



GROUP SET MENU OPTIONS

for groups of 10 or more

Mon-Thurs Reduced A La Carte, Choice of 3
Friday & Saturday Alternate Drop Strictly (20+ guests)

#1... \$55 pp – 2 courses
shared entrée | main
(monday – thursday only)

#2... \$65 pp – 2 courses
main | dessert

#3... \$70 pp – 2 courses
entrée | main

#4... \$75 pp – 3 courses
shared entrée | main | dessert

#5... \$80 pp – 3 courses
entrée | main | dessert

OPTIONAL EXTRAS

... side dishes (see Lure Menu) ... \$8-\$9 per bowl
... assorted cheese plates to share ... \$10 per person
... segafreddo coffee & tea w petit fours... \$9.00 per person

Note:

- * Denotes a 'Vegetarian' item
- * Denotes a 'Gluten Free' item

group set menus



ENTREE (select three)

Lure Entrée Tasting Plate* (*not available for 'shared entree'*)
... selection of lure signature dishes

Soft Shell Crab, Crispy Fried
... fresh coconut & peanut salad, palm sugar dressing, chilli jam

Crystal Bay Prawns *
... iceberg lettuce, avocado, crispy pancetta & orange dressing

Charcuterie Plate
... olive jam, cornichons, grilled bread

Seared Clearwater Scallops *
... sweet corn puree, basil, pancetta

Roasted Baby Beetroot & Blue Cheese *
... walnuts, crisp kipfler potato & granny smith apple salad

MAINS (select three for 'Choice' or two for 'Alt-Drop')

Pan Roasted Barramundi Fillet
... green curry sauce, steamed rice, bean sprout & green papaya

Crispy Skin King Salmon (MR) *
... nicoise garnish, poached free range egg & white anchovie

Roast Duck Breast *
... spiced carrots, caramelised parsnip puree & port wine sauce

Wagyu Sirloin (M) *
... creamed desiree potato, spinach, watercress, bordelaise sauce

Soverign Hill Lamb Rump *
... peas, bacon, lettuce & sticky red wine jus

Twice Baked Goats Cheese & Zucchini Soufflé *
... zucchini, green olive & mint salad

group set menus



DESSERTS (select three for 'Choice' or two for 'Alt-Drop')

Warm Profiteroles
... w hazelnut cream, chocolate sauce & toasted almonds

Buttermilk Panna Cotta
... w summer berries & strawberry consomme

Praline Semi Freddo
... figs with marscapone cream

assiette de fromages
... quince paste, muscatels, toasted walnut bread & lavosch

BIRTHDAY CAKES..

b.y.o cakes will incur a \$2.50 per person plate charge
Specially prepared cakes are available on request

group set menus