

Bread

GARLIC BREAD (3 Slices) (V) 11

TURKISH BREAD (6 Pieces) (V)
With a duo of dips and marinated feta & olives **24**

MINI LOAF served with butter (V) 9

Oysters

HALF DOZEN

NATURAL (A HF GF DF)	32	49
KILPATRICK (A GF)	37	56
MIGNONETTE (A GF DF HF NF)	37	56
MORNAY (A NF)	37	56
CHILLI, LIME and CORIANDER (A GF DF HF NF)	37	56

Entrée

CHILLI MUSSELS (A GF DF HFO NF)
Mussels cooked in garlic, chilli, white wine and finished with napolitana sauce.
33 Entrée | 45 Main

SEAFOOD CHOWDER (GFO M HF NF)
A mix of fish, squid, prawns, and mussels cooked in a rich creamy sauce with broccoli and potatoes. **30 Entrée | 42 Main**

SALT & PEPPER CALAMARI (GFO I HF NF)
Panko crumbed salt & pepper calamari with a caprese salad and lime aioli
29 Entrée | 43 Main

SIZZLING PRAWNS (GF M DF HFO NF)
Prawns infused with chilli, garlic, olive oil, fresh herbs and finished with a touch of white wine.
34 Entrée | 46 Main

CREAMY GARLIC PRAWNS (GF M HFO NF)
Prawns cooked in a creamy garlic sauce, served with turmeric rice. **34 Entrée | 46 Main**

JAPANESE SEARED SCALLOPS (GF I HF NF)
Seared scallops with creamy parsnip puree and caramelized onions **36 Entrée | 49 Main**

STUFFED MUSHROOM (GF HF NF)
Portobello mushroom stuffed with creamy mushroom duxelles served with mango chutney, garnished Greek salad. **28 Entrée | 38 Main**

From the Land

STEAK & LOBSTER DELIGHT (A GF HFO NF)
Grilled scotch fillet and a half local crayfish cooked with herb garlic butter and Cajun roast potatoes, broccolini, and chardonnay creamy garlic sauce. **92**

SURF AND TURF (GF M HFO NF)
Scotch fillet, prawns, and slipper lobster served in a white wine creamy garlic sauce and roast vegetables. **58**

EYE FILLET STEAK (A GF HFO NF)
250g Eye fillet Served with red wine jus, seasonal greens, mushroom and garlic-parmesan mash potatoes **56**

CHICKEN EXCELLENCE (GFO M HFO NF)
Pan-fried chicken breast, served with prawns and scallops in a creamy cajun and brandy sauce. Served with rosemary potatoes and cos-greek salad. **47**

CHICKEN PARMIGIANA (A NF HF)
Panko crumbed chicken breast topped with napolitana sauce, melted shredded cheese with creamy garlic spaghetti Served with cos-greek salad. **42**

LAMB CURRY (GFO, DFO, NF, HF)
Tender lamb simmered in a traditional mild creamy curry sauce served with turmeric rice and pappadams. **42**

Seafood Platters

SERVES 2

IMPERIAL PLATTER (GFO M HFO NF)
King crab legs, full grilled WA crayfish with lemon basil sherry sauce, Singaporean chilli crab, cajun crumbed WA octopus with chipotle mayo, sizzling scampi, clam seafood chowder, seared scallops with salsa, smoked salmon caesar salad, choice of oysters (6) and turkish bread. **398**

EXECUTIVE PLATTER (GFO HFO M NF)
Full grilled WA crayfish with garlic butter, grilled local prawns, grilled snapper, slipper lobster in lemon butter sauce, creamy garlic prawns, chilli mussels, prawns & scallop skewers with mint balsamic sauce, salt & pepper calamari, choice of oysters (6), panko crumbed WA octopus salad & pickled vegetables and Turkish bread. **298**

THE CRAY PLATTER (GFO M HFO NF)
Full mornay WA crayfish, battered hoki fish, chilli mussels, creamy garlic prawns, prawns & scallop skewers with mint & balsamic sauce, grilled crumbed hoki fish with chipotle mayo, salt & pepper calamari, natural oysters (4), slipper lobster with lemon butter sauce, greek salad and chips **182**

