



THE CRAY

Seafood & Grill Restaurant

LUNCH FEAST

Monday to Friday*

3 Course Special Lunch @49.90 PP

Glass of Middy Beer from the Tap
or
Glass of Red/White House Wine

Entrée

Garlic Bread (2 Slices)
or
Panko Crumbed Salt & Pepper Calamari (6 Pieces)

Main Course (Choose One)

Lobster Roll
Lobster Linguine
Truffle Chicken Risotto (GF)
Thai Beef Salad (Dairy & Gluten Free)
Ocean Plate (GF)
Fish N Chips
Fettuccini Olio (Vegan)

Desserts

Chocolate Brownie
or
Sticky Date Pudding

All Open Days*

4 Course Extravaganza @59.90 PP

Glass of Middy Beer Tap
or
Glass of Red/White House Wine or Soft Beverage

Appetizer

Garlic Bread (2 Slices) or Warm Mini loaf

Entrée

Stuffed Mushroom
or
Panko Crumbed Salt & Pepper Calamari (6 Pieces)
or
Creamy Garlic Prawns (4 Pieces)

Main Course (Choose One)

Lobster Linguine
Truffle Lobster Risotto (GF)
Ocean Plate (GF)
Barramundi
Thai Beef Salad (Dairy & Gluten Free)
Chicken Marbella (GF)
Fettuccini Olio (Vegan)

Desserts

Chocolate Brownie
or
Sticky Date Pudding
or
Affogato

Choice of Tea/ Coffee options are available

Please Note: The Above Special Promo is not available on the Public Holidays & Special Days

This Lunch Feast is for individual Dine-In only up to 9 people - not Available for sharing or takeaway.

For Bookings, please visit www.thecray.com.au

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LUNCH MENU

LOBSTER ROLL

\$32.90

Succulent half rock lobster meat cooked in butter and parsley is nestled in a toasted brioche bun. Gherkins add a tangy touch, while chipotle mayo brings a smoky spice. Cajun beer-battered steak fries complete this luscious dish.

LOBSTER LINGUINE

\$35.90

Local crayfish are sautéed in a vibrant olive oil mixture infused with chilies, garlic, and parsley. The succulent prawn cutlets then served over linguine pasta and finished with a generous helping of shaved Parmesan cheese.

MIX SEAFOOD TACOS (3 Tacos)

\$31.90

Grilled seafood like calamari, fish, scallops, and prawns are tossed in a special cray seasoning and served in soft tortillas. Mint aioli, creamy coriander sauce, and a unique guacamole salad add bursts of flavor. Crispy potato wedges and a refreshing mint sour cream dip with jalapenos and pickled cabbage complete this vibrant dish.

TRUFFLE CHICKEN RISOTTO

\$29.90

Creamy Arborio rice is infused with chicken stock and simmered with tender chicken, fragrant truffle paste, and a touch of white wine. Baked Japanese pumpkin adds sweetness, while cashews and Italian herbs provide depth of flavor.

THAI BEEF SALAD

\$28.90

Spicy marinated beef takes center stage in this refreshing Thai salad. The beef is served over a bed of mesclun greens with cool cucumber, crisp onions, and juicy tomatoes. A flavorful special thai dressing ties everything together, while fried shallots add a delightful textural contrast.

FISH & CHIPS

\$26.90

Crispy battered fish and golden fries are the stars of this classic dish. They're accompanied by a refreshing side of mixed greens, house-made tartar sauce for dipping, and tangy tomato sauce.

OCEAN PLATE

\$31.90

Succulent grilled seafood like fish, calamari, prawns, and scallops are served over creamy mashed potatoes. A bright lemon reduction adds a touch of acidity, while mixed greens provide a refreshing contrast.

Please let us know of any food allergies or restrictions when placing your order