

# lunch menu

## bread

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

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

Roasted turkish bread with creamy goats Mascarpone, herb oil and balsamic caramel 11

## oysters

Natural Wallis Lake Oyster with fresh lemon and mirin dipping sauce 19.5/37

Kilpatrick Wallis Lake Oysters 21/39

Grilled Wallis Lake Oysters with warm Thai Chili dressing and crispy shallots 21/39

## entrees

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

Seared scallop and creamed leak tartlet, served with herb oil and Parmesan crisp 20

Orange and date Harissa Prawns with pickled zucchini and preserved lemon yogurt (GF) 19

Cracked pepper pappardelle with herb coulis, ratatouille and rocket (V)(LF) 16

Crispy duck spring roll with coriander salad, roast coconut, chili and tamarind dressing (LF) 18

Rosemary potato gnocchi with roasted beetroot, shredded lamb and rocket pesto (LF) 17

## light meals and mains

Spiced buttermilk chicken burger with iceberg, tomato, and chipotle aioli served with shoestring fries 19

Moroccan Lamb tasting plate with preserved lemon yogurt, beetroot aioli, hommus and pita bread 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 green asparagus, crispy chats and a chive lemon beurre blanc (GF) 36

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 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

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## pizzas

Tandoori Chicken – tandoori marinated chicken with spinach, red onion, cashews and mint yogurt	27	Prosciutto - Roast pumpkin, spinach, red onion and goats cheese	26
Confit Lamb - kumara, feta, spinach, onion jam and balsamic reduction	28	Margherita - cherry tomato, baby mozzarella and fresh basil	23
Prawn - chili salt prawns, red onion, capsicum, tomato, lemon aioli and rocket	29	Gluten-free bases available extra	3

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## Gourmet Cheap Eats – Monday to Friday - \$15

Our delicious cheap eats are selected weekly by our Head Chef, please ask our friendly staff for this week's selection. \*Conditions apply

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## sides

Rosemary salted shoestring fries with lemon aioli	8	Green vegetables with beurre noisette and toasted almonds (GF)	11
Sweet potato chips served with beetroot aioli	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.