

# Seafood Platters

## SEAFOOD PLATTERS (SERVES 2)

### IMPERIAL PLATTER

Alaskan king crab legs, full grilled local crayfish with lemon basil sherry sauce, Singaporean chilli crab, cajun crumbed baby octopus with chipotle mayo, sizzling scampi, clam seafood chowder, seared scallops with salsa, beetroot gin cured salmon salad, choice of oysters (6) and turkish bread. **395**

### EXECUTIVE PLATTER

Full grilled local crayfish with garlic butter, grilled king prawns, grilled snapper, slipper lobster with lemon butter sauce, creamy garlic prawns, chilli mussels, prawns & scallop skewers with mint balsamic sauce, salt & pepper calamari, choice of oysters (6) Turkish bread, marinated octopus salad & pickled vegetables. **295**

### THE CRAY PLATTER

Full mornay crayfish, battered fish, chilli mussels, creamy garlic prawns, prawns & scallop skewers with mint & balsamic sauce, grilled crumbed fish with chipotle mayo, salt & pepper calamari, natural oysters (4), slipper lobster with lemon butter sauce, quinoa greek salad and chips. **175**

### THE CRAY ROYALE PLATTER

Full grilled local crayfish herb garlic butter, creamy garlic prawns, sizzling king prawns, marinated crumbed prawns, masala tiger prawns with turmeric rice, cajun crumbed calamari, lemon pepper grilled calamari, prawn skewers, pickled vegetable salad, and mini crusty rolls. **219**

### CRAY “LESS” PLATTER

Same as The Cray Platter, excluding the Full Mornay Crayfish. **119**

# Oysters

	HALF	DOZEN
NATURAL	30	49
KILPATRICK	35	54
CHILLI, LIME AND CORIANDER	35	54
TUTTI FRUITY	35	54
MORNAY PARMESAN	35	54

# Bread

**GARLIC BREAD (3 Slices) (V)** 10.90

**TURKISH BREAD (6 Pieces) (V)**

With a duo of dips and marinated feta & olives **24.90**

**MINI LOAF** served with butter (V) **8.50**

# Entrée

**SEAFOOD CHOWDER (GFO)**

A mix of fish, squid, prawns, and mussels cooked in a rich creamy sauce with broccoli and potatoes. **28 (40 M)**

**SALT & PEPPER CALAMARI (GFO)**

Panko crumbed salt & pepper calamari with a caprese salad and lime aioli **28 (42 M)**

**CHILLI MUSSELS (GF)**

Mussels cooked in garlic, chilli, white wine and finished with napolitana sauce. **32 (44 M)**

**SIZZLING PRAWNS (GF)**

Prawns infused with chilli, garlic, olive oil, fresh herbs and finished with a touch of white wine. **32 (44 M)**

**CREAMY GARLIC PRAWNS**

Prawns cooked in a creamy garlic sauce, served with turmeric rice. **32 (44 M)**

**SCALLOPS (GF)**

Seared scallops with creamy parsnip puree, mint balsamic sauce, and maraschino cherry. **34 (48 M)**

**DELICIOUS STUFFED MUSHROOM**

Portobello mushroom stuffed with creamy mushroom duxelles served with mango chutney, caprese salad. (GF) **26 (36 M)**

# Crayfish

### SIMPLY GRILLED

Fresh local crayfish simply grilled with garlic butter and served with roast vegetables, greens, mediterranean salad, and prawn & scallop skewers (Subject to availability). **75 (H) 135 (F)**

### MORNAY

Cooked with béchamel sauce topped up with shredded cheese, served with rosemary potatoes and house salad. **49 (H) 85 (F)**

### FOUR CHEESE MORNAY

Crayfish with béchamel sauce, blend of pecorino, mozzarella, cheddar and parmesan, panko crumbed, served with lemon pepper potatoes & house salad. **54 (H) 94 (F)**

### THERMIDOR

Crayfish cooked in a creamy dijon, dill, brandy and béchamel sauce, shredded cheese, served with rosemary potatoes and house salad. **52 (H) 92 (F)**

**ADD PRAWN & SCALLOP SKEWERS** **8 (1) 15 (2)**

(can only be served with the main dish)

