



Function Menu

2017

Shop 16 The Reef Marina Port Douglas QLD 4877
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CANAPÉ MENU

PLATTERS

\$4.00 per piece

- Pork & Fennel Sausage Rolls w/ tomato sauce
- Thai Beef w/ Cucumber cups and horseradish aioli
- Spiced Chicken Skewers w/ tzatziki
- Mini Quiche w/ bacon & cheese
- Fresh Shucked Oysters w/ fresh lemon
- Cured salmon Crostini w/ dill aioli
- Prawn Rice Paper Rolls w/ soy & sesame
- Prawn Skewer, w/ Thai curry sauce
- Bruschetta skewer
- Vegetarian Spring Rolls w/ sweet chilli sauce
- Mushroom Arancini w/ Garlic Aioli
- Chefs selection of Dips w/ breads

SHOOTERS/SPOONS

\$4.50 per piece

- Spicy Confit Duck w/ plum jam
- Chicken Liver Pate w/ pangratta
- Sesame crusted tuna w/ soy & pickled ginger
- Bloody Mary Oyster Shooters

ASIAN BOXES

\$6.00 per piece

- Salt & Pepper Calamari w/ Nam jim
- Tempura Coral Trout & Chips w/ lemon

DESSERTS

\$5.00 per piece

- Passionfruit Curd Tartlets
- Salted Caramel Brownies
- Fresh Fruit Skewer w/ chocolate drizzle

ENTRÉE SELECTION

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

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

Kangaroo Carpaccio w/ capers, red onion, parmesan & horseradish aioli

Prawn Cocktail w/ avocado salsa, fresh lettuce & cocktail sauce

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

Salt and Pepper Calamari w/ rocket, cucumber ribbons, tomatoes & balsamic glaze

Gin & Tonic Cured Salmon w/ cucumber, dill aioli & crispy salmon skin

Sesame Crusted Tuna w/ wasabi, soy & pickled ginger

Scallops w/ cauliflower puree, bacon & anchovy crumbs

Trio of oysters (6) w/ nam jim, bloody mary, ginger & lime

Grilled Haloumi Salad w/ pearl cous cous, watermelon vinegarette & rocket

Raw vegetable Salad w/ dukkah & goats cheese

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 & thyme jus

Crispy Pork Belly w/ apple and onion puree & seasonal vegetables

Eye Fillet w/ potato mash, heirloom carrots & red wine jus

Duck Curry w/ pineapple, coriander & coconut rice

Slow Roasted Lamb Shoulder w/ pearl cous cous, tzatziki

Barramundi w/ pangratta, green beans & garlic mash

Salmon w/ beetroot puree, rocket & fetta salad

Egg Linguini w/ prawns, cherry tomatoes & basil pesto

Season Vegetable Risotto w/ parmesan

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

Potato Gnocchi w/ mixed mushrooms, spinach & parmesan

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Dessert Selection

Salted Carmel Chocolate Mousse w/ berry compote & peanut praline

Sticky Date Pudding w/ butterscotch sauce & double cream

Trio of Sorbet - chef selection of fruit sorbets

Spiced Apple Crumble w/ vanilla ice cream

BUFFET MENU

STARTERS

Chefs Selection of Dips w/ breads

COLD BUFFET

Chilled Local Prawns w/ cocktail sauce & lemon

Natural Oysters w/ fresh lemon

HOT BUFFET

Whole Roasted Chicken w/ lemon & thyme sauce

Roasted Beef Fillet 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

Rocket Salad w/ parmesan & apple

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

Salted Caramel Brownies

Fresh Tropical Fruit Platters

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