

LET'S GET CRACKIN'



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

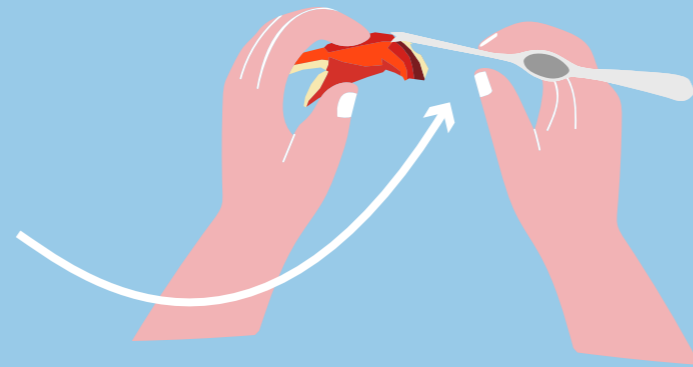
5. CRACK IT WITH YOUR Mallet AND GRAB YOUR MEAT!



4. TWIST OFF THE PINCHERS & THE LEGS



3. USE YOUR TOOL TO PICK OUT YOUR MEAT



2. SPLIT THE BODY OF YOUR CRAB



1. GET YOUR BIB ON, CHOOSE YOUR WEAPON



CHOOSE A STARTER

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}

PICK YOUR MAIN MEAL FROM THE SECTIONS BELOW

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.

ADD ANY FROM THE LIST BELOW!

+ 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