



THE CRAY

Seafood & Grill Restaurant

Monday to Friday*

3 Course Special Lunch @49.90 PP

Entrée

Garlic Bread
or

Panko-Crumbed Lemon Pepper Calamari (GFO) (I,PF,HF,NF)

Main Course (Choose One)

Lobster Roll (A,HL,NF)

Seafood Linguini (M,HL,NF)

Truffle Chicken Risotto (GFO) (A,HF,NF)

Premium Australian Wagyu Rump MB4+ (A,HL,NF)

Ocean Plate (GFO) (I,HF,NF)

Local Fish & Chips (GFO) (A,HF,NF)

Fettuccine Aglio e Olio (V) (HF,NF)

Desserts

Warm Chocolate Brownie
or

Warm Sticky Date Pudding

*Please Note: The Above Special Promo is not

All Open Days*

4 Course Dining Experience @59.90 PP

To Begin

Garlic Bread
or

Warm Artisan Bread Roll with Butter

Entrée

Stuffed Mushroom
or

Panko-Crumbed Lemon Pepper Calamari (GFO) (I,PF,HF,NF)

or

Creamy Garlic Prawns (GFO) (I,NF)

Main Course (Choose One)

Lobster Linguini (A,NF,HF)

Lobster Roll (A,NF,HF)

Ocean Plate (GFO) (I,PF,HF,NF)

Grilled Barramundi (M,GFO,PF,HF,NF)

Wagyu Rump MB4+ (A)

Creamy Garlic Chicken with Rice (GFO) (A)

Fettuccine Aglio e Olio (V) (NF,HFO)

Desserts

Warm Chocolate Brownie
or

Warm Sticky Date Pudding

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

GFO Gluten Free Option NF Nut Free DF Dairy Free HL Halal Friendly A Australian I International M Mixed HFO Halal Friendly Option

THE CRAY

Seafood & Grill Restaurant

LUNCH MENU

LOBSTER ROLL (A,HFO,NF) 34.90

Tender Western Australian rock lobster, gently folded through melted butter and fresh parsley, served in a toasted brioche bun with crisp cos lettuce and smoky chipotle mayonnaise. Accompanied by Cajun-spiced beer-battered chips.

LOBSTER LINGUINI (A,HF,NF) 39.90

Half local crayfish sautéed with chilli, garlic, extra virgin olive oil, fresh herbs and cherry tomatoes, complemented by South Australian mussels and linguini pasta. Finished with shaved Parmesan.

TRUFFLE CHICKEN RISOTTO (GFO) (A,NF,HFO) 32.90

Creamy Arborio rice infused with truffle, featuring tender chicken pieces and roasted butternut pumpkin. Finished with Parmesan and fresh parsley.

WAGYU RUMP MB4+ (GFO) (A,NF,HFO) 36.90

Premium Australian Wagyu rump (MB4+) grilled to your liking and served with a creamy garlic and white wine sauce, beer-battered steak fries, and a seasonal garden salad.

LOCAL FISH & CHIPS (GFO) (A,DF,NF) 30.90

Fresh local barramundi coated in our signature beer batter and fried until golden and crisp. Served with beer-battered chips, mixed leaf salad, house-made tartare sauce and tomato sauce.

OCEAN PLATE (GFO) (I,M,NF,HF) 34.90

A generous selection of grilled hoki, calamari, prawns and scallops served atop creamy mashed potatoes, accompanied by a seasonal garnish salad and finished with a delicate lemon butter sauce.

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