion, pear and walnut. Aioli or lemon dressing.
- Black garlic mash** <sup>GF V</sup> ..... \$6
- Fried crushed baby potatoes** <sup>GF V</sup> ..... \$6  
With fresh herb butter ..... \$6
- Grilled garlic baguette** <sup>V</sup> ..... \$7  
With parmesan ..... \$7
- Steamed black rice** <sup>GF V</sup> ..... \$4
- Miso edamame beans** ..... \$7
- Pan fried broccolini** <sup>GF V</sup> ..... \$8  
Herb butter, Japanese seasoning.
- Corn on the cob** <sup>GF V</sup> ..... \$6  
Buttered with shichimi togarashi.

## THE KCCO CHIPPERY

Choice of KCCo shichimi togarashi seasoning or sea salt.

- Shoestring fries three ways** <sup>V</sup> ... \$7  
Shichimi togarashi, truffle and parmesan or chilli and molten cheese.
- Beer battered 'bad boys' fries** <sup>V</sup> \$7
- Crunchy wedges** <sup>V</sup> ..... \$7
- Waffle fries** <sup>GF V</sup> ..... \$7
- House made beer battered onion rings** <sup>V</sup> ..... \$8
- Sweet potato fries** <sup>V</sup> ..... \$8
- Polenta crumbed eggplant chips** <sup>V</sup> ..... \$8

**Condiments** ..... \$2

- KCCo ranch sauce <sup>GF V</sup>
- KCCo secret sauce <sup>GF V</sup>
- KCCo BBQ <sup>GF V</sup>
- Aioli <sup>GF V</sup>
- Kewpie wasabi mayo <sup>GF V</sup>
- Tomato ketchup <sup>GF V</sup>
- Fried chilli and garlic in oil <sup>GF V</sup>
- Sriracha mayo <sup>GF V</sup>