

## DESSERTS

Carrot Cake	15
Tiramisu	15
Mud Cake	15
Pavlova	15
Sticky Date	15
Crème Brule	15
Strawberries Romanoff	15
Cheesecake of the Day	15
Dessert of the Day	15
Desserts Platter	49

## COFFEE | AFFOGATO | TEA

All standard coffees	Regular 4.5 / Mug 5
Greek Coffee	5
Affogato   coffee shot with ice-cream	9.5
Affogato Liqueur	15.9
English Breakfast / Earl Grey / Peppermint / Green / Camomile / Ginger	7

## LIQUEUR COFFEE

Byron Bay   Macadamia	12.9
Roman   Galliano	12.9
French   Grand Marnier	12.9
Jamaican   Tia Maria	12.9
Irish   Irish Whisky	12.9
Mexican   Kahlua	12.9

## COGNAC

Courvoisier Napoleon	16
Hennessy V.S.O.P.	16
XO Janneau	16
Remy Martin	16
Martell Cordon Bleu	34

## PORTS & FORTIFIED WINES

Seppeltsfield Grand Tawny	12
Galway Pipe	15
Grandfather	20
Seppeltsfield Grand Muscat	12
Seppeltsfield Grand Tokay	12



# Unicorn Seafood Restaurant

BEST FOOD, GREAT SERVICE, AMAZING AMBIENCE



# Unicorn

## Seafood Restaurant

WATERFRONT DINING

## ALL DAY MENU

36 Marine Parade Kingscliff, NSW 2487  
(02) 6674 4494

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(07) 5530 8809

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<b>BREADS &amp; DIPS</b> <small>gluten free bread available (check with server)</small>	
Garlic Bread	7
Bread Rolls   served with butter	7
Pitta bread	7
Tzatziki   yogurt, cucumber, garlic served with pitta bread	12.5
Beetroot Feta   with pitta bread	12.5

<b>OYSTERS</b>	
Natural	½ dozen 21 / 1 dozen 42
Mornay	½ dozen 22 / 1 dozen 44
Kilpatrick	½ dozen 22 / 1 dozen 44
Battered	½ dozen 22 / 1 dozen 44
Oyster Platter	1 dozen 44

<b>FRESH PRAWNS</b>	
½ kg King Prawns	40
1 kg King Prawns	80

<b>SOUP</b>	
Seafood Chowder (served with bread roll)	14.9

<b>SALADS</b>	
Garden Salad   cos lettuce, tomato, cucumber, capsicum, onion	S 8 / L 15
Caesar Salad   cos lettuce, boiled egg, pancetta, croutons, parmesan, anchovies	16
Greek Salad   cos lettuce, tomato, cucumber, onion, feta, olives	S 10 / L 16
w/ prawns or chicken	22
w/ smoked salmon	25

<b>ENTRÉES (ALSO AVAILABLE IN MAIN SIZE)</b>	<b>E / M</b>
Smoke Salmon   spinach, onion, capers, croutons	16
Grilled Halloumi   with roasted capsicum	14 / 25
Prawn Cocktail   king prawns, cocktail sauce	16 / 27
Prawn Avocado   king prawns, avocado, cocktail sauce	18 / 29
Tuna Sashimi   yellow fin tuna	17 / 33
Scallops   bacon, cherry tomato, lemon butter	17 / 29
Calamari   lightly crumbed, garlic, lemon, butter	15 / 25
BBQ Baby Octopus   garlic, lemon, olive oil (main size with garden salad)	16 / 29
Lamb Fillet   garlic, mushroom, white wine, cream	17 / 33

<b>PRAWNS</b>	<b>E / M</b>
Garlic Prawns   king prawns, garlic, white wine, cream	16 / 29
BBQ Prawns	18 / 33
Lightly Battered   with chilli plum sauce	16 / 29
Roasted Prawns   with herbs, chilli and butter	16 / 29

<b>VEGETARIAN</b>	<b>E / M</b>
Grilled Halloumi   with roasted capsicum	14 / 25
Ravioli   spinach, ricotta and Napoli sauce	23
Eggplant Parmigiana   crumbed eggplant, Napoli sauce, melted cheese	29
Eggplant Schnitzel   served with french fries	24
Add choice of your sauce with schnitzel	
Garlic Cream / Mushroom / Pepper / Diane	5

<b>OCEAN FISH</b>	
Snapper	33
Barramundi	31
Atlantic Salmon	29
Whiting   lightly beer battered	26
Whole Sole	33

