

B R E A K F A S T



RED CRAY

O N B E A U F O R T

SATURDAY - SUNDAY from 7am until 11am

RED CRAYS GROWN-UPS BREAKFAST 30.

- **ELEGANT** - Glass of Champagne, English Muffin, Eggs, Poached Prawns, Rocket and Avocado
- **BRASSY** - Bloody Mary, Sausage, Steak, Fried Egg, Fried Potato and Turkish Bread

JELLY JAR 30.

A Layer of Avocado and Steamed Crayfish set in a White Wine Jelly

SMOKED SALMON 22.

House Smoked Salmon, Poached Eggs, English Muffin and Hollandaise

OLD FAITHFUL 20.

Bacon, Eggs Your Way, Garlic Mushrooms, Grilled Tomato, Sausage and Ciabatta

AVOCADO COCKTAIL 22.

Avocado and Prawn Cocktail on Rocket

SCALLOPS 22.

Seared Scallops, Scrambled Eggs with Chives, Ciabatta and Balsamic Glaze

KIDS – All served with toast 8. ea
Adult Size 16. ea

- **HAPPY** - Egg and Bacon
- **CHEEKY** - Egg and Sausage
- **DREAMY** - 2 Eggs

SOMETHING SWEET 18.

(AND NAUGHTY) Whiskey and Cream Gelato with a nip of Kahlua

***EXTRAS** 3. ea

***PREMIUM EXTRAS** 6. ea

WELCOME TO



RED CRAY

BREADS

GARLIC BREAD 6.

PLAIN BREAD with Butter 5.

OYSTERS (GF)

Natural | Kilpatrick

Prosecco and Caviar

\$4.5 ea | \$24/6 | \$46/12

ENTRÉE

CHILLI MUSSELS (GF) 19.

South Australian Mussels, White Wine,
Napolitana Sauce and Basil

CALAMARI (GF available) 18.

Grilled Calamari tossed in a Chilli,
Lemongrass, Mint and Coriander Dressing
on Crispy Noodles

CHARCUTERIE 26.

Prosciutto, Sopresso, Pancetta, Pickled
Vegetables, Danish Feta and Turkish Bread

SIZZLING PRAWNS (GF available) 24.

Sizzling Creamy Pernod Prawns with a
Tortilla

EGGPLANT SALAD (GF) 15.

Marinated Grilled Eggplant Salad
with Tomato, Red Onion, Basil, Crumbled
Grana Parmesan and EVOO

MAINS

FISH OF THE DAY

See Specials Board

HUON SALMON 32.

Grilled Medium Rare with Hokkien Style Noodles and Crispy Shallots

CRAB CAPELLINI 34.

Crab Meat, Chilli, Garlic, Basil and Fresh Home-made Tomato Sauce

BISTECCA ALLA FIORENTINA (GF) 39.

500g MSA Beef T-Bone, Carved from the Bone, Served with Fresh Spinach

ADD

- Creamy Cauliflower and Bacon 5.
- Roast Potato and Rosemary 4.
- Honeyed Baby Carrots 5.
- Jus 3.
- Truffle Oil 4.

PAPPARDELLE 34.

Prawn and Scallop Pappardelle with Cream, Pumpkin, Spinach, Cracked Pepper and Cherry Tomatoes

MEATY PORK RIBS (GF) 33.

Slow Cooked Meaty Pork Ribs Cooked in Orange and Spices, with Mash and Pickled Eggplant

SPATCHCOCK (GF) 28.

Spatchcock Marinated in Lemon, Garlic and Herbs, served with Potato, Baby Carrots and Broccoli

SWORDFISH (GF) 32.

Swordfish Twice Cooked (Cherry Wood Smoked and Seared), Grilled Tomato, Sweet Potato Puree, and Balsamic Glaze

CRAYFISH

*All Crayfish served with Beetroot and Pumpkin Salad and your choice of Mash or Fries

LOCAL GRILLED (GF) Market Price
MORNAY 37. Half / 68. Full

SEAFOOD PLATTERS

RED CRAY PLATTER 90. (Serves 2)

(GF Available)

Grilled Fish, Battered Fish, Moreton Bay Bug, Grilled Scallops, Prawn Skewers, Fried Calamari, Chilli Mussels, Chips, Greek Salad, Tartare and White Sambucca Mayonnaise

EXECUTIVE PLATTER 145. (Serves 2)

As per the Red Cray Platter with the addition of a Whole Crayfish Mornay and Natural Oysters (4)

KIDS MEALS

GRILLED FISH WITH MASH 8

SPAGHETTI BOLOGNESE 8

SAUSAGE AND CHIPS 8

SIDES

Beer Battered Fries with Tomato Sauce 6.

Pearl Barley, Cos Lettuce, 12.

Roasted Baby Carrots, Grilled Zucchini and Danish Feta

Greek Salad (GF) 12.

Seasonal Vegetables (GF) 8.

CHEESE

CHEESE BOARD 16.

Two Cheeses, Conserved Fruit,
Almonds, Wafer Biscuits

DESSERTS

CHEESECAKE OF THE WEEK 10.

PANNA COTTA (GF) 10.

Ask Your Waiter For This Weeks Flavour

TIRAMISU 10.

The Classic Italian

STICKY DATE PUDDING 10.

Butterscotch Sauce, Cream and Ice Cream

CHOC DECADENCE 10.

With Cream and Ice Cream

SMORES 10.

Shortbread and Ice Cream Sandwich
Topped with a Fired Marshmallow

MASARLA ZABAGLIONE 17.

(GF available)

Warm, Silky Marsala Infused Sabayon
Mousse, Made and Served at Your Table,
Topped with Shaved Couverture Dark
Chocolate and Sponge Finger Biscuits
for Dipping

WITH 2 Espresso Martinis 40.