

LUNCH MENU

Breads

Garlic 8 Bruschetta 11
Toasted ciabatta w pesto & balsamic olive oil 9.5

Oysters

Natural w red wine vinegar & eschallot dressing 16/30
Kilpatrick 17/31
Ginger, sesame & shallot dressing 17/31

Entrees

Seared Scallops w roast kumera, shallots, mint, coriander & cashew salad w nam jim dressing 16.5
Crispy Duck Spring Roll w coriander salad, roast coconut, chilli & tamarind dressing 16.5
King Prawn Hot Pot w tomato, garlic, cannellini beans & crispy bread 16.5
Dukkah Prawns w avocado salsa, salad & aioli 16/26
Salt & Pepper Squid w sweet chilli, soy dipping sauce (main w chips) 15/25
Vegetarian Risotto w semidried tomato, rocket, shallot, garlic, pesto & parmesan cheese 15/25
Roast Mediterranean Vegetable Stack w binnori feta, parsley puree & balsamic caramel 15/25
Chilled Yamba King Prawns w a mango, mint salsa, mixed greens & a lime-honey dressing 22/29

Light Meals & Main Courses

Moroccan Lamb Burger w chips, salad & raita 18.5
Reef Fish & Chips w salad, lemon & tartar sauce 19.9
Thai Beef Salad w mint & coriander leafy greens & a sweet chilli, lime & palm sugar dressing 19.5
Thai Vego Salad w roast pumpkin, cannellini beans, mint & coriander, leafy greens & a sweet chilli, lime & palm sugar dressing 17.5
Provençale Roast Chicken in a tomato, garlic & mixed herbs sauce, served on toasted ciabatta & salad 16.5
Scotch Fillet Steak open sandwich w tomato chutney, bacon, braised onion, aioli & chips 19.5
Reef Summer Salad w roast pumpkin, goat cheese, caramelized walnuts & a honey, garlic & dijon dressing 18
Reef Summer Salad w crispy prawns 26
Chicken Schnitzel open sandwich on toasted ciabatta w bacon, salad & aioli served w chips 17

Seafood Platter M/A

Whole baby Snapper, cooked crab, chilled king prawns, natural Wallis lake oysters, dukkah prawns, salt & pepper squid, battered flathead, chips & sauces 120

Side Orders

Chips 6.5 Greek Salad 10.5 Garden Salad 6.5

Kids Menu

Up to 12 years – includes free kids lollipop

Fish & Chips 10
Steak & Chips 12
Chicken Schnitzel & Chips 10
Pasta of the day w meatballs in a napolitana sauce 11

Sunday surcharge \$2 per person

Public Holiday Surcharge \$4 per person

BYO \$7 per bottle – Champagne/White Wine/Red Wine

SORRY WE DO NOT SPLIT BILLS – WE APOLOGISE FOR ANY INCONVENIENCE

