

bread

Roasted confit garlic loaf with your choice of either:	9
<ul style="list-style-type: none">• green olive salsa, or• garlic butter compound	
Roasted turkish bread with creamy goats Mascarpone, herb oil and balsamic caramel	11

oysters

Natural Wallis Lake Oysters with fresh lemon and mirin dipping sauce	19.5/37
Kilpatrick Wallis Lake Oysters	21/39
Grilled Wallis Lake Oysters with warm Gazpacho coulis and chorizo	21/39

SORRY NO SPLIT BILLS

(V) - Vegetarian, (GF) - Gluten Free, (LF) - Lactose Free.

A surcharge of 10% applies on Sundays. A surcharge of 20% applies on Public Holidays

entreés

Seared scallops with corn chowder, basil oil and crispy speck (GF)(LF)	17
Salt and pepper squid salad of green pawpaw, chili, carrot and coriander and nuoc cham dressing (LF)	15
Roast pork belly with pumpkin puree and a cinnamon, apple and maple syrup glaze (GF)	16
Cracked pepper pappardelle with crab meat, poached prawns and lime beurre blanc	17
Pink roasted duck breast with beetroot risotto, cashews and an orange sherry vinegar glaze (GF)	17
Sweet potato gnocchi with a zucchini, pea, shallot and spinach sautee in a nut brown butter (V)	15

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mains

Grilled fish of the day with crispy chats, baby spinach and a lime and chive butter sauce (GF)	35
Kibbled pepper crusted Atlantic Salmon on a pea and zucchini risotto with herb oil and parmesan crisp (GF)	34
Twice cooked truffle infused spatchcock with grilled polenta, mixed mushrooms, tomato and lemon thyme jus (GF)	34
Porchetta and roasted root vegetables with English mustard cream sauce	33
Lamb backstrap with a dijon mustard, parsley and garlic bread crust, potato galette, melitzano and herb oil	36
Reef Riders beer battered Barramundi fillets with shoestring fries, garden salad, tartare and lemon (LF)	24
Asparagus, cherry tomato, feta and rocket salad with pinenuts and balsamic dressing (V)(GF)	21
Add fried prawns	28
Add grilled chicken (GF)	25
Roast pumpkin and goats cheese salad with spanish onion, crunchy caramelized walnuts and honey dijon dressing (GF)(V)	21
Add fried prawns	28
Add grilled chicken (GF)	25
From the Grill	
300gm Grainfed Sirloin Steak	38
220gm Grassfed Eye Fillet Steak	44
<i>Both served with green beans, duck fat potatoes, beetroot jus and horseradish panna cotta</i>	

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pizzas

Pork Three Ways - Roast pork belly, pulled pork and pepperoni, tomato, capsicum and oregano, topped with chipotle aioli	26
Herb and garlic chicken - spinach, onion, bacon, feta, herb oil and balsamic	26
Prawn - chili salt prawns, capsicum, tomato, lemon aioli and rocket	28
Prosciutto - Roast pumpkin, spinach, onion and goats cheese	26
Mushroom - sweet onion, spinach, confit garlic, feta and herb oil (V)	23
Gluten-free bases available extra	3

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sides

Rosemary salted shoestring fries with lemon aioli	7
Green vegetables with beurre noisette and toasted almonds (GF)	9
Sweet potato chips served with sweet chili and sour cream	9
Green Salad with cherry tomatoes, spanish onion and a redwine vinegar and sesame dressing (GF)	8

reef

dine. relax. indulge.

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