

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

entrees

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

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

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, rocket and shaved parmesan 16

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

Cajun chicken burger served with raita, roast capsicum, coss lettuce and tomato on a brioche bun 21

Mexican Floutas filled with braised pork, chorizo and creamed corn served with guacamole, salsa and sour cream 22

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

Grilled fish of the day with fondant kipfler, spinach and lemon beurre blanc 35

300gm Grainfed Sirloin Steak 38

220gm Grassfed Eye Fillet Steak 44

Steaks served with shoestring fries, cafe de Paris 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

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

lunchmenu

pizzas

Pork Three Ways - Roast pork belly, pulled pork and pepperoni, tomato, capsicum and oregano	26	Confit Duck - bok choy, spinach, shiitake mushroom, onion and Hoi Sin sauce (GF - N/A)	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
Prawn - chili salt prawns, capsicum, tomato, chipotle 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 and red-wine vinegar and sesame dressing	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.