

# lunch menu

## bread

Roasted confit garlic loaf served with your choice of: 9  
- green olive salsa  
- garlic butter compound

Roasted turkish bread with creamy goats Mascarpone, 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 warm Gazpacho coulis and chorizo 21/39

## entrees

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

## Gourmet Cheap Eats – Monday to Friday - \$15

Our delicious cheap eats are selected weekly by our Head Chef, please ask our friendly staff for this week's selection. \*Not available during school holidays.

## light meals and mains

Pulled pork sliders with apple slaw, sweet potato chips and lemon aioli 19

Wagyu beef burger with tomato relish, bacon, cheese, lettuce, onion and aioli served with shoestring fries 21

Reef Riders beer battered Barramundi fillets with shoestring fries, garden salad, tartare and lemon (LF) 24

Grilled fish of the day with crispy chats, baby spinach and a lime and chive butter sauce (GF) 35

300gm Grainfed Sirloin Steak 38

220gm Grassfed Eye Fillet Steak 44

*Steaks served with shoestring fries, garlic butter and side salad*

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 crispy fried prawns 28

- Add grilled chicken (GF) 25

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## pizzas

Pork Three Ways - Roast pork belly, pulled pork and pepperoni, tomato, capsicum and oregano, topped with chipotle aioli	26	Roast pumpkin, prosciutto, spinach, onion and goats cheese	25
Herb and garlic chicken - spinach, onion, bacon, feta, herb oil and balsamic	26	Mushroom, sweet onion, spinach, confit garlic, feta and herb oil (V)	23
Prawn - chili salt prawns, capsicum, tomato, lemon aioli and rocket	28	Gluten-free bases available extra	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, spanish onion and a red-wine vinegar and sesame dressing (GF)	8

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.

escape the everyday  
at the  
**reef**  
dine. relax. indulge.