

THE CRAY

Seafood & Grill Restaurant

DINNER FEAST

Monday – Thursday

3 Course Dinner – \$49.90 per person

Entrée

Garlic Bread

OR

Panko-Crumbed Salt & Pepper Calamari (NF GFO I HF)

Main Course (Choose One)

Lobster Linguine (NF HF M)

Barramundi (GF NF M HF)

Wagyu Rump MB4+ With Creamy Garlic Sauce (GFO NF A HFO)

Creamy Garlic Prawns (GF NF HFO I)

Creamy Garlic Chicken (GFO NF HFO)

Fettuccine Olio (V HF NF)

Dessert

Warm Chocolate Brownie

OR

Sticky Date Pudding

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

**This Dinner Feast is available for individual Dine-In only groups of up to 9 people.
Not Available for sharing or takeaway.**

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



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LOBSTER LINGUINE (NF HF M)

Local half crayfish, prawn cutlets, cherry tomatoes, and linguine pasta cooked in olive oil with onion, chilli, garlic, and fresh herbs.

BARRAMUNDI (GF NF M HF)

Local skin-on barramundi fillet served with creamy mash, grilled prawns, broccolini, and lemon butter sauce.

WAGYU RUMP MB4+ WITH CREAMY GARLIC SAUCE (GFO NF HFO A)

Served with beer-battered steak fries and a small garden salad.

CREAMY GARLIC PRAWNS (GF NF HFO I)

Prawn cutlets cooked in a creamy garlic sauce, served with turmeric rice.

CREAMY GARLIC CHICKEN (GFO NF HFO)

Chicken breast cooked in a creamy garlic sauce, served with turmeric rice.

FETTUCCHINE OLIO (V NF HF)

Garlic, spinach, roasted cherry tomatoes w a hint of chilli and evoo.