ROYALE PLATTER (GFO HFO NF M)
Full grilled WA local crayfish with herb garlic butter, creamy garlic prawns, sizzling local 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 roll. **225**

CRAY "LESS" PLATTER (GFO HFO M NF)
Same as The Cray Platter, excluding the Full Mornay Crayfish. **126**

From the Ocean

SINGAPOREAN CHILLI CRAB (GFO M HFO NF)
Chilli crabs (3), king prawns cooked in a tangy, sweet, and spicy sauce served with mini crusty roll. **55**

HERB CRUSTED SNAPPER (GFO A DFO HF NF)
Grilled with caponata, beetroot puree, creamy lemon butter dill sauce, and served with grilled local prawns. **52**

BARRAMUNDI (GFO A DFO HF NF)
Grilled skin-on local barramundi, served with seared local prawns, lemon pepper potatoes, semidried tomatoes, broccolini, with lemon butter sauce. **48**

SPAGHETTI MARINARA (DF HFO M NF)
A mix of seafood, basil and garlic in napolitana sauce with a touch of white wine. **44**

FETTUCCINE DELICATE (HFO NF M)
Fettuccine pasta with prawns, scallops, snow peas and creamy garlic and white wine sauce. Topped with shaved parmesan. **44**

TRUFFLE LOBSTER RISOTTO (A HFO)
Chunky WA crayfish meat in truffle béchamel risotto, topped up with truffle oil, parmesan, served in a crayfish shell on a bed of baby spinach. **56**

SEAFOOD SENSATION (GFO HFO M)
Prawns, squid, fish, scallops, potatoes, cherry tomatoes, 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. **46**

Crayfish

SIMPLY GRILLED (GF DFO HF M NF)
Fresh local crayfish simply grilled with garlic butter and served with roast vegetables, greens, mediterranean salad, and prawn and scallop skewers (Subject to availability). **79 (H) | 139 (F)**

MORNAY (A HF NF)
Cooked with béchamel sauce topped with shredded cheese, served with rosemary potatoes and house salad. **52 (H) | 89 (F)**

MISO BUTTER RED CRAY (A HFO GFO NF)
WA Crayfish with Japanese-inspired miso butter with a thin layer of blended cheese served with pickled veg salad and golden beer battered chips. **54 (H) | 94 (F)**

THERMIDOR (A NF)
Crayfish cooked in a creamy dijon, dill, brandy and béchamel sauce, shredded cheese, served with rosemary potatoes and house salad. **54 (H) | 94 (F)**

ADD PRAWN & SCALLOP SKEWERS (GFO DF I HF NF) **10 (1 piece) | 17 (2 pieces)**
(can only be served with the main dish)

(V) Vegetarian, (A) Australian, (DF) Dairy free. (DFO) Dairy free option, (GF) Gluten free. (GFO) Gluten free option, (M) Mixed, (HF) Halal friendly, (HFO) Halal friendly option, (I) International, (NF) Nut free, (V, DFO, GFO, HFO) options available upon request.

Note: During public holidays 15% surcharge applied on all bills.

Sides and Salads

CAESAR (NF GFO)

Egg, shaved parmesan, anchovy, crispy bacon, and croutons, tossed with cos lettuce with homemade dressing. 24

WITH CHICKEN (28) SMOKED SALMON (I) (34)

CLASSIC HOUSE SALAD (V GF VV)

Mixed leaves with prunes, feta, cranberries, cucumber, red onion, cherry tomatoes, capsicum, mixed olives, with chef's special dressing. 20

BEER BATTERED STEAK CHIPS with tomato aioli (V) 12

ROASTED POTATOES (V GF) 12

STIR FRIED GREENS (GF) 17

STEAMED TURMERIC RICE (VV GF) 11

CONDIMENTS

Creamy mushroom sauce / Red wine jus / Creamy garlic sauce 6

Kids Menu

ONLY AVAILABLE TO KIDS 12 & UNDER

NZ HOKI AND CHIPS (DFO I GFO HFO)

Battered or Grilled 20

SPAGHETTI BOLOGNESE 20

CHICKEN NUGGETS AND CHIPS 20

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, (GF) gluten free, (V, 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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