

wines

white

- Tatachilla Sauvignon Blanc (South East Australia)** 7/8.5/21
*Light, pale straw in colour, with a tinge of citrus.
A wonderfully fragrant nose of snow pease, guava and little passionfruit*
- Stella Bella Sauvignon Blanc (Margaret River, WA)** 12/15/49
A vibrant wine full of passionfruit, nectarine, gooseberry, and blackcurrant. Varietal purity and exactness that is the signature of Stella Bella Sauvignon Blanc
- Rahiti Sauvignon Blanc (Marlborough, NZ)** 8.5/12/31
A classic Marlborough Sauv Blanc with aromas of ripe lemongrass and tropical fruits - perfect with seafood
- Slipknot Sauvignon Blanc (Marlborough, NZ)** 11/14.5/44
The flagship varietal of New Zealand, This wine is typically a very crisp aromatic wine with notes of grapefruit, tropical fruit and cut grass
- Hartogs Plate Sauvignon Blanc Semillon (WA)** 7.5/10/28
Crisp, clean and dry with notes of citrus and tropical fruits
- Suckfizzle Sauvignon Blanc Semillon (Maragret River, WA)** 56
The bouquet has an alluring musky, rose petal perfume followed by lemon curd and lime blossom. Bright and concentrated flavours of rambutan and lime zest are carried by a brisk acidity.
- Tatachilla Chardonnay (South East Australia)** 7/8.5/21
Intense stone fruit and white pear aromas supported by subtle oak across a soft creamy palate.
- Element of Sandalford Chardonnay (WA)** 7/9.5/26
*Pale straw in colour with aromas of citrus, stone fruits and subtle oak; flavours of nectarine and white peach are complimented with light toasted oak.
Balanced, long and soft.*
- Stella Bella Chardonnay (Margaret River, WA)** 48
Notes of orange blossom, peach, camomile and biscuity roasted hazelnut, with subtle smokey, flinty aromas from the finest quality French oak. The palate is tight and focused – A real citrus assortment of lemon and lime highlighted with a delicious grapefruit brûlée.
- Chateau St Jean Chardonnay 2010/11 (Sonoma, California)** 64
*Inviting aromas of ripe stone fruit, floral spice and sweet vanilla notes.
The wine is medium-bodied and lush on the palate.*

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beverages menu

- Devils Lair Chardonnay 2011 (Margaret River, WA)** 90
A young wine that shows white peach and red delicious apple aromas combined with subtle grapefruit undertones and French oak. Creamy nougat and walnut seamlessly integrate with stone fruit flavours. Fresh and lively natural acid gives the wine length and depth.
- Great Lakes Chardonnay (Wooten, NSW)** 12/15/49
Lovely clean crisp fruit with subtle oak. A surprising wine that is interesting to match with spicy food and is always a winner with any chicken dish.
- Ryder Riesling (Clare Valley, SA)** 9.5/13/36
Floral aromatics with flavours of citrus and lime and crisp acidity.
- Heemskerk Riesling 2012 (Coal River Valley, TAS)** 100
A complex palate with notes of red apple, grapefruit, mouth watering lime zest and dominant salty acid. The wine finishes soft and luscious.
- O'Leary Walker Watervale Riesling (Clare Valley, SA)** 12/15/49
Lime with hints of lemon and fennel. Delicate and fine, intense citrus, fresh lime and racy acidity.
- Vidal Pinot Gris (East Coast, NZ)** 9 /12/42
A fresh and zesty wine with mouth filling flavours of pear and citrus, aromas of pear, honeysuckle, wild honey and citrus.
- Hinton Pinot Gris (Central Otago, NZ)** 68
A crisp ripe wine with bright, zesty, citrus notes and well balanced acidity, nuances of nectarines and pears with a hint of apple. It has a tasty fresh finish and a sensuous aftertaste
- Cantina Tollo "Rocca Ventosa" Pinot Grigio (Abruzzo, Italy)** 8.5/12/32
Fresh fruit nuances and delicate flowery touch. Full bodied, well balanced and well structured.
- Quarisa Wines "Johnny Q" Moscato (SA)** 9/12/32
Light straw green in colour with fine bubbles and aromas are of fresh citrus with some slight toasty notes. The palate is elegant and soft showing light creamy complexity. A blend of Chardonnay and Pinot Noir.
- Great Lakes Verdelho (Wooten, NSW)** 49
Lively, fruity and fresh with a fusion of flavours. Versatility is what distinguishes Verdelho from other white wines. This is a crowd pleaser and a wonderful wine to match with a variety of food styles.

