

breads

Roasted confit garlic loaf with green olive salsa	9.5
Herb oil toasted turkish bread with goats cheese and balsamic caramel	11.5

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

(V) - Vegetarian, (GF) - Gluten Free, (LF) - Lactose Free.
A surcharge of 10% applies on Sundays. A surcharge of 20% applies on Public Holidays

entreés

Crispy duck and cashew spring roll with tamarind dressing, chili, coriander, shallot and toasted coconut salad (LF)	17
Salt and pepper squid salad of green pawpaw, chili, carrot and coriander and nuoc cham dressing (LF)	15
Salmon gravlax with danish potato salad, avocado puree, lemon mascarpone and sourdough croutons	17
Sous Vide beef brisket with horseradish cream, sauce Espagnol, cornichons and kumara chips (GF)	16
Rare seared tuna Nicoise with tomato, olives, beans, basil, potato and lemon dressing (GF)	17
Pumpkin, goats cheese and pine nut cannelloni with sage beurre noisette (V)	16

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mains

Sous vide atlantic salmon with onion Soubise, herb Pernod butter, and a fennel, radish and spring onion salad (GF)	34
Char-grilled Rangers Valley 300g rump steak with spring vegetable rosti, shallots and hot english mustard hollandaise (GF)	40
Parmesan and panko crumbed pork sirloin on a kumara and ginger puree and a fennel, raddichio and apple slaw with fennel dressing	28
Grilled fish of the day with dijon mash, ratatouille and salsa verde	34
Lamb two ways - rosemary and garlic lamb rack, lamb boudin, potato gratin, baby veg and herb puree (GF)	36
Reef Riders beer battered Barramundi fillets with shoestring fries, garden salad, tartare and lemon (LF)	24
Warm lamb salad with pearl cous-cous, dates, mint, almonds and preserved lemon, honey, lemon and caraway dressing (LF)	24
Charred corn, quinoa and Persian feta salad with caramelised walnuts, spinach, avocado and lemon dressing (V)(GF)	21
Add grilled chicken (GF)	25

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pizzas

Available All Day *Friday & Saturday*
and every day during *school holidays*

Mexican Beef - Charred corn, beans, spinach, tomato, guacamole and sour cream	25
Greek Chicken - Beetroot hommus, spinach, onion and feta	26
Prawn - chili salt prawns, capsicum, tomato, chipotle aioli and rocket	28
Prosciutto and Chorizo - tomato, capsicum, basil and feta	26
Pumpkin - spinach, onion and goats cheese and pine nuts (V)	22
Gluten-free bases available extra	3

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sides

Rosemary salted shoestring fries with lemon aioli	6.5
Green vegetables with beurre noisette and toasted almonds (GF)	8.5
Sweet potato chips served with sweet chili and sour cream	8.5
Greek Salad (GF)	11

reef

dine. relax. indulge.

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mezze

Available all day

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reef

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