



## ALL DAY MENU

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[www.unicornseafoodrestaurant.com](http://www.unicornseafoodrestaurant.com)



## Breads and Dips

Garlic Bread	8.50
Bread Rolls  served with butter	8.50
Pitta Bread	8.50
Tzatziki  with pitta bread	14.50
Hummus with pitta bread	14.50
Taramasalata with pitta bread	14.50
Dolmades (g/f, d/f)	13.50
Dips Platter	39
Trio of dips with pitta bread, olives	

Gluten free breads also available (check with your server)

**NOTE: PUBLIC HOLIDAYS AND NEW YEARS EVENING 20% SURCHARGE  
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## Oyster

Natural	½ dozen 27	1 dozen 52
Mornay	½ dozen 29	1 dozen 56
Kilpatrick	½ dozen 29	1 dozen 56
Battered	½ dozen 29	1 dozen 56
Oyster platter		1 dozen 56

## Fresh Prawns

½ kilo King Prawn	45
1 kilo King Prawn	90

## Salads

Greek Village Salad S|10 L|18  
tomato, cucumber, capsicum, onion, fetta, olives, oregano

Avocado Caprese salad 22  
avocado, tomato, mozzarella cheese,  
balsamic reduction, basil leaves and olive oil

Garden Salad S| 9 L| 16  
lettuce, tomato, cucumber, capsicum, onion

Caesar Salad 20  
cos lettuce, boiled egg, pancetta, croutons,  
shaved parmesan, anchovies

Prawns|36 Chicken|30 Smoke Salmon|36

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## Soup

Seafood Chowder with bread roll 19

Seafood Bisque 23

## Entrees

Also available in main size

### COLD ENTREES

Smoke Salmon 19 | 38

spinach, onion, capers, horseradish

Prawn Cocktail 18 | 34

king prawn, cocktail sauce

Prawn Avocado 20 | 38

King prawn, avocado, cocktail sauce

Tuna Sashimi 17 | 34

yellow fin tuna

Sashimi of the day 20 | 38

Avocado seafood 20 | 38

avocado, king prawns, oyster, smoke salmon, dolmades, capers

### HOT ENTREES

Scallops 19 | 35

Bacon, cherry tomato, Garlic lemon butter

Calamari 19 | 34

lightly crumbed, garlic, lemon, butter

BBQ Baby Octopus 19 | 36

garlic, lemon, olive oil (main size with garden salad)

Lamb Fillet 23 | 44

garlic, mushroom, spinach, white wine, cream

Spanakopita 17 | 34

filo, spinach, ricotta cheese (Main size with small Greek Salad)

Grilled Haloumi with roasted capsicum 16 | 32

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## Prawns

E | M

### Garlic Prawns|

20 | 38

king prawn, garlic, white wine, cream

### BBQ Prawn

23 | 44

### Lightly Battered|

18 | 35

chilli plum sauce

### Roasted Prawn

20 | 38

herbs, chilli and butter

### Prawn saganaki

47

king prawns, Napoli sauce, ouzo liquor, capsicum, onion, pitta

## Vegetarian | Vegan

### Grilled Haloumi

16 | 32

with roasted capsicum

### Spanakopita

17 | 34

filo, spinach, ricotta cheese

### Eggplant Parmigiana

37

crumbed eggplant, Napoli sauce, melted cheese  
served with small Greek Salad

### Ravioli Pasta

28

spinach, ricotta and Napoli sauce

### Moussaka

35

Traditional Greek Moussaka made with thick layers of eggplant,  
potato cheese and béchamel sauce served with small Greek salad

### Vegan Pasta Spaghetti

32

Pan fried tofu, mixed vegetable cooked in olive oil or Napoli sauce

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## Ocean Fish

All our seafood is locally sourced, cooked with best available ingredients.

All the fish can be cooked to the dietary requirements. Please advise your server.

### Catch of the day mkt

Wild caught Catch of the day cooked grilled with lemon butter sauce and served with seasonal vegetables.

### Snapper 44

Wild caught Queensland Snapper cooked grilled with lemon butter sauce and served with seasonal vegetables

### Barramundi 41

Wild caught North Queensland Barramundi cooked grilled with lemon butter sauce and served with seasonal vegetables

### Atlantic Salmon 39

New Zealand Atlantic Salmon cooked grilled with lemon butter sauce and served with seasonal vegetables

### Whiting | lightly beer battered 37

Sunshine Coast Butterfly Whiting cooked lightly batter and served with home-made chips and broccolini

### Whole Sole 41

Famous New Zealand Flounder/Patiki grilled in lemon butter sauce and served with seasonal vegetables

### Recommended Toppings

- ❖ Garlic Prawns cooked In cream sauce 12
- ❖ Morton Bay BBQ Bug Half 12

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## Crustaceans

### Barbequed Bugs

mkt

Morton Bay BBQ Bugs cooked with lemon butter Worcestershire sauce and served with Home-made chips

### Lobster Mornay

60

Famous Western Australian Rock Lobster cooked in delicious mornay sauce and served with chips

### Lobster Thermidor

70

Western Australian Rock Lobster cooked in delicious thermidor cream sauce with shallots, English mustard, parsley, cheese and served with chips

### Lobster | Live

Mkt

Live lobster picked from live seafood tank and served with small Greek salad and chips

