

DESSERTS & CHEESE

Baklava	16
Tiramisu	16
Pavlova (GF)	16
Sticky Date	16
Crème Brule (GF)	16
Cheesecake of day	16
Strawberries Romanoff (GF)	16
Desserts Platter	55

COFFEE | AFFOGATO | TEA

All standard coffees	Regular 5 / Mug 6
Greek Coffee	6
Affogato coffee shot with ice cream	10
Affogato Liqueur	18
English Breakfast / Earl Grey / Peppermint / Green / Chamomile / Ginger	7

LIQUEUR COFFEE

Greek Mastiha	14
Byron Bay Macadamia	14
Roman Galliano	14
French Grand Marnier	14
Jamaican Tia Maria	14
Irish Irish Whisky	14
Mexican Kahlua	14

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

ALL DAY MENU

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BREADS & DIPS <small>gluten free breads also available (check with server)</small>	
Garlic Bread	7.5
Bread Rolls served with butter	7.5
Pitta bread	7.5
Tzatziki yogurt, cucumber, garlic served with pitta bread	12.9
Beetroot Feta with pitta bread	12.9
Dolmades (GF, DF) stuffed Greek vine leaves served with tzatziki	12.9

OYSTERS (στρείδια)	
Natural	½ dozen 22 / 1 dozen 44
Mornay	½ dozen 23 / 1 dozen 46
Kilpatrick	½ dozen 23 / 1 dozen 46
Battered	½ dozen 23 / 1 dozen 46
Oyster Platter	1 dozen 46

FRESH PRAWNS (γαρίδες)	
½ kg King Prawns	40
1 kg King Prawns	80

SOUP (σούπα)	
Seafood Chowder (served with bread roll)	15.9

SALADS (σαλάτα)	
Greek Village Salad ελληνική σαλάτα tomato, cucumber, capsicum, onion, feta, olives, oregano	S 10 / L 18
Avocado Caprese Salad avocado, tomato, mozzarella cheese, balsamic reduction, basil leaves, olive oil	18
Garden Salad cos lettuce, tomato, cucumber, capsicum, onion	S 9 / L 16
Caesar Salad cos lettuce, boiled egg, pancetta, croutons, shaved parmesan, anchovies	18
w/ prawns	28
w/ chicken	25
w/ smoked salmon	28

SIDES	
Sauce Garlic Cream / Mushroom / Pepper / Béarnaise sauce	6
Chips	10
Vegetables	10
Side Garden Salad	9
Rice	5
Feta with bread roll	12.9
Olives with bread roll	12.9

ENTRÉES (ορεκτικό) <small>Also available in main size</small>	E / M
Smoked Salmon spinach, onion, capers, horseradish	16 / -
Spanakopita filo, spinach, ricotta cheese (main size with small Greek salad)	14 / 30
Grilled Halloumi with roasted capsicum	15 / 28
Prawn Cocktail king prawns, cocktail sauce	16 / 32
Prawn Avocado king prawns, avocado, cocktail sauce	18 / 33
Tuna Sashimi yellow fin tuna	17 / 34
Scallops bacon, cherry tomato, garlic, lemon, butter	16 / 32
Calamari lightly crumbed, garlic, lemon, butter	16 / 28
BBQ Baby Octopus garlic, lemon, olive oil (main size with garden salad)	17 / 32
Lamb Fillet garlic, mushroom, white wine, cream	18 / 35
Avocado seafood avocado, king prawns, oyster, smoked salmon, dolmades, caperes	16 / 32

PRAWNS (γαρίδες)	E / M
Garlic Prawns king prawns, garlic, white wine, cream	16 / 32
BBQ Prawns	18 / 34
Lightly Battered plum sauce	16 / 32
Roasted Prawns herbs, chilli, butter	16 / 32
Prawn Saganaki king prawns, Napoli sauce, ouzo liquor, capsicum, onion, pitta	35

VEGETARIAN (Χορτοφάγος)	E / M
Grilled Halloumi with roasted capsicum	15 / 28
Spanakopita filo, spinach, ricotta cheese (main size with small Greek salad)	14 / 30
Eggplant Parmigiana crumbed eggplant, Napoli sauce, melted cheese with small Greek salad	32
Ravioli Pasta spinach, ricotta and Napoli sauce	26

