

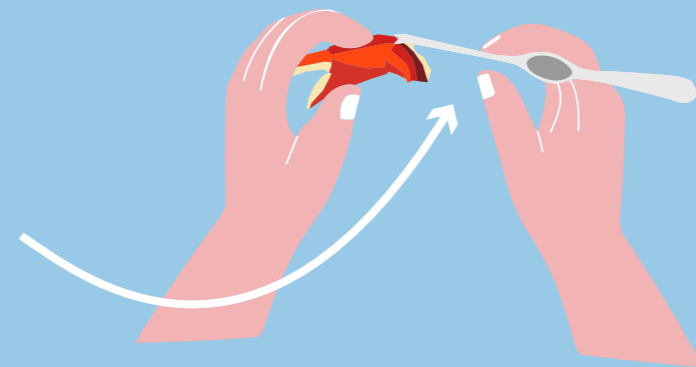
LET'S GET CRACKIN'



1. GET YOUR BIB ON,
CHOOSE YOUR WEAPON



2. SPLIT THE BODY
OF YOUR CRAB



3. USE YOUR TOOL TO
PICK OUT YOUR MEAT



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** ^{GF} \$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** ^{GF} \$24
Fresh Mooloolaba king prawns marinated in garlic and fresh herbs.
- Twice cooked wings** ^{GF} \$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** ^V \$15
Stuffed with Danish Viking Havarti and cream cheese, served with aioli

Oyster Bar

Tasmanian pacific oysters by the half dozen.

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

VEGETARIAN = ^V
GLUTEN FREE = ^{GF}

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 ^{GF}
- Red claw ^{GF}
- Scampi ^{GF}
- Morton bay bugs ^{GF}

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

- Roasted baby potatoes ^{GF}
- Sliced charred chorizo ^{GF}
- Mini corn cobs ^{GF}

Choice of sauces:

- Singapore chilli ^{GF}
- Old Bay butter ^{GF}
- Zatarain's Cajun ^{GF}
- Miso butter and lime ^{GF}

Smoker & CHAR

\$2 BUTTER FLAVOURINGS

- Garlic
- Café de Paris
- Mushroom and shiraz

- 200g Grandchester New York striploin** ^{GF} \$22
200 day grain fed Angus striploin from the Darling Downs foot hills of south east Queensland.
- Smoked ribs with choice of basting:**
- KCCo sweet, sticky and smokey BBQ sauce
 - Spiced wild plum ^{GF}
 - 'Loisiana' hot sauce ^{GF}
- Northern rivers 'Baby Back' pork ribs** ^{GF} \$32
- Beef short rib** ^{GF} \$22
- Portuguese butterflied ½ chicken** ^{GF} \$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** ^{GF} \$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** ^V \$18
Ranahan's sweet potato and lentil pattie with tomato, lettuce and chutney.

Burger add ons:

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

THE KCCO CHIPPERY

Choice of KCCo shichimi togarashi seasoning or sea salt.

- Shoestring fries three ways** ^V \$7
Shichimi togarashi, truffle and parmesan or chilli and molten cheese.
- Beer battered 'bad boys' fries** ^V \$7
- Crunchy wedges** ^V \$7
- Waffle fries** ^{GF} ^V \$7
- House made beer battered onion rings** ^V \$8
- Sweet potato fries** ^V \$8
- Polenta crumbed eggplant chips** ^V \$8
- Condiments** \$2
- KCCo ranch sauce ^{GF} ^V
 - KCCo secret sauce ^{GF} ^V
 - KCCo BBQ ^{GF} ^V
 - Aioli ^{GF} ^V
 - Kewpie wasabi mayo ^{GF} ^V
 - Tomato ketchup ^{GF} ^V
 - Fried chilli and garlic in oil ^{GF} ^V
 - Sriracha mayo ^{GF} ^V

Cocktails

Single serve \$14

Daily Detox

Passionfruit, pineapple, Gin, Aperol, lime and bitters

Lychee & Vanilla Daiquiri

Spiced Rum, Lychee, Vanilla and lime

The Espresso Martini

Espresso, Belvedere Vodka, spiced popcorn Garnish

Spiced Pineapple Gimlet

Pinapple, Belvedere Vodka, lime and cinnamon

Uncle Pablo

AGWA de Bolivia, Spearmint, lime and soda

Champagne & Sparkling

Chandon Blanc de Blanc BdB

G \$10 B \$55

Chandon NV Rose NV Brut Rose

B \$55

Veve Clicquot Yellow Label NV Brut

G \$20 B \$100

Veve Clicquot Rich Doux

B \$125

Red

Red Claw Pinot Noir

G \$14 B \$65

Cloudy Bay Pinot Noir

B \$75

Terrazas Reserva Malbec

B \$69

CM Trinders Cab Blend

G \$14 B \$60

Lethbridge Nebbiolo

G \$16.50 B \$74

Mr Riggs The Gaffer Shiraz

B \$55

Spritz Cocktails

Single serve \$14
Pitchers 3 serve \$35

White Peach and Ginger Spritz

White peach, local ginger, white wine sparkling water

King Crab Co house Spritz

Gin, Elderflower, Apple, Lillet Blanc, soda and tonic

Blood orange and bitters spirtz

Blood Orange, Bitters, Riesling and sparking water

High Street Spritz

Aperol, Belvedere Vodka, pink grapefruit, soda and tonic

White

Crowded House Pinot Gris

B \$49

Tai Nui (NZ) Sauv Blanc

G \$9 B \$39

Shaw + Smith Sauv Blanc

B \$65

Cape Mentelle SBS

G \$14 B \$59

Fat Bastard Chardonnay

G \$13 B \$46

Elderton Estate Eden Valley Riesling

B \$52

Rose

BTW Rose

G \$9 B \$35

Debussy Reverie Rose

B \$44

SOHO Pink Sheep Rose

G \$11 B \$44

GLASS = G

BOTTLE = B

PITCHER = P

BEERS



Kirin Megumi\$9

Little Creatures Pale Ale.....\$9

Rogers.....\$9

Pipsqueek.....\$9



Boags Light\$7

Peroni Legera.....\$7.5

GINGER BEER

Brookvale Union (Alcoholic).....\$8

CIDER

Kirin Fuji Apple Cider\$9

Young Henrys

Cloudy Apple.....\$9.5

Spritz

Sofi Blood Orange G \$9 P \$25

Sofi White Peach & Ginger G \$9 P \$25

Chandon G \$13 P \$55

Purezza Water (750ml)

Sparkling\$6

Still\$4



Corona\$9

Peroni Nastro Azzuro.....\$9

Asahi.....\$9

Heineken\$9

James Squire 150 Lashes.....\$9

Young Henrys Natural Lager....\$9.5

Wilde Gluten Free Pale Ale.....\$9.5

Little Creatures Bright Ale.....\$9

Stone & Wood Pacific Ale.....\$9.5

Four Pines Kolsh..\$9

Blue Moon.....\$9

SOFT DRINKS

Coca Cola\$4.5

Coke Zero.....\$4.5

Sprite.....\$4.5

Lemon Squash ..\$4.5

Fanta\$4.5

Ginger Ale\$4.5

Juice

Orange\$4.5

Apple\$4.5

Pineapple.....\$4.5

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

#kingcrabco
#kingcrabco bulimba



'KING CRAB CO'