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red

- Tatachilla Shiraz Cabernet (Tanunda, South Australia) 7/8.5/21**
Spice and berry aromas and flavours supported by ripe plum and subtle oak on the rich, full-bodied palate
- Rymill The Yearling Shiraz (Coonawarra, SA) 9.5/13/36**
Intense aromas of blackcurrant, violets, dark berries with a hint of chocolate. A rich and concentrated full bodied palate, characters of plum, liquorice & chocolate. With a backbone of sweet oak and a velvety finish.
- Beaumont Shiraz (Clare Valley, SA) 8.5/12/32**
The warm and dry climate during the fruit ripening period is perfect for this Aussie favourite. A wine showing lifted plum and fruitcake aromas with spicy and chocolate oak on the palate. Winemakers pick of the bunch!
- Glaetzer Wallace Shiraz Grenache (Barossa Valley, SA) 56**
Ripe old vine Shiraz from the heart of the Barossa contributes weight and texture Grenache adding cherry toffee earthy characters and solid savoury tannins. Will reward careful cellaring for a decade
- St Hallet (Black Clay) Shiraz 2015 (Barossa Valley, SA) 41**
The rich, red cambrian soils and warm ripening conditions give fruit that is of the highest quality and intensity. This particular wine shows plum and blackberry aromas with a silky smooth palate of fleshy, spice and ripe fruits. The wine is aged in American and French oak barrels for over 12 months prior to bottling and this gives a noticeable chocolate oak background and good tannin length.
- Penfolds Bin 389 2010 (SA) 140**
Structural Cabernet and mid-palate generosity of Shiraz combine completely. Evocative barrel ferment character, fig, quince and exotic spice ensure the wine is true to style. Sculptured tannins and lively acidity ensure length and vibrancy.

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Reschke Bull Trader Cabernet Merlot (Coonawarra, SA)	48
<i>A fine medium bodied Coonawarra dry red. Blackberry and classic minty fruit characters nicely balanced with spicy oak. The palate finishes with toasty oak giving the palate length and richness</i>	
Vistamar Merlot (Central Valley, Santiago, Chile)	7/9.5/28
<i>Aromas of red fruits and plums. A fruity, rounded red with delicious acidity</i>	
Upside Down Merlot (Hawkes Bay, NZ)	8.5/11/32
<i>Sweet red berry fruit on the nose and palate. Backed by a soft subtle finish</i>	
Rothbury Estate Cabernet Merlot (South East Australia)	7/8.5/21
<i>Dark red berries with a hint of chocolate. Palate is rich and soft</i>	
Hartogs Plate Cabernet Merlot (WA)	7.5/10/28
<i>A soft, round and juicy red. Plenty of red berries. Easy drinking.</i>	
St Hallet Gamekeeper Cabernet Sauvignon (South Australia)	9.5/13/36
<i>Rich layers of dark fruits and blackcurrant, finishing with mint and dark chocolate</i>	
Pepperjack Cabernet Sauvignon (Barossa Valley, SA)	60
<i>Rich and flavoursome, full of plush, dark fruit, soft talc tannins and hints of oak.</i>	
Suckfizzle Cabernet Sauvignon (Margaret River, WA)	78
<i>Medium to full bodied in the mouth, with a persistence of flavour. This wine's tannins are seamless and upright, providing a silky, linear transition from the front to the back of the palate, with a salivating finish. Finely balanced and elegant with a beautiful easy weight.</i>	
Rymill The Dark Horse Cabernet Sauvignon (Coonawarra, SA)	46
<i>An abundance of juicy, ripe dark fruits led by blackcurrant, mulberry and dark cherries mingle on the palate with rich dark chocolate and hints of mint. The fine tannins and complex fruit flavours carry through to a smooth, velvety finish.</i>	

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Block 50 Cabernet Sauvignon (Central Ranges, NSW)

7.5/10/28

Bright berry and ripe plum flavours with a subtle hint of chocolate and spice. Matured with french oak creating a medium bodied palate.

