

lunch menu

breads

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

entrees

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

main

Grilled fish of the day served with smashed chats, wilted spinach and a lemon beurre blanc	36
Roast pumpkin and goats cheese salad with spanish onion, crunchy caramelized walnuts and honey dijon dressing (GF)(V)	21
• Add Chicken	27
• Add Crispy prawns	29

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

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

Reef Riders beer battered Barramundi with shoestring fries, garden salad, tartar and lemon (LF)	24
300gm Grain-fed Sirloin Steak	38
220gm Grass-fed Eye Fillet Steak	46
<i>Steaks served with shoestring fries, garlic butter and side salad</i>	

lunch menu

pizza

Tandoori Chicken – tandoor marinated chicken with spinach, red onion, cashews and mint yogurt	27	Pumpkin - roast pumpkin, spinach, goat cheese and pine nuts (V)	24
		• Add Prosciutto	27
Prawn - chili salt prawns, capsicum, tomato, chipotle aioli and rocket	29	Quattro Formagi - Blue cheese, goat cheese, parmesan and mozzarella, oregano and confit garlic	27
Pork three-ways - pork belly, BBQ pulled pork and pepperoni with tomato, capsicum and Spanish onion	28	Gluten-free bases available extra	2.5

sides

Smashed chats with rosemary salt	9	Sweet potato wedges served with whipped sweet chili sour cream	10
Mixed greens with sesame, soy and ginger	12	Rosemary salted shoestring fries with lemon aioli	8
Rocket and Parmesan salad with Balsamic caramel	9		

escape the everyday at the

reef

dine. relax. indulge.

(V) - Vegetarian, (GF) - Gluten Free,
(LF) - Lactose Free.

Sunday Surcharge \$2 per person,
Public Holiday Surcharge \$5 per person