Plain Steamed| Lemon Butter | Garlic Butter

### Mud Crab| Live

Mkt

Live Mud Crab picked from live seafood tank and served with small Greek salad and chips

Plain Steamed| Singapore Chilli Sauce| Garlic Butter| Lemon Butter

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## Prime Meats

Wagyu Sirloin 250 grams 9 Marbles 95

165 days grain fed Carrara wagyu, South Queensland

Eye Fillet | 200gms Tenderloin 44

Served on mash potato and seasonal vegetables

Add on: mushroom, pepper, garlic cream or Béarnaise sauce \$6

Recommended Toppings to any of above prime meat

❖ Garlic Pawns with cream sauce 12

❖ Half Morton Bay BBQ Bug 12

Lamb Souvlaki 46

marinated lamb skewered with capsicum and onion,  
served with tzatziki, pitta and small Greek salad

Lamb Fillets 44

Local family butchered lamb, garlic, mushroom, white wine,  
cream with seasonal vegetable

Lamb Cutlet 42

pesto, cream, and white wine with seasonal vegetable

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## POULTRY

### Chicken Unicorn 37

chicken breast, garlic, spinach, sundried tomato, parmesan cheese, cream sauce served with seasonal vegetable

### Chicken Asos 36

chicken breast, diced bacon, mushroom, white wine, garlic cream sauce served with seasonal vegetable

### Chicken Mykonos 36

chicken breast, mixed herbs, butter, salt, pepper, garlic, Dijon mustard, white wine, cream served with seasonal vegetable

### Chicken Parmigiana 35

crumbed chicken, ham slice and Napoli sauce

### Chicken Schnitzel 29

Add choice of your sauce with schnitzel

(Garlic Cream/Mushroom/Pepper/ Béarnaise sauce 6)

## SIDES

Sauce| Garlic Cream/Mushroom/Pepper/gravy 6

Chips 10

Vegetable 10

Side Garden Salad 9

Fetta| with bread roll 12.9

Olives| with bread roll 12.9

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## Pasta

(Gluten free pasta also available - \$2.50 extra)

### Moussaka 35

Traditional Greek Moussaka made with thick layers of eggplant, potato cheese and béchamel sauce served with small Greek salad

### Ravioli pasta | spinach, ricotta and Napoli sauce 28

### Carbonara Spaghetti 29

garlic, mushroom, egg, bacon, white wine, cream

### Prawn Fettuccini 34

prawns, garlic, white wine, pesto, cream, pine nuts

### Fettuccine Chicken 34

chicken, spinach, onion, cheese, garlic, Italian herbs, Napoli, cream

### Marinara 37

- ❖ Napoli sauce and basil
- ❖ Olive oil, garlic, Italian herbs, parsley, lemon

### Smoke Salmon Fettuccini 34

Olive oil, pesto, cream, Italian parsley and herbs

### Lobster Spaghetti 48

Half lobster, bisque, mixed herbs

## KIDS

### Calamari and chips | Fish and chips | Schnitzel and chips 16

### Spaghetti with Napoli 16

### Kids Steak and Chips 16

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## Unicorn Platters selection

### **Chef's Platter (Arête) for one** **65**

fish, bugs, scallops, garlic prawns and cream sauce, served with chips

### **Beef and Reef| for one** **85**

eye fillet steak, half lobster mornay, barbequed prawns served with mash potato and seasonal vegetables

### **Unicorn hors d'oeuvres | for two** **95**

calamari, octopus, grilled halloumi, lamb souvlaki, BBQ prawns, spanakopita, feta cheese, tzatziki, hummus, pitta bread, Dolmades and small Greek salad

### **Seafood Platter (Eudaimonia)| for two** **295**

Fresh king prawn, smoke salmon, mixed nine (natural/mornay/Kilpatrick oysters), barbequed bugs, barbequed prawns, garlic prawns, fish, calamari, lobster mornay with fresh fruits

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## Desserts and cheese

Baklava	17
Tiramisu	17
Pavlova (g/f)	17
Sticky date	17
Crème Brule (g/f)	17
Cheese cake of day	17
Strawberries Romanoff (g/f)	17
Desserts platter	62
Cheese Board	60

Chef's selection three cheeses,  
seasonal fruits, crackers

## Coffee| Affogato

### All standard coffees

Regular	5
Mug	6
Greek coffee	6

Affogato  coffee shot with ice-cream	10
Affogato Liqueur	18

## Tea

English Breakfast, Earl Grey, Peppermint, Green, Camomile, Ginger	6
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## 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 and 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
x.o. Janneau	16
Remy Martin	16
Martell Cordon Bleu	34

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## Unicorn Function Menu Selection

### SET MENU 1

75pp

Garlic Bread on arrival

#### 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

105pp

pitta bread with tzatziki/ Hummus dip on arrival

#### Entrée (choice of one)

calamari, prawn cocktail, grilled halloumi, 1/2 dozen natural oyster, seafood chowder

#### Mains (choice of one)

Fish of the day with Garlic Prawns Topping, Eggplant Parmigiana with small Greek salad, Lobster mornay, Chicken Unicorn with barbequed prawn, lamb fillets with half BBQ Bug

#### Desserts (choice of one)

Tiramisu, Cheesecake of the day

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