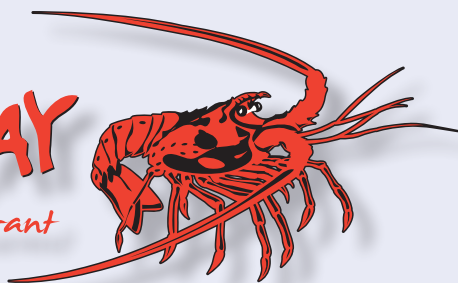


RED CRAY

Seafood & Grill Restaurant



BREADS

GARLIC BREAD (3 SLICES) \$6.50
(EXTRA SLICE \$1)

TURKISH BREAD WITH A TRIO OF DIPS \$16.00

ENTREE

TASTE PLATE \$26.00
Changes daily. Please ask waitstaff. Serves Two

SALT & PEPPER CALAMARI \$18.00
Calamari dusted in our own flour mix, served on fetta, roma tomatoes, roasted red capsicum, stuffed olives and mix leaves, lime chilli aioli.

CHILLI MUSSELS \$20.00
Steamed in garlic, chilli, torn basil and white wine, finished with napolitana sauce.

SIZZLING PRAWNS \$23.00
Infused with chilli, garlic, olive oil and a touch of white wine.

SEAFOOD CHOWDER \$24.00
Poached fish and mussels with broccoli in a creamy dill broth with a hint of white wine.

ITALIAN PLATE \$27.00
Grilled cacciatore sausage, sliced prosciutto, chargrilled vegetable marinade.

SCALLOPS (4) \$23.00
Seared scallops, Chardonnay cauliflower cream, crisp pancetta and topped with a peppery salad.

OYSTERS

	(6)	(12)
NATURAL	\$18.00	\$30.00
KILPATRICK	\$21.00	\$37.00
BLOODY MARY	\$22.00	\$38.00
ROCKEFELLER	\$21.00	\$37.00

SEAFOOD PLATTERS

REDCRAY PLATTER	\$85.00
Beer battered fish, garlic prawns, chilli mussels, basil pesto scallops, grilled crumbed fish, natural oysters (4), salt and pepper calamari and chips.	Serves 2

EXECUTIVE PLATTER	\$138.00
The same as the Red Cray Platter, including pan fried lobster tails in garlic butter. (Additional cost for Mornay / Grilled / Royale)	Serves 2

CRAYFISH

	Half	Full
MORNAY	\$36.00	\$64.00
Cooked in thick béchamel sauce and dill, then topped with cheddar cheese and served with chips and mixed leaf salad.		

ROYALE	\$38.00	\$66.00
Cooked in béchamel sauce, topped with cheddar cheese, prawn and scallop skewer, lemon butter sauce and served with chips and mixed leaf salad.		

GRILLED	Market Price
Crayfish grilled with garlic butter, chips and mixed leaf salad (Subject to availability).	

SEAFOOD

CATCH OF THE DAY

Market

Changes daily, please ask waitstaff.

Price

BARRAMUNDI

\$35.00

Crispy skin-on barramundi served simply on creamy mash potato, red pepper capsicum purée, seared scallop, lemon scented reduction.

TASMANIAN SALMON

\$33.00

Grilled medium-rare on a creamy herb and caper risotto, green beans, caramelised butter and tomato pesto.

SPAGHETTI MARINARA

\$30.00

A mixture of fresh seafood with basil, garlic and a touch of white wine with spaghetti pasta, finished with napolitana sauce.

PUNJABI PRAWNS

\$30.00

Prawns cooked in a mild masala sauce, with a dash of coconut cream served with basmati rice and pappadums.

SEAFOOD SENSATION

\$34.00

Prawns, squid, and fish cooked in bechamel sauce with slices of potato, tomato, capers and fresh dill, topped with melted cheese and breadcrumbs, served with a side salad mix.

MEATS & POULTRY

LAND & SEA (250gm)

\$39.00

Rib-eye steak cooked to your liking, served with chips and topped with creamy garlic prawns.

CHICKEN

\$28.00

Pan-fried chicken with Marsala wine and mushrooms, served with creamy mash and mixed green salad.

BUTTER CHICKEN (MILD) \$27.00

Marinated tandoori chicken, simmered in a cinnamon creamy tomato reduction, served with basmati rice and pappadums.

MEDLEY PLATE \$38.00

Three lamb cutlets, gourmet pork sausages, spiced crispy skin chicken served with slow roasted potatoes and green beans.

SALADS

CAESAR \$14.00

Cos lettuce, egg, shaved parmesan, anchovy, crispy prosciutto and crunchy croutons.

WITH CHICKEN \$19.50

HOUSE SALAD \$10.50

Red onion, tomato, feta, olives, cucumber, mix leaves and balsamic dressing.

SIDES

BEER BATTERED CHIPS \$6.50

RICE \$4.00

CUT CHILLI IN OIL \$1.50

KIDS MENU

GRILLED FISH WITH MASH \$9.50

SPAGHETTI BOLOGNESE \$9.50

CHICKEN STRIPS & CHIPS \$9.50

b.y.o. wine only - \$6.00 per bottle

DESSERT

CHOCOLATE DECADENT OR STICKY DATE \$9.00
Served warm with ice cream and cream.

CHOCOLATE TIRAMISU \$11.00

VANILLA BEAN PANACOTTA \$9.00

TRIO OF SORBET | GELATO \$9.00
Please ask wait staff.

COFFEE & TEA \$3.50
Flat White, Espresso, Long Black, Short
Macchiato, Black Tea, English Breakfast, Earl
Grey, Green Tea, Chamomile, Peppermint.
* Soy also available.

COFFEE & MORE \$4.00
Vienna (white, black or chocolate),
Cappuccino, Latté, Long Macchiato, Mocha,
Hot Chocolate, Affogato, Chai Latté.

FLAVOURED LATTE \$4.50
Caramel, Hazelnut, Vanilla, Cinnamon.

LIQUEUR COFFEE \$9.50
Irish (Bailey's), Mexican (Kahlua), Roman
(Galliano).

PORT \$5.00
Pinelli Aged Tawny Port. Per Glass.

ALVEAR PEDRO XIMENEZ 1927 \$8.00
Flavours of maple syrup, figs, raisins with a
hint of coffee and dark chocolate. Per Glass.