Penfolds Bin 407 2010 (SA)

140

Unmistakably Cabernet, medium to full-bodied, with a firm finish aided and abetted by chunky Cabernet tannins. Fruit sweetness and an overlay of dusty oak exposed via tell-tale cedar and vanillin nuances. Linear, tight and defined

Chain Of Fire Pinot Noir (Mudgee, NSW)

9.5/13/36

Summer fruit flavours of red berries and cherries with a soft silky texture.

Leopardwood Yenda Durif

49

A style with deep purple colour and firm tannin structure. Similar to a full bodied Shiraz in profile with plum and dark fruit flavours, this wine is aged in new American oak 300lt barrels and has a silky mocha and chocolate finish. A full style with great intensity of flavour.

rosé and pink moscato

Great Lakes Rosé (Wooten, NSW)

12/15/49

A lovely delicate wine with a hint of berry. The perfect lunchtime wine. A delicious accompaniment to light meals and grazing dishes including seafood, cheeses, cured meats and antipasti.

West Cape Howe Moscato (WA)

8/12/35

Delightfully fruity and sweet with lifted Muscat aromas, zesty citrus on the palate and a light refreshing spritz.

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beverages menu

sparkling

Tatachilla Sparkling	6.5/21
<i>Light straw green in colour with fine bubbles and aromas of fresh citrus with some slight toasty notes. The palate is elegant and soft showing light creamy complexity.</i>	
Great Lakes Sparkling Lily NV	39
<i>A lovely light bead that allows the crisp fruity taste to come through</i>	
Mr. Mick Cuvee Brut	38
<i>The wine has fresh apple and citrus aromas with savoury yeast complexity and a delicate bead. It is ideal for any celebration, or just sit, sip and relax</i>	
Laurent-Perrier L-P Brut	95
<i>This Champagne has a pale golden hue. With approximately 45% Chardonnay in the blend the nose is fresh and delicate showing good complexity with hints of citrus and white fruit.</i>	

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beer

ON TAP

Reef Riders Lager	5.5/8.5
Monteiths Pointers Pale Ale	7/10.5
Monteiths Dopplebock	8/11.5

LIGHT/MIDSTRENGTH

Cascade Light, Australia	5
XXXX Gold, Australia	6
Great Northern Super Crisp, Australia	6

INTERNATIONAL/CIDER

Corona, Mexico	8
Asahi, Japan	8
Estrella Damm, Spain	8
Peroni Nastro Azzurro, Italy	8
Rekorderlig Strawberry Lime Cider, Sweden	9
Rekorderlig Passionfruit Cider, Sweden	9
Rekorderlig Dry Apple Cider, Sweden	9

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CRAFT

The Feral Brewing Co "Hop Hog" India Pale Ale	10	Big Head NO Carbs Beer	8.5
Stone & Wood Pacific Ale	9.5	Anchor Brewing IPA	11
James Squire 150 Lashes Pale Ale	9	Anchor Brewing Porter	11
Coopers Brewing Co "Original Pale Ale"	8	Anchor Brewing Liberty Ale	11
Tooheys Old Dark Ale	6.5	Mountain Goat Pale Ale	9
Murrays Whale Ale	9	All Grain Brewing "Intergalactic Gargle Blaster" IPA 640ml	19
Mountain Goat Steam Ale	9	All Grain Brewing "Anti Gravity" Pale Ale 640ml	18

spirits

VODKA

Vox	8.5
Absolut	9.5
Grey Goose	14

GIN

Larios	8.5
Bombay Sapphire	10
Hendricks	14

RUM

Bacardi Superior	8.5
Bundaberg UP	9.5
Bundaberg Red	9.5
Mount Gay	11.5
Captain Morgan Dark	9.5
Captain Morgan Spiced	9.5
Malibu	9
Sailor Jerry	10

