DESSERTS & CHEESE	
Tiramisu	17
Pavlova (GF)	17
Sticky Date	17
Crème Brule (GF)	17
Cheesecake of day	17
Strawberries Romanoff (GF)	17
Desserts Platter	62

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 / Peppe	rmint /
Green / Chamomile / Ginger	6

LIQUEUR COFFEE	
Byron Bay Macadamia	16
Roman Galliano	16
French Grand Marnier	16
Jamaican Tia Maria	16
Irish Irish Whisky	16
Mexican Kahlua	16

PORTS & FORTIFIED WINES	
Seppeltsfield Grand Tawny	12
Galway Pipe	15
Grandfather	20
Seppeltsfield Grand Muscat	12
Seppeltsfield Grand Tokay	12

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



Unicorn Seafood Restaurant

BEST FOOD, GREAT SERVICE, AMAZING AMBIENCE

Unicorn Seafood Restaurant



Garlic Bread	7.	9
Bread Rolls served with butter	7.	9
Pitta bread		.9
Tzatziki yogurt, cucumber, garlic se		
Taramasalta with pita bread	13.	
Dolmades (GF, DF) stuffed Greek vir	ne leaves served with fetta 13.	.5
ΟΥSTERS (στρείδια)		
Natural	½ dozen 27 / 1 dozen 5	2
Mornay	½ dozen 29 / 1 dozen 5	6
Kilpatrick	½ dozen 29 / 1 dozen 5	6
Battered	½ dozen 29 / 1 dozen 5	6
Oyster Platter	1 dozen 5	6
EDECH DRAWNS	/S \	
FRESH PRAWNS () 1/2 kg King Prawns		.5
1 kg King Prawns		0
SALADS (σαλάτα)		
Greek Village Salad ελληνική σαλάτα tomato, cucumber, capsicum, onion, fetta, olives, oregano S 10 / L 18		
tomato, cucumber, capsicum, onion, fetta, olives, oregano S 10 / L 18 Avocado Caprese Salad avocado, tomato,		.0
mozzarella cheese, balsamic reduction, b	asil leaves, olive oil 2	0
Garden Salad cos lettuce, tomat capsicum, onion	o, cucumber, S 9 / L 1	6
Caesar Salad cos lettuce, boiled		. •
croutons, shaved parmesan, anchovies	2	0
w/ prawns		6
w/ chicken w/ smoked salmon	The state of the s	0 6
wy smoked sumon	· ·	
SOUP (σούπα)		
Seafood Chowder (served with b	oread roll) 18.	.5
ENTRÉES (ορεκτικό)	Also available in main size E	М
COLD ENTRÉES	_ ,	
Smoked Salmon spinach, onion horseradish with dill honey sauce	, capers, 18 / 3	5
Prawn Cocktail king prawns, co		
Prawn Avocado king prawns, avo		6
Sashimi of the day	17 / 3	4
Avocado Seafood avocado, king		
smoked salmon, dolmates, capers	20 / 3	8

BREADS & DIPS gluten free breads also available (check with server)

HOT ENTRÉES Scallops bacon, garlic, lemon, butter Calamari lightly crumbed, garlic, lemon, butter BBQ Baby Octopus garlic, lemon, olive oil (main size with garden salad) Lamb Fillet garlic, mushroom, white wine, cream Grilled Halloumi with roasted capsicum PRAWNS ($\gamma\alpha\rho(\delta\epsilon\varsigma)$) Garlic Prawns king prawns, garlic, white wine, cream BBQ Prawns Lightly Battered plum sauce	17 / 34 18 / 32 18 / 36 21 / 40 16 / 32 E / M 18 / 35 20 / 38 18 / 35
Roasted Prawns herbs, chilli, butter	18 / 35
Catch of the day Snapper Barramundi Atlantic Salmon Whiting lightly beer battered Whole Sole	mkt 44 39 37 35 39
Recommended toppings to any of above fish: - Garlic Prawns with cream sauce - BBQ Bugs (please ask your server for price)	
CRUSTACEANS (καρκινοειδή)	
Barbequed Bugs lemon butter Lobster Mornay	mkt 60
PRIME MEATS (κρέατα) Eye Fillet with seasonal vegetables	42

