

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 avocado puree, crispy prosciutto and goats cheese	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 wasabi mash, ponzu, wakame and pickled ginger	17
Salt and pepper squid salad of green pawpaw, chili, carrot and coriander and nuoc cham dressing (LF)	15
Grilled Cajun spiced Swordfish with cucumber raita, roast capsicum, coriander and four bean salsa (GF)	17
Beer battered king prawns with sauce Ravigote and baby cos (LF)	17
Slow roasted pork belly with apple brandy glaze and Waldorf salad (LF)(GF)	17
Smoked Salmon Capparcio with spanish onion, fried capers, rocket and horseradish cream (GF)	16
Ricotta, spinach and macadamia nut cannelloni in a napolitana sauce, served with rocket and shaved parmesan	16

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

mains

Grilled fish of the day with fondant kipfler, spinach and lemon beurre blanc	35
Kibbled pepper crusted Atlantic Salmon on a pea and zucchini risotto with herb oil and parmesan crisp (GF)	34
Parmesan and panko crumbed pork sirloin on a kumara and ginger puree and a fennel, raddichio and apple slaw with herb dressing dressing	30
Dukkah crusted lamb loin with smoky tomato relish, portabello mushrooms, potato galette and snowpeas (GF)	40
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
Charred corn and quinoa salad with avocado mousse, Binnorie feta, rocket, spinach, caramelised walnuts and lemon dressing (V)(GF)	22
Add fried prawns	29
Add grilled chicken (GF)	26

From the Grill

300gm Grainfed Sirloin Steak served with French peas and hand cut chips	38
220gm Grassfed Eye Fillet Steak served with French peas and hand cut chips	44

Steaks are served with your choice of either:

Red-wine Jus, or
Cafe de Paris Butter

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

pizzas

Pork Three Ways - Roast pork belly, pulled pork and pepperoni, tomato, capsicum and oregano	26
Herb and garlic chicken -spinach, onion, bacon, feta, herb oil and balsamic	26
Prawn - chili salt prawns, capsicum, tomato, chipotle aioli and rocket	28
Confit Duck - bok choy, spinach, shiitake mushroom, onion and Hoi Sin sauce (GF - N/A)	28
Roast Zucchini, spinach, confit garlic, onion, goats cheese and balsamic caramel	23
Gluten-free bases available extra	3

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

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 and a redwine, vinegar and sesame dressing (GF)	8

reef

dine. relax. indulge.

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