Recommended toppings  
Garlic Prawns with cream sauce / BBQ Bugs (please ask your server for price)

<b>CRUSTACEANS</b>	
Barbequed Bugs   lemon butter, Worcestershire	mkt
Barbequed Bugs Mornay	mkt
Lobster Mornay	50

<b>PRIME MEATS</b>	
Eye Fillet with Seasonal Vegetables	32
Recommended toppings	
Garlic Prawns with cream sauce / BBQ Bugs (please ask your server for price)	
Lamb Souvlaki   marinated lamb skewered with capsicum and onion, served with tzatziki, small Greek salad	35
Lamb Fillet   garlic, mushroom, white wine, cream with seasonal vegetables	33
Lamb Cutlet   pesto, cream and white wine with seasonal vegetables	35

<b>POULTRY</b>	
Chicken Parmigiana   crumbed chicken, Napoli	29
Chicken Boscaiola   chicken breast, diced bacon, mushroom, white wine, garlic cream sauce	29
Chicken Unicorn   chicken breast, garlic, spinach, sundried tomato, parmesan cheese, cream	29
Dijon Chicken   chicken breast, Italian herbs, butter, salt, pepper, garlic, dijon mustard, white wine, cream	29
Chicken Schnitzel	24
Add choice of your sauce with schnitzel	
Garlic Cream / Mushroom / Pepper / Diane Sauce	5

<b>PASTA</b>	
Ravioli   spinach, ricotta, Napoli sauce	23
Carbonara   spaghetti, garlic, mushroom, egg, bacon, white wine, cream	25
Prawn Fettuccini   prawns, garlic, white wine, pesto, cream, pine nuts	28
Marinara   Napoli sauce and basil, olive oil, garlic, Italian herbs, parsley, lemon	29
Smoke Salmon Fettuccini   olive oil, pesto, cream, Italian parsley and herbs	29
Fettuccine Chicken   chicken, spinach, onion, parmesan cheese, garlic, Italian herbs, Napoli and cream sauce	28
GLUTEN FREE PASTA ALSO AVAILABLE \$2.50 EXTRA	

<b>KIDS</b>	
Calamari & chips	15
Fish & chips	15
Schnitzel & chips	15
Spaghetti with Napoli	15

<b>SIDES</b>	
Sauce   Garlic Cream / Mushroom / Pepper / Diane	5
Chips	7
Vegetable	10
Side Garden Salad	8
Rice	6
Feta   with bread roll	10
Olives   with bread roll	10

<b>UNICORN PLATTERS SELECTION</b>	
Chef's Platter - FOR ONE   fish, bugs, scallops, garlic prawns and cream sauce	60
Beef & Reef - FOR ONE   eye fillet steak, half lobster mornay, barbequed prawns with seasonal vegetables	72
Unicorn Hors d'oeuvres - FOR TWO   calamari, octopus, grilled halloumi, lamb skewers, BBQ prawns, eggplant crumbed, feta cheese, tzatziki, beetroot feta, pitta bread and small Greek salad	68
Seafood Platter - FOR TWO   Fresh king prawns, smoked salmon, mixed dozen oysters (natural, mornay and Kilpatrick), barbequed bugs, barbequed prawns, garlic prawns, fish, calamari, lobster mornay with fresh fruits	250

<b>UNICORN FUNCTION MENUS</b>	
<b>SET MENU 1</b>	\$65pp
Garlic bread on arrival	
<b>Entrée</b>	
Calamari, Prawn Cocktail, Grilled Halloumi, Seafood Chowder	
<b>Mains</b>	
Chicken Unicorn, Fish of the Day, Eggplant Parmigiana, Lamb Fillet	
<b>Desserts</b>	
Tiramisu, Cheesecake of the Day	
<b>SET MENU 2</b>	\$90pp
Pitta bread with tzatziki and beetroot feta dips on arrival	
<b>Entrée</b>	
Calamari, Prawn Cocktail, Grilled Halloumi, ½ dozen Natural Oyster, Seafood Chowder	
<b>Mains</b>	
Snapper with BBQ Bug and BBQ Prawns, Eggplant Parmigiana, Lobster Mornay, Chicken Unicorn with BBQ Prawns, Lamb Fillets	
<b>Desserts</b>	
Tiramisu, Cheesecake of the day	

Saturday and Sunday subject to 10% surcharge, public holiday 20%