PRIME MEATS (κρέατα)	
Eye Fillet with seasonal vegetables	42
Rump Steak 250g (Nolan's private selection) (MSA) Grass raised, 70 day grain fed	34
Add on: mushroom / pepper / garlic cream	6
Recommended toppings to any prime meat:	
- 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	42
Lamb Fillet garlic, mushroom, white wine, cream with seasonal vegetables	40

DOLLI TRY (FOYAFRIKA)	
POULTRY (ΠΟΥΛΕΡΙΚΑ)	
Chicken Asos chicken breast, diced bacon, mushroom, white wine, garlic cream sauce	35
Chicken Unicorn chicken breast, garlic, spinach, sundried tomato, parmesan cheese, cream	35
Chicken Mykonos chicken breast, mixed herbs, butter, salt, pepper, garlic, dijon mustard, white wine, cream	35
Chicken Parmigiana crumbed chicken, ham slice, Napoli sauce	35
Chicken Schnitzel	29
Add choice of your sauce with schnitzel Garlic Cream / Mushroom / Pepper / Béarnaise Sauce	6
danic cream / musmount / repper / beamaise Sauce	Ü
PASTA (Ζυμαρικά)	
Ravioli spinach, ricotta, Napoli sauce	28
Carbonara spaghetti, garlic, mushroom, egg, bacon, white wine, cream	28
Prawn Fettuccine prawns, garlic, white wine, pesto, cream, pine nuts	34
Chicken Fettuccine chicken, spinach, onion,	
parmesan cheese, garlic, Italian herbs, Napoli, cream sauce	34
Smoked Salmon Fettuccine olive oil, pesto, cream,	0.4
Italian parsley, herbs Marinara Napoli sauce and basil	34
Olive oil, garlic, Italian herbs, parsley, lemon	38
Conversion, Same, realism norse, parenty, territor	
Gluten free pasta also available \$2.50 Extra	
VEGETABLAN OF THE STATE OF THE	
VEGETARIAN (Χορτοφάγος) Ε /	
Grilled Halloumi with roasted capsicum 16 /	32
Eggplant Parmigiana crumbed eggplant,	34
Napoli sauce, melted cheese with small Greek salad	
Ravioli Pasta spinach, ricotta and Napoli sauce	28
ΚΙ DS (ΠΑΙΔΙΑ)	
Calamari & chips	16
Fish & chips	16
Schnitzel & chips	16
Spaghetti with Napoli	16
Spagnetti With Napon	10
SIDES	
Sauce Garlic Cream / Mushroom / Pepper / Béarnaise Sauce	6
Chips	10
Vegetables	10
Side Garden Salad	9
Rice	5
	2.9
	2.9

UNICORN PLATTERS SELECTION	N
Arête - FOR ONE fish, bugs, scallops, garlic prawns and cream sauce	65
Beef & Reef - FOR ONE eye fillet steak, half lobster mornay, barbequed prawns with seasonal vegetables	85
Unicorn Hors d'oeuvres - FOR TWO calamari, octopus, grilled halloumi, lamb souvlaki, BBQ prawns, garlic prawns, fetta cheese, tzatziki, Taramasalta, pitta bread, Dolmades and small Greek salad	95
Seafood Platter (Eudaimonia) - FOR TWO Fresh king prawn, smoked salmon, nine mixed oysters (natural/Kilpat Mornay), barbequed bugs, barbequed prawns, garlic prawns, fish, calamari, lobster mornay with fresh fruits	rick/ 295
UNICORN FUNCTION MENU SELECTION	
SET MENU 1 garlic bread on arrival	70рр
Entrée (choice of one) calamari, prawn cocktail, grilled halloumi, seafood chowder	
Mains (choice of one) chicken unicorn, fish of the day, ravioli pasta, lamb fillet	
Desserts (choice of one) tiramisu, cheesecake of the day	
SET MENU 2	98рр
pitta bread with tzatziki dip on arrival	

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

calamari, prawn cocktail, grilled halloumi, ½ dozen natural oyster,

fish of the day with garlic prawns topping, eggplant parmigiana with small greek salad, lobster mornay, chicken unicorn with half BBQ bug, lamb fillets

seafood chowder

Mains (choice of one)

Desserts (choice of one) tiramisu, cheesecake of the day