

## **bread**s

Roasted confit 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
Classic tomato and basil Bruschetta with caramelized onion and feta	14

## **oysters**

Natural Wallis Lake Oysters with fresh lemon and mirin dipping sauce	21/40
Kilpatrick Wallis Lake Oysters	23/43
Grilled Wallis Lake Oysters with crispy prosciutto, goats cheese and avocado	23/43



## tapas

Crispy pork belly bites served with citrus caramel dipping sauce	16
Three cheese and chorizo croquettes with smoked paprika aioli	14
Grain-fed Sirloin skewers served with mustard mayo (GF)	12
Quail Yakitori served with plum sauce	18
Szechuan Salt and Pepper squid with lemon aioli	14
Beer battered Prawns with chipotle aioli, coriander and lime	18
Caramelized onion, smoky capsicum and goats cheese quesadilla (V)	12





## entreés

Smoked Ocean Trout with roasted celeriac, horseradish cream and salsa verde (GF)	18
Seared scallops with fennel puree, roast beetroot, herb oil and avruga caviar (GF)	20
Crispy duck spring roll with coriander salad, roast coconut, chili and tamarind dressing (LF)	18
Mushroom risotto with spinach and goat cheese, truffle oil and parmesan (V)	16/28

## mains

Grilled fish of the day served with smashed chats, wilted spinach and a lemon beurre blanc	36
Pork tenderloin served with Paris mash, spinach, creamy mushroom sauce and roast dutch carrots	32
Crispy skin Atlantic Salmon with wilted greens, black vinegar dressing and an Asian Chili herb salad (LF)	34
Roast pumpkin and goat cheese salad with spanish onion, crunchy caramelized walnuts and honey dijon dressing (GF)(V)	21
Add Chicken	27
Add Crispy prawns	29
Reef Riders beer battered Barramundi with shoestring fries, garden salad, tartar and lemon (LF)	24
300gm Grain-fed Sirloin Steak (GF)	38
Prosciutto wrapped 220gm Grass-fed Eye Fillet Steak (GF)	47
<i>Steaks served with pink-eye truffle hash, broccollini and Porcini jus</i>	

## pizza

Pork three-ways - pork belly, BBQ pulled pork and pepperoni with tomato, capsicum and spanish onion	28
Chili Prawn - chili salt prawns, Spanish onion, capsicum, tomato, chipotle aioli and rocket	29
Tandoori Chicken - tandoor marinated chicken with spinach, red onion, cashews and mint yogurt	27
Quattro Formaggi - Blue cheese, Goats cheese, parmesan and mozzarella, oregano and confit garlic	27
Pumpkin - Pumpkin, spinach, goats cheese and pinenuts	24
Add Prosciutto	27

## sides

Smashed chats with rosemary salt	9
Mixed greens with sesame, soy and ginger	12
Rocket and Parmesan salad with Balsamic caramel	9
Sweet potato wedges served with whipped sweet chili sour cream	10
Rosemary salted shoestring fries with lemon aioli	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