

lunch menu

bread

Roasted confit garlic loaf **OR** cheesy garlic loaf served with your choice of: 9

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

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

entree's

Salt and pepper squid salad of green pawpaw, chilli, carrot and coriander and nuoc cham dressing (LF) 16

Seared scallops with wasabi mash, ponzu, wakame and pickled ginger 20

Cracked pepper pappardelle with crab meat, poached prawns and lemon beurre blanc, kale and shaved Parmesan 19

Seared herb crusted Tuna, served rare, chipotle aioli, baby capers, cucumber and candied walnuts (LF)(GF) 19

Crispy fried pork belly with palm sugar citrus glaze, chilli, green paw-paw, shallot and coriander (LF)(GF) 18

Rosemary and garlic potato gnocchi in a creamy basil tomato sauce with rocket and Parmesan 16
- *Add Chorizo* 18

light meals and mains

Balsamic slow cooked lamb sliders served with rocket, tomato, feta and aioli 19

Pork and prawn san choi bao served with crisp baby cos, water chestnuts, coriander and crushed peanuts (LF) 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 creamy English mustard sauce and side salad

Grilled fish of the day with baby spinach, crispy chats and a chive lemon beurre blanc (GF) 36

Asparagus, cherry tomato, spring onion and mixed greens salad with feta, pine nuts and a red wine vinegar and sesame dressing (V) 21

- *Add grilled chicken (GF)* 27

- *Add crispy fried prawns* 29

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 fried prawns* 29

lunch menu

pizzas

Tandoori Chicken – tandoori marinated chicken with spinach, Spanish onion, cashews and mint yogurt	27	Pork Three Ways - bacon, pepperoni and roast pork belly, capsicum, tomato, Spanish onion and oregano topped with chipotle aioli	28
Confit Lamb - kumara, feta, spinach, onion jam and balsamic reduction	28	Roast Pumpkin - spinach, Spanish onion and goats cheese (V)	24
Prawn - chilli salt prawns, Spanish onion, capsicum, tomato, lemon aioli and rocket	29	<i>Add Prosciutto</i>	27
		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. **Not available during school holidays.*

sides

Rosemary salted shoestring fries with lemon 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 red wine vinegar and sesame 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.