FISH (Ψάρι)	
Catch of the day	mkt
Snapper	37
Barramundi	34
Atlantic Salmon	34
Whiting lightly beer battered	31
Whole Sole	35

Recommended toppings to any of above fish:
 - Garlic Prawns with cream sauce
 - Half BBQ Bug
 (please ask your server for price)

PRIME MEATS (κρέατα)	
Eye Fillet with Seasonal Vegetables	38
Rump Steak 250g (Nolan's private selection) (MSA) Grass raised, 70 day grain fed	30
Recommended toppings: - Garlic Prawns with cream sauce - Half BBQ Bug (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	35

POULTRY (ΠΟΥΛΕΡΙΚΑ)	
Chicken Unicorn chicken breast, garlic, spinach, sundried tomato, parmesan cheese, cream	32
Chicken Cornwall chicken breast cooked in horseradish, spinach, creamy and cheese sauce served with garden vegetables	32
Chicken Boscaiola chicken breast, diced bacon, mushroom, white wine, garlic cream sauce	32
Dijon Chicken chicken breast, Italian herbs, butter, salt, pepper, garlic, dijon mustard, white wine, cream	32
Chicken Parmigiana crumbed chicken, ham slice, Napoli sauce	34
Chicken Schnitzel	29
Add choice of your sauce with schnitzel Garlic Cream / Mushroom / Pepper	5

PASTA (Ζυμαρικά)	
Ravioli spinach, ricotta, Napoli sauce	26
Carbonara spaghetti, garlic, mushroom, egg, bacon, white wine, cream	26
Prawn Fettuccine prawns, garlic, white wine, pesto, cream, pine nuts	31
Chicken Fettuccine chicken, spinach, onion, parmesan cheese, garlic, Italian herbs, Napoli, cream sauce	31
Marinara - Napoli sauce and basil, - Olive oil, garlic, Italian herbs, parsley, lemon	33
Smoked Salmon Fettuccine olive oil, pesto, cream, Italian parsley, herbs	31

GLUTEN FREE PASTA ALSO AVAILABLE \$2.50 EXTRA

CRUSTACEANS (καρκινοειδή)	
Barbequed Bugs lemon butter	65
Barbequed Bugs Mornay	70
Lobster Mornay	60
Lobster Thermidor	70

KIDS (ΠΑΙΔΙΑ)	
Calamari & chips	15
Fish & chips	15
Schnitzel & chips	15
Spaghetti with Napoli	15

UNICORN PLATTERS SELECTION	
Chef's Platter - FOR ONE fish, bugs, scallops, garlic prawns and cream sauce	62
Beef & Reef - FOR ONE eye fillet steak, half lobster mornay, barbequed prawns with seasonal vegetables	75
Unicorn Hors d'oeuvres - FOR TWO calamari, octopus, grilled halloumi, lamb souvlaki, barbequed prawns, spanakopita, feta cheese, tzatziki, beetroot fetta, pitta bread, Dolmades and small Greek salad	80
Seafood Platter - FOR TWO fresh king prawn, smoked salmon, mixed dozen oysters, barbequed bugs, barbequed prawns, garlic prawns, fish, calamari, lobster mornay with fresh fruits	270

UNICORN FUNCTION MENUS	
SET MENU 1	65pp
garlic bread on arrival	
Entrée	
calamari, prawn cocktail, grilled halloumi, seafood chowder	
Mains	
chicken unicorn, fish of the day, eggplant parmigiana, lamb fillet	
Desserts	
tiramisu, cheesecake of the day	
SET MENU 2	90pp
pitta bread with tzatziki and beetroot feta dips on arrival	
Entrée	
calamari, prawn cocktail, grilled halloumi, ½ dozen natural oyster, seafood chowder	
Mains	
snapper with barbequed bug and barbequed prawns, eggplant parmigiana, lobster mornay, chicken unicorn with barbequed prawns, lamb fillets	
Desserts	
tiramisu, cheesecake of the day	

SURCHARGES: Weekends - 10%
 Public Holidays & New Year's Eve - 20%

