

ENTRÉE

Coffin Bay Oysters (S.A.)

medium salty characteristics with soft, creamy flavours
freshly shucked to order

Natural

lemon *

Ponzu

soy, kombu, citrus w olive oil pearls

Rockefeller

pernod, spinach & garlic cream w salmon pearls

(6) 19 (9) 28 (12) 36

Lure's Seafood Chowder18

scallops, prawns, reef fish & smoked pancetta
crusty bread

Trio of Sashimi...25

Yellow Fin Tuna, seaweed salad
Atlantic Salmon, pickled daikon
Kingfish, pickled carrot & cucumber

Seared Clearwater Scallops...24 *

sweet corn puree, basil, pancetta

Crystal Bay Prawns...24 *

avocado mousse, sugar cured cherry tomato, parmesan oil

Charcuterie Plate....27

olive jam, cornichons, grilled bread

Soft Shell Crab, Crispy Fried....23

fresh coconut & peanut salad, palm sugar dressing, chilli jam

Roasted Baby Beetroot & Blue Cheese....18 *

walnuts, crisp kipfler potato & granny smith apple salad

Entrée Tasting Plate

For 1...29 For 2...50 For 3...72

oyster ponzu, tuna & kingfish sashimi, scallop, prawn, soft shell crab

*Vegetarian *Gluten Free

Live from the Tank

Whole Mud Crab... market price

-chilled with dipping Sauces *
(please allow minimum 40mins)
-wok seared chilli singapore style
-steamed ginger, lime & asian greens *

Seafood Platter for 2.... P.O.A

mud crab or whole fish
grilled king prawns, seared scallops, oyster's
salad & hand cut chips

MAIN COURSE

Pan Roasted Barramundi Fillet...36

green curry sauce, steamed rice, bean sprout & green papaya

Crispy Skin King Salmon....35 *

nicoise garnish, poached free range egg & white anchovie

Coral Trout & King Prawns....48 *

parisian potatoes, asparagus, golden chanterelle, salsa verde

Oven Baked Whole Fish ...39 *

fried capers, tomato, parsley & buerre noisette *

Moreton Bay Bugs & Seared Scallops....43 *

heirloom tomato & snow pea leaf salad, saffron cream

Roast Duck Breast...35 *

spiced carrots, caramalised parsnip puree & port wine sauce

Rangers Valley Wagyu Sirloin...44 *

creamed desiree potato, spinach, watercress & bordelaise sauce

Soverign Hill Lamb Rump...35 *

peas, bacon, lettuce & sticky red wine jus

Twice Baked Goats Cheese & Zuchinni Soufflé...29 *

zuchinni, green olive & mint salad

Sides

twice cooked hand cut chips w aioli ...8
broccolini, toasted cashew & pancetta....9
seasonal vegetables & soft herb butter....8
mixed lettuce, croutons w chardonnay vinaigrette....8
creamed desiree potato....8

Lure Restaurant

We have created a menu which maintains the philosophy of featuring a wide range of the finest seasonal produce. Our seafood is fresh and our dishes are original and cutting edge.

"Customer satisfaction is always our primary focus. Thank you for selecting Lure Restaurant, Bon Appetite!"

Jack Zappala (Owner, The Coro)

Degustation menu

Monday to Saturday 6.00-8.30

7 courses

85 per person

125 per person with matching wines
designed to be enjoyed by the entire table

Mixed Sashimi Plate

Seafood Chowder

Grilled Clearwater Scallops

Coral Trout & Grilled Prawn

Wagyu Sirloin

Dark chocolate fondant

coffee & petit fours

Executive Chef – Peter Clark

DESSERT

Warm Profiteroles....15

hazelnut cream, chocolate sauce & toasted almonds

Buttermilk Panna Cotta....14

summer berries & strawberry consomme

Trio of Mango...15

sorbet, salad, cheesecake

Dark Chocolate Fondant....15

crème fraiche sorbet

Praline Semi Freddo....14

Figs with marscapone cream

Assiette de Fromages....

quince paste, muscatels, toasted walnut bread & lavosh

2 cheese... 16

3 cheese... 23

4 cheese... 29

COFFEE & TEA

Segafredo Espresso Coffee....4.0

Penelope Sach Herbal Tea....4.0

Tea or Coffee w Petit Fours....9

DESSERT WINE

2008 Yalumba Late Harvest (SA) 90ml....12 375ml....42

2004 Cloudy Bay Late Harvest Riesling 375ml....60

2006 Craggy Range Noble (NZ) 375ml....86

1997 Chateau d'Yquem (France) 375ml....495