

# group menu

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Terms and conditions apply.

To ensure our customers receive the best possible service at all times, we suggest that large bookings of 15 or more take advantage of our limited a la carte menu during school holidays and busy season. This menu offers the best and most popular dishes from our regular menu, yet ensures a timely service to you, our valued customer, to ensure an indulgent, relaxing experience at Reef Forster.

## Breads

Roasted confit garlic loaf with your choice of either: green olive salsa, or garlic butter compound	9
Roasted turkish bread with creamy goats marscapone, herb oil and balsamic caramel	11

## Oysters

Natural Wallis Lake Oysters with mirin dipping sauce and lemon	19.5/37
Kilpatrick Wallis Lake Oysters	21/39
Grilled Wallis Lake Oysters with avocado puree, crispy prosciutto and goats cheese	21/39

## Entrees

Salt and pepper squid salad of green pawpaw, chili, carrot and coriander and nuoc cham dressing (LF)	15
Slow roasted pork belly with apple brandy glaze and waldorf salad (LF)(GF)	17
Beer battered king prawns with sauce Ravigote and baby cos (LF)	17
Ricotta, spinach and macadamia nut cannelloni in a napolitana sauce, 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

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## Mains

Grilled fish of the day with fondant kipfler, spinach and lemon beurre blanc	35
Parmesan and panko crumbed pork sirloin on a kumara and ginger puree and a fennel, raddichio and apple slaw with herb dressing	30
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	21
Add fried prawns	28
Add grilled chicken	25

### 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
<i>Steaks are served with your choice of either: Red-wine Jus, or Cafe de Paris Butter</i>	

## Pizza

Prawn - chili salt prawns, capsicum, tomato, chipotle aioli and rocket	28
Herb and garlic chicken -spinach, onion, bacon, feta, herb oil and balsamic	26
Roast Zucchini, spinach, confit garlic, onion, goats cheese and balsamic caramel	23
<i>Gluten-free bases available, extra</i>	3

## 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

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# Group Bookings

## Terms & Conditions

- All group (not including weddings) reservations of 10 or more guests require a deposit of \$10 per/person, via EFT, Credit Card or cash. The deposit can be refunded or taken from the final bill at the conclusion of reservation.
- Until deposit is received we are unable to secure your reservation.
- All group reservations of 15 or more guests are required to order from our Group Menu - Limited a la carte menu, or if preferred, the booking can be split in to smaller tables and each tables food will come out as it is ready (each table will have its own bill also).
- We require 72 hours notice of confirmed numbers and above mentioned menu choices. Deposit will be refunded for guests unable to attend, if confirmed 72 hours prior to reservation. However, if numbers are not confirmed we reserve the right to retain total deposit for loss of trade.
- Stand up/canapé functions will be held on outside balconies unless reserving entire venue, in which case all details and terms and conditions can be found in the Wedding Function Pack.

escape the everyday  
at the

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dine. relax. indulge.