

lunch menu

bread

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

- *garlic butter compound, or*
- *house-made dip*

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

9

11

oysters

Natural Wallis Lake Oyster 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

entrees

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

Panfried 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

lunch mains

Veal Scallopini with tomato and rosemary risotto and salsa verde

28

Chicken, mushroom, speck, blue cheese pot pie with toasted Turkish and rocket and semi-dried tomato salad

21

Reef Riders beer battered Barramundi fillets with shoestring fries, garden salad, tartare and lemon (LF)

24

300gm Grainfed Sirloin Steak

38

220gm Grassfed Eye Fillet Steak

46

Steaks served with shoestring fries, garlic butter or pink peppercorn sauce and side salad

Grilled fish of the day with paris mash, ratatouille and herb coulis (GF)

36

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, green leaves and a white balsamic and olive oil dressing (GF)

23

Add grilled chicken (GF)

29

lunch menu

pizzas

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

Gourmet Cheap Eats – Monday to Friday - \$15

Our delicious cheap eats are selected daily by our Head Chef, please ask our friendly staff for today's selection. *Conditions Apply.

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 chilli sour cream	10	Green salad with cherry tomatoes, Spanish onion and a honey, garlic and Dijon mustard dressing (GF)	9

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.

escape the everyday
at the
reef
dine. relax. indulge.