

ENTREE

Freshly Shucked Oysters

Natural*

Oysters Kilpatrick*

Oysters Retro

Black Sesame Tempura Oysters w Black Bean Aioli
& a Dash Of Wasabi Oil

Oysters Rockefeller*

Baked Oysters w Spinach & Garlic Cream
& Tasmanian Salmon Roe

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

24 Mixed Oysters (4X6)....60.0

Lure Entrée Tasting Plate

For One...29 For Two to Share....48

Lure's Seafood Chowder18

Topped w Crème Fraiche & Lemon Myrtle Bread

Mixed Sashimi Plate...25*

Blue Fin Tuna, Rock lobster, Ocean Trout & Clearwater Scallop

Smoked Salmon and Safogliata Roulade...25*

w. Frisee Leaves & Wild Lime Dressing

Rock Lobster & Cepe Linguine...27

Shredded Baby Spinach & Crustacean Sauce

Balmain Bug Salad....25*

w Watercress, Ruby Grapefruit & Herbed Mayonnaise

Grilled Prawns and Clearwater Scallops27

Vodka Cream Fraiche & Tasmanian Salmon Roe

Grilled Boneless Quail ,...20*

Fava Bean Ragout & Truffled Aioli

Tempura Red Claw... 24

on Snow Pea Tendril Salad w Chilli Lime Aioli

Warm Gorgonzola & Marscapone Tart....18*

w Arugula & Red Wine Poached Pear Salad

MAIN COURSE

Live Whole Mud Crabs (NTH QLD).... Market price*

-Chilled with Dipping Sauces
-Wok Seared Chilli, Ginger & Shallot
-Steamed w Fresh Lime juice, Lime Zest & Kaffir Lime

Seafood Platter for 2 P.O.A

Grilled Fish of the Day....37*

on Sweet Potato & Crab Risotto

Grilled Barramundi & Soft Shell Crab39*

Asparagus spears & Sweet Soy Lemongrass Sauce

Roasted Ocean Trout38

Parsnip Thins, Scallop & Chive Sauce

Pan Seared Coral Trout & Grilled Prawns...48*

w Almond Cauliflower Puree, Fried Caper & Lime Beurre Blanc

Grilled King Prawns....38

on Spicy Pearl Couscous w Harissa Butter

Certified Black Angus Eye Fillet...42*

Buffalo Fetta Mash, Baby Zucchini & Sauce Valois

Japanese Style Seafood Curry....36*

w Steamed Rice, Pickled Vegetables

Szechuan Magret Duck Breast....38

w Fried Udon Noodles, Bok Choy & Shitake Mushrooms

Junee Lamb Loin37*

w. Chickpea Fritter, Warm Eggplant Salad & Crisp Pancetta

Grilled Potato & Parmesan Gnocchi 29*

Sauteed Heirloom Tomatoes, Grilled Portobello
& Pecorino shavings

*Vegetarian *Gluten Free

Sides*

Hand Cut Chips w Aioli & Smoked Tomato Relish ...8
Steamed Broccolini & Sautéed Almonds...9
Mixed Seasonal Vegetables Tossed with chive Butter....8.
Tomato Basil & Persian Fetta Salad w Balsamic....9
Mixed Lettuce w Avocado, Cucumber & Mixed Tomato....8

DESSERT

Warm Profiteroles....15
Chocolate Sauce & Double Cream

Hibiscus Jelly Panacotta....14
w Kiwifruit Salsa, Pistachio Fairy Floss, Tuile Biscuit

Chocolate Assiette....16
An Assortment of Chocolate Desserts

Individual Chocolate Banoffee Pie....15
w Chocolate & Hazelnut Sauce

Vanilla Brulee....14
w Wattleseed Almond Biscotti

Ice Cream & Sorbet Selection....12*
Trio of Icecream & Sorbet

Caramelised Tahitian Lime Tart....14
w Pineapple Compote, Macadamia Icecream & Dried Coconut

Cheese Plate....29
w Turkish Figs, Dried Muscatels, Falwasser Crackers & Lavoche

Individual Cheese
(Served w dried fruit & Crackers)

Triple Cream Brie...19
Heidi Aged Gruyere...17
Maffra Aged Cloth Cheddar...17
Gorgonzola Picante Blue...17
Heritage Red Square washed Rind...19

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
2005 Skillogalee Harvest Gold (Clare Valley, SA) 375ml....70
2006 Craggy Range Noble (NZ) 375ml....86
1997 Chateau d'Yquem (France) 375ml....495

Lure Restaurant

Dinner Menu

Queensland's Best Seafood Restaurant
2005, 2006, 2007, 2009

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. Thankyou for selecting Lure Restaurant, Bon Appetite!"

Jack Zappala (Owner, The Coro)

LURE DEGUSTATION MENU

6 courses
80 per person
125 per person with matching wines

Mixed Sashimi Plate
Blue Fin Tuna,
Atlantic Salmon & Clearwater Scallop

or

Balmain Bug Salad
w Watercress, Ruby Grapefruit & Herbed Mayonnaise

Grilled Clearwater Scallops
Vodka Cream Fraiche & Salmon Roe

Pan Seared Coral Trout & Grilled Prawn
w Almond Cauliflower Puree, Fried Caper & Lime Beurre Blanc

Black Angus Eye Fillet
Buffalo Fetta Mash, & Sauce Valois

Chocolate Assiette
An Assortment of Chocolate Pastries

Cheese Plate
Triple Cream Brie ,
Maffra Aged Cloth Cheddar
Dried Muscatels, Falwasser Crackers and Lavoche

Executive Chef – Andrew Pont