

DESSERTS & CHEESE

Baklava	17
Tiramisu	17
Pavlova (GF)	17
Sticky Date	17
Crème Brule (GF)	17
Cheesecake of day	17
Strawberries Romanoff (GF)	17
Desserts Platter	55
Cheese board chef's selection of three cheeses, seasonal fruits, crackers	60

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	6

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

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

ALL DAY MENU

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BREADS & DIPS <small>gluten free breads also available (check with server)</small>	
Garlic Bread	7.9
Bread Rolls served with butter	7.9
Pitta bread	7.9
Tzatziki yogurt, cucumber, garlic served with pitta bread	13.5
Beetroot Feta with pitta bread	13.5
Dolmades (GF, DF) stuffed Greek vine leaves served with fetta	13.5

OYSTERS (στρείδια)	
Natural	½ dozen 24 / 1 dozen 46
Mornay	½ dozen 25 / 1 dozen 48
Kilpatrick	½ dozen 25 / 1 dozen 48
Battered	½ dozen 25 / 1 dozen 48
Oyster Platter	1 dozen 48

FRESH PRAWNS (γαρίδες)	
½ kg King Prawns	45
1 kg King Prawns	90

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	20
Garden Salad cos lettuce, tomato, cucumber, capsicum, onion	S 9 / L 16
Caesar Salad cos lettuce, boiled egg, pancetta, croutons, shaved parmesan, anchovies	20
w/ prawns	33
w/ chicken	28
w/ smoked salmon	33

SOUP (σούπα)	
Seafood Chowder (served with bread roll)	17.5

ENTRÉES (ορεκτικό) <small>Also available in main size</small>	E / M
HOT ENTRÉES	
Scallops bacon, cherry tomato, garlic, lemon, butter	17 / 34
Calamari lightly crumbed, garlic, lemon, butter	18 / 32
BBQ Baby Octopus garlic, lemon, olive oil (main size with garden salad)	18 / 36
Lamb Fillet garlic, mushroom, white wine, cream	19 / 38
Spanakopita filo, spinach, ricotta cheese (main size with small Greek salad)	14 / 32
Grilled Halloumi with roasted capsicum	16 / 32

COLD ENTRÉES	
Smoked Salmon spinach, onion, capers, horseradish with dill honey sauce	18 / 34
Prawn Cocktail king prawns, cocktail sauce	17 / 34
Prawn Avocado king prawns, avocado, cocktail sauce	19 / 36
Tuna Sashimi yellow fin tuna	17 / 34
Avocado Seafood avocado, king prawns, oyster, smoked salmon, dolmades, capers	20 / 38

PRAWNS (γαρίδες)	E / M
Garlic Prawns king prawns, garlic, white wine, cream	18 / 35
BBQ Prawns	19 / 38
Lightly Battered plum sauce	18 / 35
Roasted Prawns herbs, chilli, butter	18 / 35
Prawn Saganaki king prawns, Napoli sauce, ouzo liquor, capsicum, onion, pitta	40

VEGETARIAN (Χορτοφάγος)	E / M
Grilled Halloumi with roasted capsicum	16 / 32
Spanakopita filo, spinach, ricotta cheese (main size with small Greek salad)	14 / 32
Eggplant Parmigiana crumbed eggplant, Napoli sauce, melted cheese with small Greek salad	34
Ravioli Pasta spinach, ricotta and Napoli sauce	28

FISH (Ψάρι)	
Catch of the day	mkt
Snapper	39
Barramundi	36
Atlantic Salmon	35
Whiting lightly beer battered	35
Whole Sole	37

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	mkt
Lobster Mornay	60
Lobster Thermidor	70
Lobster Live subject to availability	mkt
Mud Crab Live subject to availability	mkt

PRIME MEATS (κρέατα)	
Eye Fillet with Seasonal Vegetables	40
Rump Steak 250g (Nolan's private selection) (MSA) Grass raised, 70 day grain fed	34
Add choice of your sauce Garlic Cream / Mushroom / Pepper / Béarnaise Sauce	6
Recommended toppings to any of above 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	40
Lamb Fillet garlic, mushroom, white wine, cream with seasonal vegetables	40
Lamb Cutlet pesto, cream and white wine with seasonal vegetables	38

POULTRY (ΠΟΥΛΕΡΙΚΑ)	
Chicken Oia chicken breast cooked in horseradish, creamy and cheese sauce served with garden vegetables	33
Chicken Asos chicken breast, diced bacon, mushroom, white wine, garlic cream sauce	33
Chicken Unicorn chicken breast, garlic, spinach, sundried tomato, parmesan cheese, cream	33
Chicken Mykonos chicken breast, mixed herbs, butter, salt, pepper, garlic, dijon mustard, white wine, cream	33
Chicken Parmigiana crumbed chicken, ham slice, Napoli sauce	34
Chicken Schnitzel	29
Add choice of your sauce with schnitzel Garlic Cream / Mushroom / Pepper / Béarnaise Sauce	6

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	32
Chicken Fettuccine chicken, spinach, onion, parmesan cheese, garlic, Italian herbs, Napoli, cream sauce	32
Marinara - Napoli sauce and basil, - Olive oil, garlic, Italian herbs, parsley, lemon	35
Smoked Salmon Fettuccine olive oil, pesto, cream, Italian parsley, herbs	32

GLUTEN FREE PASTA ALSO AVAILABLE \$2.50 EXTRA

KIDS (ΠΑΙΔΙΑ)	
Calamari & chips	16
Fish & chips	16
Schnitzel & chips	16
Spaghetti with Napoli	16

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

UNICORN PLATTERS SELECTION	
Arête - 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	78
Unicorn Hors d'oeuvres - FOR TWO calamari, octopus, grilled halloumi, lamb souvlaki, barbequed prawns, spanakopita, feta cheese, tzatziki, beetroot feta, pitta bread, Dolmades and small Greek salad	95

Seafood Platter (Eudaimonia) - FOR TWO fresh king prawn, smoked salmon, mixed dozen oysters, barbequed bugs, barbequed prawns, garlic prawns, fish, calamari, lobster mornay with fresh fruit	275
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UNICORN FUNCTION MENU SELECTION

SET MENU 1 garlic bread on arrival	65pp
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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 pitta bread with tzatziki and beetroot feta dips on arrival	95pp
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Entrée calamari, prawn cocktail, grilled halloumi, ½ dozen natural oyster, seafood chowder	
Mains fish of the day with garlic prawns topping, eggplant parmigiana with small greek salad, 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%