

## ENTREE

### Freshly Shucked Oysters

#### Natural\*

Lemon & Mignonette Sauce

#### Oysters Kilpatrick\*

Bacon, Worcestershire & Lemon

#### Oysters Rockefeller

Baked, Spinach & Garlic Cream  
& Tasmanian Salmon Pearls

(6) 19      (9) 28      (12) 36

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

### Lure Entrée Tasting Plate

For One...29    For Two....50    For Three....72

#### Lure's Seafood Chowder ....18\*

Parmesan Croute & Chervil Oil

#### Mixed Sashimi Plate...25\*

Yellow Fin Tuna, King Salmon & Clearwater Scallop  
Wakame, Pickled Daikon, Mirin & Rice Vinegar

#### Seared Clearwater Scallops...26\*

Caramelised Eschallot, Pumpkin Puree & Pickled Chanterelle

#### Morton Bay Bug Salad....24\*

Zucchini & Parmesan Pancake, Shellfish Oil

#### Hot Smoked Salmon....22\*

Shaved Fennel, Confit Lemon & Avocado Salsa

#### Ham Hock....24

Saffron Poached Pear, Parsley Cream,  
Walnut & Gorgonzola Beignet

#### Grilled QLD Red Claw....25\*\*

Parsley Butter, Lemon & Rocket Salad & Garlic Crisps

#### Baby Vegetable Salad....18\*\*

Grilled Flat Bread, Goats Curd & Pomegranate Vinaigrette

## MAIN COURSE

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

-Chilled with Dipping Sauces

-Wok Seared Chilli Singapore Style

-Steamed w Fresh Ginger, Lime Zest & Shallot\*

### Seafood Platter for 2.... P.O.A

#### Grilled Fish of the Day....39\*

Minted Pea & Spanner Crab Risotto, Aged Parmesan

#### Barramundi & Soft Shell Crab....42\*

Cep Tart, Saute Spinach, Truffle Emulsion

#### Crispy Skin King Salmon....38\*

Edamame Bean, Organic Carrot, Toasted Almonds  
& Madiera Gastrique

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

Celeriac Puree, Asparagus Tips & Champagne Veloute

#### Grilled King Prawns....39\*\*

Basque Peppers, Black Olive Tapenade & Baby Basil

#### Wagyu(5+) Sirloin....44\*\*

Buttermilk Potato Mash, Buttered Spinach,  
Watercress & Bordelaise Sauce

#### Crisp Duck Leg Confit....38\*

Sardalaise Potato, Greens, Bacon, Sticky Red Wine Sauce

#### Moreton Bay Bug Tails....37\*

Tomato, Chilli, Saffron & Capellini Pasta

#### Mixed Mushroom & Baby Spinach Crepes....29\*

Snipped Herbs, Porcini & Parmesan Crumbs

\*Vegetarian    \*Gluten Free

\*Local QLD Produce

## Sides

Hand Cut Chips w Sea Salt & Aioli ...8

Steamed Broccolini, Toasted Cashew & Pancetta...9

Seasonal Vegetables & Soft Herb Butter...8

Butter Lettuce, Rocket & Parmesan, Apple Cider Dressing...8

## DESSERT

### Warm Profiteroles....15

Hazelnut Cream, Chocolate Sauce & Toasted Almonds

### Milk Chocolate Cheesecake....14

Nougat Crunch & Malt Ice Cream

### Strawberry Shortcake....14

Strawberry Sorbet & Red Fruits Coulis

### Sticky Toffee Pudding....15

Salted Caramel & Vanilla Ice Cream

### Crème Brulee Infused w. Tonka Bean....14

Pistachio Sable & Poached Rhubarb

### Lemon Tart....14

Meringue Buttons & Milk sorbet

### Assiette de Fromages....

Quince Paste, Muscatels, Toasted Walnut Bread & Lavosh

2 cheese... 16

3 cheese... 23

4 cheese... 29

## 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.  
Thank you 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

or

Seafood Chowder

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Grilled Clearwater Scallops

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Pan Seared Coral Trout & Grilled Prawn

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Wagyu Sirloin(5+)

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Chocolate Asiette

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Cheese Plate (To Share)

**Executive Chef – Peter Clark**