

lunch menu

bread

Roasted confit garlic loaf served with your choice of: 9

- Garlic butter compound, or
- House-made dip

Have both for an extra \$1

Seasalt roasted turkish bread with goats cheese spread, balsamic and marinated olives 14

entrees

Seared scallops with chorizo, gremolata 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

main

Grilled fish of the day served with smashed chats, wilted spinach, nut brown butter, lemon and chives 36

Prawn, lemon, garlic and chilli linguine with rocket and parmesan 28

Reef Riders beer battered Barramundi with shoestring fries, tartar and lemon 20

- Add side salad 24

300gm Grain-fed Sirloin Steak 38
220gm Grass-fed Eye Fillet Steak 46

Steaks served with shoestring fries, cafe de Paris butter and side salad

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, chilli and shallots 5 each

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

Roast pumpkin and goats cheese salad with spanish onion, crunchy caramelized walnuts and honey dijon dressing (GF)(V) 21

- Add grilled chicken (GF) 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 (GF) 27
- Add crispy prawns 29

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pizza

Balsamic lamb, red onion, spinach, kumara, hummus and beetroot mayo	28	Pumpkin - roast pumpkin, spinach, goat cheese onion and pine nuts (V)	24
Prawn - chili salt prawns, capsicum, tomato, chipotle aioli and rocket	29	• Add Prosciutto	27
Mexican green chili chicken with corn salsa, spinach and sour cream	28	Capricciosa - pepperoni, bacon, tomato, olives, mushroom and oregano	27
		Gluten-free bases available extra	2.5

sides

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

escape the everyday at the

reef

dine. relax. indulge.

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