



Function Menu

2021

Shop 16 Crystalbrook Superyacht Marina Port Douglas QLD 4877

P. 07 4099 5201 Email. info@lurerestaurant.com.au

CANAPÉ MENU

PLATTERS

\$4.50 per piece

Pork & Fennel Sausage Rolls w/ tomato sauce

Thai Beef w/ Cucumber cups and horseradish aioli (GF)

Spiced Chicken Skewers w/ tzatziki (GF)

Mini Quiche w/ bacon & cheese

Fresh Shucked Oysters w/ fresh lemon (GF)

Prawn Skewer, w/ Thai curry sauce (GF)

Assorted Sushi Rolls w/ soy sauce (GF)

Bruschetta skewer

Vegetarian Spring Rolls w/ sweet chilli sauce

Mushroom Arancini w/ Garlic Aioli

Chefs selection of Dips w/ breads

SHOOTERS/SPOONS

\$5.00 per piece

Spicy Duck Crostini w/ plum jam

Sashimi Tuna Spoons w/ Wakame, soy & pickled ginger (GF)

Scallop Spoons w/ Sweet corn puree, panchetta crisps, chives (GF)

House Cured Salmon Spoons w/ Avocado cream, lemon gel, micro herbs

Bloody Mary Oyster Shooters (GF)

ASIAN BOXES

\$10.00 per piece

Salt & Pepper Calamari & Chips w/ lemon

Tempura Coral Trout & Chips w/ lemon

Thai Chicken Salad w/ Asian Slaw and vermicelli noodles (GF)

ENTRÉE SELECTION

Thai Beef Salad w/ mixed herbs, wombok, carrot, capsicum, beanshoots, peanuts & nam jim

Twice Cooked Pork Belly w/ quince aioli, watercress & radish salad

Tiger Prawn Salad w/ green papaya, cucumber, carrot, cherry tomatoes, mint, crispy noodles & toasted peanuts

Confit Duck Leg w/ rocket, plum jam, onion & apple puree

Salt and Pepper Calamari w/ asian slaw, crispy noodles, nam jim aioli

Gin & Tonic Cured Salmon w/ cucumber, radish dill aioli & lemon gel

Sesame Crusted Tuna w/ wasabi aioli, wakame, rocket, edemame salad, soy & pickled ginger

Natural Oysters (6) w/ Lemon & mignonette

Grilled Haloumi Salad w/ spinach, tomato, cucumber, spanish onion, pear, candied walnuts, pomegranite molases & dukkah

Roasted Vegetable Salad w/ rocket, pinenuts & feta

Please note: Most of the above Entree menu selections can be tailored to accommodate vegetarians and for people who are lactose and gluten intolerant

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MAIN SELECTION

Chicken Supreme w/ sweet potato puree, broccolini, roasted vine cherry tomatoes & thyme jus

Crispy Pork Belly w/ apple and onion puree, seasonal vegetables & red wine jus

Slow Cook Beef Cheek w/ potato mash, heirloom carrots, Greens & red wine jus

Duck Curry w/ pineapple, sweet potato, coriander & coconut rice

Barramundi w/ pangratta, green beans, garlic mash & Dill Hollandaise

Salmon w/ beetroot puree, rocket & fetta salad

Penne w/ sweet potato, spinach, goats cheese & pinenuts

Risotto w/ mixed mushrooms, spinach & parmesan

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Dessert Selection

Chocolate Marquise w/ berry coulis, double cream, persian fairy floss & raspberries

Sticky Date Pudding w/ butterscotch sauce & double cream

Coconut Pannacotta w/ passionfruit curd, mango salsa & passionfruit ice-cream

BUFFET MENU

(Buffet menu is unavailable until further notice due to covid restrictions)

STARTERS

Chefs Selection of Dips w/ breads

COLD BUFFET

Chilled Local Prawns w/ cocktail sauce & lemon

Natural Oysters w/ fresh lemon

HOT BUFFET

Roasted Chicken w/ lemon & thyme sauce

Roasted Beef w/ red wine jus

Tempura Coral Trout & Chips w/ lemon & tartare sauce

COLD SIDES

Garden salad w/ mixed leaves, cucumber, tomato & spanish onion

Greek salad w/ mixed leaves, cucumber, tomato, spanish onion, olives & fetta

Caesar salad w/ bacon, parmesan, hard boiled egg, anchovy dressing

HOT SIDES

Steamed Rice

Seasonal Mixed vegetables w/ garlic butter

Roasted chat potatoes w/ rosemary

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## Dessert Table

Passionfruit Curd Tartlets

Chocolate Marquise Squares w/ double cream & berries

Fresh Tropical Fruit Platters

Cheeses w/ quince paste, crackers, dried & fresh fruit

## Function Packages

### Option A

2 x Entrees Alternate Drop

2 x Mains Alternate Drop

2 Dessert Alternate Drop

\$80 pp

### Option B

Buffet Menu

\$80pp

### Option C

4 x canapes (excluding Boxes)

2 x Entrees Alternate Drop

2 x Mains Alternate Drop

2 x Dessert Alternate Drop

\$95 pp

### Option D

4 x canapes (excluding Boxes)

2 x Entrees Alternate Drop

2 x Mains Alternate Drop

2 x Dessert Alternate Drop

4.5 hour drink package (selected beers, wines, softdrinks & coffee)

Venue Hire

Linen for tables and napkins

\$180 pp

Please note venue hire is available from 6pm until 11pm. Last drinks are to be called at

10.30pm. Venue hire will include cost of table linen and set up. Venue hire is \$1000.

Minimum spend per evening including venue hire, food and beverage is \$10,000.