# From the Land

**STEAK & LOBSTER DELIGHT**

Grilled scotch fillet and a half local crayfish cooked with herb garlic butter with Cajun roast potatoes, broccolini, and chardonnay creamy garlic sauce. **89**

**SURF AND TURF (GFO)**

Scotch fillet, prawns, and slipper lobster served in a white wine creamy garlic sauce and roast vegetables with tarragon butter. **55**

**CHICKEN EXCELLENCE (GFO)**

Pan-fried chicken breast, served with prawns, scallops in a creamy cajun and brandy sauce. Served with rosemary potatoes and couscous sweet beet salad. **45**

**CHICKEN PARMIGIANA**

Panko crumbed chicken breast topped up with napolitana sauce, melted shredded cheese with creamy garlic spaghetti. Served with couscous sweet beet salad. **40**

**CREAMY CHICKEN MARBELLA (GFO)**

Grilled chicken breast served with prune, capers, green olives, and sundried tomatoes in a rich creamy herb white wine sauce, couscous sweet beet salad. **40**

**LAMB CURRY (GFO)**

Tender lamb simmered in a traditional mild curry, cooking cream served with turmeric rice, pappadams and mango chutney. **42**

# From the Ocean

### SINGAPOREAN CHILLI CRAB

Chilli crabs (3), king prawns cooked in a tangy, sweet, and spicy sauce served with mini crusty rolls. **45**

**HERB CRUSTED SNAPPER (GFO)**

Grilled with caponata, beetroot puree, creamy lemon butter dill sauce, and served with grilled prawn cutlets. **49**

**BARRAMUNDI (GFO)**

Grilled skin-on barramundi, served with seared scallops, lemon pepper potatoes, semidried tomatoes, broccolini, and pumpkin puree topped with lemon butter sauce. **45**

**SPAGHETTI MARINARA**

A mix of fresh seafood, basil and garlic in napolitana sauce with a touch of white wine. **42**

**FETTUCCINE DELICATE**

Fettucine pasta with prawns, scallops, snow peas and creamy garlic white wine sauce. Topped with shaved parmesan. **42**

**TRUFFLE LOBSTER RISOTTO**

Chunky crayfish meat in truffle béchamel risotto, topped up with truffle oil, parmesan, served in a crayfish shell on a bed of baby spinach. **54**

**SEAFOOD SENSATION**

Prawns, squid, fish, scallops, potatoes, cherry tomatos, capers and dill baked in a creamy fish velouté sauce, with melted shredded cheese and herb crumbs. Served with crusty turkish bread and rucola parmesan salad. **44**

# Sides and Salads

**CAESAR (GFO)**

Egg, shaved parmesan, anchovy, crispy bacon, and croutons, tossed with cos lettuce with homemade dressing. **22**

**WITH CHICKEN (26) SMOKED SALMON (32)**

**CLASSIC HOUSE SALAD (V), (GF), (WO)**

Mixed leaves with prunes, feta, cranberries, cucumber, red onion, cherry tomatoes, capsicum, mixed olives, with chef special dressing. **18**

**BEER BATTERED STEAK CHIPS with TOMATO AIOLI (V)** **10**

**ROASTED POTATOES (V)** **10**

**STIR FRIED GREENS (GF), (VV)** **15**

**STEAMED TURMERIC RICE (VV), (GF)** **9**

**CONDIMENTS**

Creamy mushroom sauce / Red wine jus / Chimichurri sauce / Creamy garlic sauce **4**

(V) vegetarian, (VV) vegan, (GF) gluten free, (V, VV, GF options available upon request). Note: During public holidays 15% surcharge applied on all bills.

(V) vegetarian, (VV) vegan, (GF) gluten free, (V, VV, GF options available upon request). Note: During public holidays 15% surcharge applied on all bills.



## Kids Menu

ONLY AVAILABLE TO KIDS 12 & UNDER

### FISH AND CHIPS

Battered or Grilled 18.00

SPAGHETTI BOLOGNESE 18.00

CHICKEN NUGGETS AND CHIPS 18.00

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, (V, VV, GF options available upon request). Based on market conditions and season some of the standard food items may slightly vary to the mentioned.

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