

lunch menu

breads

Roasted confit garlic loaf with compound butter	8.5
Sea salt roasted turkish bread with marinated olives, balsamic olive oil and house made dip	13.5

entreés

Fresh herb gnocchi with blue cheese cream sauce, apple, caramelised walnut and rocket salad (V)	15
Seared scallops with green pea soup, crispy speck and chives	17
Roast pork belly with harissa spiced carrot puree, chermoula, parsley and red onion salad (GF)	16

oysters

Natural Wallis Lake Oysters with lemon and mirin dipping sauce	19.5/37
Kilpatrick Wallis Lake Oysters	21/39
Mornay Wallis Lake Oysters	21/39

Black fungi and mushroom risotto with rocket, Parmesan and white truffle oil (GF)(V)	16
Salt and pepper squid with chili, wombok, coriander, crispy shallots and nuoc cham (LF)	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.

light meals and mains

Wagyu beef burger with hot english mustard mayo, beetroot relish and fried onion rings served with rosemary fries	25	Tandoori chicken burger on toasted Turkish with Raita, cucumber and tomato, served with sweet potato chips	24
Black fungi and mushroom risotto with rocket, parmesan and white truffle oil (GF)(V)	25	Grilled Fish of the Day with roasted kipfler, spinach and chive beurre blanc (GF)	35
Reef Riders beer battered Barramundi fillets with shoestring fries, garden salad, tartare and lemon (LF)	24	Roast Beetroot, fennel, goats cheese and crispy speck salad with caramelised walnuts (GF)	21
Marrakesh taster - slow cooked Moroccan lamb, aubergine relish, hommus, beetroot aioli and pita bread	22	Add chicken (GF)	25
		Less speck (GF)(V)	20

lunchmenu

pizzas

Available All Day
Friday & Saturday

Tandoori Chicken - Tandoor marinated chicken with spinach, red onion, cashews and mint yoghurt	25	Roast Beetroot - Goats cheese, onion jam, spinach, oregano and caramelised walnuts (V)	22
Capricciosa - pepperoni, bacon, tomato, olives, mushroom and oregano	26	Lamb - slow cooked lamb, kumera, feta, olives, spinach and balsamic caramel	26
Prawn - chilli salt prawns, capsicum, tomato, chipotle aioli and rocket	28	Gluten-free bases available extra	3

sides

Rosemary salted shoestring fries with lemon aioli	6.5	Greek Salad (GF)	11
Sweet potato chips served with beetroot aioli	8.5	Green vegetables with beurre noisette and toasted almonds (GF)	8.5
Salt roasted pumpkin with tahini and chives	8		

(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.