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TEQUILA

El Jimador Silver	8
Jose Cuervo Gold	9

WHISKEY

American

Jim Beam	8
Jack Daniels	9
Wild Turkey	9
Canadian Club	9
Southern Comfort	7.5
Bakers	12
Basil Haydens	12
Bookers	14

BRANDY / COGNAC

Chatelle Napoleon	7
Hennessy VS	12
Hennessy VSOP	14

LIQUEURS, VERMOUTHS AND OTHERS

Midori	8
Kahlua	8
Tia Maria	8
Baileys	8
Frangelico	9.5
Cointreau	10
Chambord	9
Pimms	9
Amaretto	9

SCOTCH

Famous Grouse	8
Johnnie Walker Red	8.5
Johnnie Walker Black	10
Blairhmoor 8yr	10
Dimple 12yr	11
Glenfiddich 12yr	13

Irish

Jameson	8.5
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cocktails

- THE RONNIE** 18
Sailor Jerry Rum, Triple Sec, sugar syrup, lemon and lime juice shaken and served with a salt-sugar rim
- SEX ON THE REEF** 18
Vodka, midori and chambord shaken with pineapple juice, served long over cranberry juice
- MAI TAI** 18
White rum and triple sec shaken with pineapple and orange juice, fresh lime and finished with a dark rum float
- FRENCH MARTINI** 17
Vodka, chambord and pineapple juice shaken and strained
- GINGERBREAD** 18
Spiced rum, frangelico, fresh lemon and sugar topped with ginger beer
- LEMON MERINGUE PIE** 18
Fresh lemon and sugar muddled and coated with vodka, butterscotch schnapps and triple sec and topped with lemonade
- MELONBERRYTINI** 17
Midori, black raspberry liqueur, apple juice, crushed strawberries and lime, shaken and strained
- CHERRY KISS** 16
Amaretto, vodka and midori shaken with lime and finished with cranberry juice
- LYNCHBURG LEMONADE** 16
Jack daniels, triple sec, lemon juice and sugar syrup shaken and strained, served long and topped with lemonade
- RED CARPET** 17
Silver tequila, orange liqueur, lime and strawberry puree shaken with cranberry juice and served with a sugar rim
- ESPRESSO MARTINI** 19
Vodka, Kahlua, coffee and sugar syrup shaken on ice, shaken and strained

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all things soft

SOFT DRINK/ICE TEAS

Coca Cola	5
Diet Coke	5
Coke Zero	5
Lift	5
Sprite	5
Raspberry	5
Fanta	5
Lemon Lime Bitters	5
Lime and Soda	5

MINERAL WATER

Santa Vittoria Sparkling 250ml	4.5
Santa Vittoria Sparkling 1L	9

JUICE

Orange	5
Pineapple	5
Apple	5
Cranberry	5

MILKSHAKES

Chocolate	7.5
Caramel	7.5
Vanilla	7.5
Strawberry	7.5

COFFEE – VITTORIA ORO

Espresso	3.7
Long Black	3.7
Macchiato	4
Flat White	4
Cappuccino	4
Latte	4
Chocolate Mocha	5
Vienna	7
Affogato/Affogato w liqueur	9/18
Hot Chocolate	4
Iced Coffee/Iced Chocolate	8

EXTRAS

Soy	0.5
Decaf	0.5
Double Shot	0.5
Mug	0.8

TEAS AND INFUSIONS – T2

English Breakfast	4.5
Earl Grey	4.5
Peppermint	4.5
Chamomile	4.5
Green	4.5
Chai	4.5

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escape the everyday
at the

reef dine. relax. indulge.