

## breads

Roasted confit garlic loaf *OR* cheesy garlic loaf served with your choice of:

- garlic butter compound or
- house-made dip

9

Seasalt roasted turkish bread served with marinated olives,  
balsamic and olive oil

11

## oysters

Natural Wallis Lake Oysters with fresh lemon and mirin dipping sauce

21/39

Kilpatrick Wallis Lake Oysters

23/42

Grilled Wallis Lake Oysters with warm Thai chilli dressing and  
crispy shallots

23/42

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

## entreés

Confit duck, orange and pistachio tartlet with celeriac and apple remoulade and sherry vinegar glaze	18
Basil gnocchi with blue cheese cream sauce and a rocket, apple and caramelized walnut salad	16
Pan-fried prawn and pork gyoza with wakame, shallots, chili and black vinegar dressing	18
Seared scallop and swordfish in red curry sauce with coriander, crispy shallots and coconut chips (GF)(LF)	20
Crispy fried squid and baby octopus, lime aioli and smoked paprika salt (LF)	17
Grilled chorizo with saffron aioli, sofrito and a rocket, potato and green olive salad (LF)	17

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

## mains

Grilled fish of the day with paris mash, ratatouille and herb coulis (GF)	36
Duck two ways: Pink roasted duck breast with a porcini, shitake and kipfler, duck wonton, spinach, mandarin jam and cinnamon jus (LF)	38
Prosciutto wrapped pork tenderloin with tomato and rosemary risotto, spinach and pink peppercorn sauce (GF)	32
Pepper crusted Atlantic Salmon, mustard garlic potato, aioli, roasted cherry tomatoes and rocket (GF)	34
Reef Riders beer battered Barramundi fillets with shoestring fries, garden salad, tartare and lemon (LF)	24
Roasted field mushroom and Mediterranean vegetable stack with Binnorie feta and balsamic glaze (GF)	23
Warm Autumn vegetable salad with brown rice and quinoa, roast kumara and pumpkin, avocado, broccoli, beans, pine-nuts and a white balsamic and olive oil dressing (GF)	23
<i>Add grilled chicken (GF)</i>	29

## from the grill

300gm Grainfed Sirloin Steak (GF)	38
220gm Grassfed Eye Fillet Steak (GF)	46
<i>Both served with pinkeye potato hash brown, broccollini, tomato relish and bearnaise sauce</i>	

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

## pizzas

Tandoori Chicken – tandoori marinated chicken with spinach, red onion, cashews and mint yogurt	27
Chorizo and mushroom - spinach, feta, onion, semidried tomato and herb oil	27
Prawn - chilli salt prawns, Spanish onion, capsicum, tomato, lime aioli and rocket	29
Slow cooked brisket chili con carne - spanish onion, tomato, guacamole and sour cream	28
Roast Pumpkin and Kumara - spinach, Spanish onion and goats cheese (V)	24
<i>Add Prosciutto</i>	27
Gluten-free bases available extra	3

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

## sides

Rosemary salted shoestring fries with lime aioli	8
Green vegetables with beurre noisette and toasted almonds (GF)	11
Sweet potato chips served with whipped sweet chili sour cream	10
Green salad with cherry tomatoes, Spanish onion and a honey, garlic and Dijon mustard dressing (GF)	9

reef

dine. relax. indulge.

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