

SEAFOOD PLATTERS

ALL PLATTERS SERVE 2, GFO

THE CRAY IMPERIAL PLATTER King crab legs, full grilled local crayfish with lemon basil sherry sauce, seared abalone with citrus sauce, seared scallops with tomato salsa, Cajun crumbed baby octopus with chipotle mayo, clam seafood chowder, beetroot and gin cured salmon on citrus salad, oysters of your choice (6), sizzling scampi, Turkish bread. **395**

THE CRAY PLATTER Full Mornay crayfish, battered fish, creamy garlic prawns, chilli mussels, prawn and scallop skewers, grilled crumbed fish, salt and pepper calamari, natural oysters (4), Moreton Bay bugs, chips and salad. **165**

THE CRAY "LESS" PLATTER All the items on The Cray Platter, minus the Mornay crayfish. **115**

THE CRAY EXECUTIVE PLATTER Full grilled local crayfish, Grilled snapper, creamy garlic prawns, chilli mussels, prawn and scallop skewers, salt and pepper calamari, oysters of your choice (6), Moreton Bay bugs, grilled tiger prawns, Turkish bread, marinated octopus salad. **295**

TO START

WARM MINI LOAF V Served w butter. **7.5**

GARLIC BREAD (3 SLICES) V 9.9

TURKISH BREAD V,VVO With a trio of dips. **23.9**

SEAFOOD CHOWDER Classic cream style, selection of fresh seafood, with broccoli and potato. **26.9**

PANKO CRUMBED SALT & PEPPER

CALAMARI GFO Served with roasted red peppers, tomato, olives, feta, mixed leaves and lime aioli. **26 40(M)**

CHILLI MUSSELS GF Garlic, chilli, basil, white wine, and napoletana sauce. **30 42(M)**

SEARED SCALLOPS GF Cauliflower puree and caramelised onion. **32 46(M)**

FIELD MUSHROOM & HALOUMI V, GF, VVO Grilled, with micro herbs, evoo and balsamic glaze. **26**

SIZZLING PRAWNS GF Infused with chilli, garlic, olive oil, and white wine. **30 42(M)**

CREAMY GARLIC PRAWNS GF Served with turmeric rice. **30 42(M)**



OYSTERS

	DOZ	HALF
NATURAL.....	48	30
KILPATRICK	50	32
CHILLI, LIME AND CORIANDER	50	32
ROCKEFELLER.....	50	32

CRAYFISH

	FULL	HALF
SIMPLY GRILLED GF (SUBJECT TO AVAILABILITY) Fresh local crayfish, prawn & scallop skewer, garlic butter. Served w roasted potatoes & gourmet salad.	125	69

MORNAY Served w Béchamel sauce, dill, melted cheese and panko crumb, chips and salad. **82 46**

FOUR CHEESE MORNAY Served w Béchamel sauce, dill, blend of four cheeses, panko crumb, chips and salad **88 50**

THERMIDOR Served w creamy dijon & brandy sauce with melted cheese and panko crumb, chips and salad. **86 48**

ADD PRAWN & SCALLOP SKEWERS **8 (Two) 5 (One)**

MORE DELICIOUS DISHES OVER THE PAGE

Vegan/vegetarian menu available upon request



Please advise staff of any allergies and/or dietary requirements prior to ordering.

Although all efforts are made to accommodate known food allergies, 100% exclusion cannot be guaranteed. (V) vegetarian, (VV) vegan, (GF) gluten free, (vo, vvo, gfo) options available upon request.



FROM THE OCEAN

HERB CRUSTED SNAPPER GFO Grilled, served w caponata, balsamic reduction, and lemon-butter sauce. **46**

BARRAMUNDI GF Grilled skin-on, served w seared scallops, rosemary potatoes, roasted peppers, broccolini, and a lemon reduction **42**

SPAGHETTI MARINARA Served w selection of fresh seafood, sautced w garlic, basil, white wine, in napoletana sauce. **40**

FETTUCCHINE DELICATE VO Served w prawns, scallops, snow peas, sautéed w creamy garlic white wine sauce. **40**

SEAFOOD SENSATION GFO Selection of fresh seafood, potato, tomato, capers, and dill, baked in béchamel sauce with cheese and panko crumb, served with salad. **40**

MORETON BAY BUGS GF Grilled and served w gourmet salad, rosemary roasted potatoes, with a creamy garlic sauce. **50**

TRUFFLE LOBSTER RISOTTO Chunky crayfish meat in creamy truffle risotto, truffle oil, parmesan. Served in shell on bed of spinach. **50**

FROM THE LAND

SURF AND TURF GFO Scotch fillet served w Moreton Bay bug, creamy garlic prawns, with chips. **50**

CHICKEN EXCELLENCE GF Pan-fried chicken breast, served w prawns, scallops, roasted potato, cajun and brandy crème. **42**

CHICKEN PARMIGIANA Panko crumbed tender chicken breast, topped with napoletana sauce and mozzarella, served with spaghetti and salad. **38**

LAMB CURRY GF Traditional coconut cream mild curry served w turmeric rice and pappadams. **38**

SOMETHING EXTRA

CAESAR GFO

Cos lettuce, crispy prosciutto, egg, shaved parmesan, herb crocton and anchovies, with chef made Caesar dressing. **24** with CHICKEN or SMOKED SALMON **30**

MEDITERRANEAN SALAD V, GF, VVO Red onion, capsicum, cucumber, tomato, olives, feta, mixed leaves, with balsamic vinaigrette. **16**

STIR FRIED MIXED GREENS GF, VV 14

ROSEMARY ROASTED POTATOES VV, GF 9.9

BEER BATTERED CHIPS V With tomato and aioli. **9**

STEAMED TURMERIC RICE VV, GF 8

FRESH CHILLI & EXTRA CONDIMENTS 2

FOR THE LITTLE ONES

KIDS MENU ONLY AVAILABLE TO KIDS 12 & UNDER

FISH AND CHIPS Choice of battered or grilled, with tomato sauce. **16**

CHICKEN NUGGETS AND CHIPS With tomato sauce. **16**

SPAGHETTI BOLOGNESE 16

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