

## **bread**s

Roasted confit garlic loaf served with your choice of:	9
<ul style="list-style-type: none"><li>• Garlic butter compound, or</li><li>• House-made dip</li></ul>	
Have both for an extra \$1	
Seasalt roasted turkish bread with goats cheese spread, balsamic and marinated olives	14

## **oysters**

Natural Wallis Lake Oysters with fresh lemon and mignonette dressing	5 each
Kilpatrick Wallis Lake Oysters	6 each
Grilled Wallis Lake Oysters with black vinegar, chili and shallots	5 each

(V) - Vegetarian, (GF) - Gluten Free, (LF) - Lactose Free  
10% Sunday Surcharge, 20% Public Holiday Surcharge

## tapas

Teriyaki and sesame slow cooked chicken wings (3pcs)	9
Charred corn cobs with chipotle mayo (GF) (2pcs)	7
Grain-fed Sirloin skewers served with mustard mayo (GF) (2pcs)	18
Fried Cauliflower bites served with sauce ravigote (LF)	10
Karaage beef with kewpie mayo and sweet soy (LF)	12
Prawn and chorizo hot pot in Sri Lankan black pepper curry (LF)	18
Caprese salad skewers with balsamic and extra virgin olive oil (V)(GF)(4pcs)	8

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## entreés

Searred scallops with chorizo, gremlata and semi dried tomato (LF)	20
Vodka and lime cured Ocean Trout with roti, lemon yoghurt, compressed cucumber and dill	18
Chinese style pork belly with watermelon, coriander and fried shallots (LF)	18
Chive gnocchi with herb oil, shiraz glaze, pine nuts and parmesan (V)	16
Salt and pepper squid with aromatic salt, wombok, cucumber and nam jin dressing (LF)	16

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## mains

Pink roasted duck breast with brown rice, asian greens stirfry and a char siu, ginger and sesame glaze (LF) (GF)	38
Grilled fish of the day served with smashed chats, wilted spinach, nut brown butter, lemon and chives (GF)	36
Baked Atlantic Salmon with leek and kipler sautee, asparagus and a warm lemon and dill dressing (GF)	34
Pork fillet with prosciutto, beetroot puree, fennel jam, roast kumera and preserved lemon yogurt (GF)	33
Reef Riders beer battered barramundi with shoestring fries, tartar and lemon (LF)	20
• Add side salad	24
300gm Grain-fed Sirloin Steak (GF)	38
220gm Grass-fed Eye Fillet Steak (GF)	46
<i>Steaks served with hand cut wedges, green beans and cafe de Paris butter and red wine jus</i>	
Roast pumpkin and goat cheese salad with spanish onion, crunchy caramelized walnuts and honey dijon dressing (GF)(V)	21
• Add grilled chicken	27
• Add crispy prawns	29
Charred corn and quinoa salad with avocado mousse, Binnorie feta, rocket, spinach, caramelised walnuts, spanish onion and lemon dressing (V)(GF)	21
• Add grilled chicken	27
• Add crispy prawns	29

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## pizza

Balsamic lamb, red onion, spinach, kumara, hummus and beetroot mayo	28
Chili salt prawns, Spanish onion, capsicum, tomato, chipotle aioli and rocket	29
Mexican green chili chicken with corn salsa, spinach and sour cream	28
Capricciosa - pepperoni, bacon, tomato, olives, mushroom and oregano	27
Pumpkin - Pumpkin, spinach, onion, goats cheese and pinenuts (V)	24
Add Prosciutto	27
Gluten-free bases available	extra 3

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## sides

Mixed greens with sesame, soy and ginger	12
Rocket and Parmesan salad with Balsamic caramel	9
Sweet potato wedges served with whipped sweet chili sour cream	10
Rosemary salted shoestring fries with lemon aioli	8
Garden salad with cherry tomatoes and Dijon vinaigrette dressing	8

escape the everyday at the

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dine. relax. indulge.

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