

reef
restaurant

welcome

Reef Restaurant is one of the Central Coast's most exclusive locations. We pride ourselves on our market fresh produce, our dedicated team of passionate food loving staff and above all - the experience we provide to you as our customer.

The food we will serve today is not only market fresh, it will be carefully selected from premium local suppliers and crafted with the utmost care by our Head Chef Paul Bouwhuis & his team.

Enjoy.

follow reef online.



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Weekend surcharge \$3.00pp and public holiday surcharge \$6.50pp.
Corkage \$15 per bottle of wine. All prices include GST.
All credit card payments will incur a 1.65% processing fee.

bread

Warm ciabatta, marinated olives, terran grove olive oil,
aged balsamic, flavoured butter 9.50

oysters

Please note our Sydney Rock Oysters are sourced from the cleanest
waters possible. Origins may vary depending on seasonal availability.

Natural (GF, L) six 19.00
twelve 36.00

Sauce vierge, ocean trout caviar, crab mayo (GF, L) six 21.00
twelve 38.00

Lychee pickled ginger grey goose granita (GF, L) six 21.00
twelve 38.00

Rice wine vinaigrette, seaweed salad (GF, L) six 21.00
twelve 38.00

Mixed platter of 12 served with 3 of each style twelve 41.50

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degustation

Oysters, sauce vierge, ocean trout caviar, crab mayo (GF, L)
N/V Billecart-Salmon Brut Reserve
Mareuil-Sur-Aÿ, France

Soft shell crab, vietnamese salad, cashew nut nam jim (L)
2015 TattyBogler Pinot Gris
Waitaki, NZ

Confit pork belly, seared scallops, Jerusalem artichoke purée,
chorizo soil, scorched cherry tomatoes
2014 Ernest Scheultz 'Family Reserve' Chardonnay
Mudgee, NSW

Huon salmon, pancetta, petit pois, truffle cauliflower cream, scampi,
verjuice beurre blanc (GF)
2014 Knee Deep Sauvignon Blanc Semillon
Margaret River, WA

Palate cleanser

Cumin honey roasted lamb rack, sweet potato fondant,
celeriac purée, french beans, confit garlic, salsa verde (GF)
2013 Wills Domain 'Block 5" Shiraz
Margaret River, WA

Pistachio honey brûlée,
ricotta raspberry mousse, orange biscotti
2016 K1 by Geoff Hardy Autumn Harvest Riesling
Adelaide Hills, SA

\$120 per guest \$165 with matching wines

***N.B. Needs to be ordered before 2:30pm for lunch & 8:30pm for dinner.
The degustation menu is presented for the participation of the whole table only.***

entrées

SOFT-SHELL CRAB Vietnamese salad, cashew nut nam jim (L)	24.00
KINKAWOOKA BLACK MUSSELS Smoked speck, leek garlic cream white wine sauce, fine herbs (GF)	16.00
CONFIT BEETROOT CARPACCIO Feta mousse, pear gel, baby rocket, balsamic caviar, walnut soil	18.00
CONFIT PORK BELLY Seared scallops, jerusalem artichoke purée, chorizo soil, scorched cherry tomatoes	25.50
TUNA CRUDO Dashi jelly, wasabi cultured cream, nori, puffed wild rice (GF)	23.00
QUAIL Baby gem, shaved parmesan, crispy jamòn, hazelnut aioli, port marinated baby figs, quail egg (GF)	23.00

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mains

HUON SALMON Pancetta, petit pois, truffle cauliflower cream, scampi, verjuice beurre blanc (GF)	38.00
MARKET FISH Tomato fennel ragout, thyme roasted baby vegetables, micro chervil (GF)	36.00
AGED BEEF FILLET Ratatouille, chorizo pimento purée, pesto butter	42.00
CUMIN HONEY ROASTED LAMB RACK Sweet potato fondant, celeriac purée, french beans, confit garlic, salsa verde (GF)	38.00
CONFIT DUCK Pork belly, shimeji mushrooms, pok choy, chilli jam (GF)	37.00

sides

Beer-battered chips, saffron aioli	9.00
Rocket salad, pear, parmesan, pine nuts (GF)	9.50
Broccolini, french beans, asparagus, semi-dried tomatoes, almond vinaigrette (GF, L)	14.00

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seafood platter for 2

Market Price

Pre-order when you make your next reservation and Chef Paul Bouwhuis will customise a platter using the markets freshest and best seasonal seafood. 48 hours notice is required for Chef to order and ensure delivery from the markets.

vegetarian

ROCKET SALAD Pear, parmesan, pine nuts (GF)	Ent 14.00
CONFIT BEETROOT CARPACCIO Feta mousse, pear gel, baby rocket, balsamic caviar, walnut soil	Ent 18.00
SWEET POTATO GNOCCHI Ratatouille, shaved parmesan	Main 34.00
WARM THYME ROASTED BABY VEGETABLE SALAD Celeriac purée (GF)	Main 29.00

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desserts

HOT CHOCOLATE FONDANT Coconut cream, strawberry ice cream, coconut caramel popcorn <i>please allow 15 mins cooking time</i>	16.00
BAILEYS CRÈME CARAMEL Caramelised banana, peanut brittle (GF)	14.00
PISTACHIO HONEY BRÛLÉE Ricotta raspberry mousse, orange biscotti	15.00
DECONSTRUCTED LEMON MERINGUE PIE	13.00
Dessert & glass of K1 by Geoff Hardy Autumn Harvest Riesling	21.50

cheese

Our cheese plate includes a selection of the following cheeses.	21.00
ROQUEFORT Traditional, cave-aged raw ewe's milk blue from south of France. Has a rich, buttery, spicy finish	
TALEGGIO WASH RIND Pasteurised cow's milk from Lombardy in NW Italy with mild delicate creamy finish and yeasty morish flavour	
LA BOUCHE D'AFFINOIS Cow's milk double cream soft cheese, similar style to double brie, edible white rind, rich, full mouth feel	
Cheese plate & glass of Hanwood 10-year-old port	27.00

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tea & coffee

ESPRESSO DI MANFREDI 4.50
The renowned coffee blend created by celebrated chef Stefano Manfredi & master blender Wayne Archer. We invite you to experience **Audacia** as the perfect complement to your dining experience.

Flat White
Latte
Cappuccino
Long Black
Short Black
Macchiato

MONTEA CRISTO 4.50
English Breakfast Earl Grey Peppermint Leaves
China Sencha Relaxation Punjabi Chai
Chamomile Mango Green Immune Booster
Green Jasmine Japanese Lemon
& Ginger

LIQUEUR COFFEE 14.50
Irish - Jameson Whiskey Dublin - Baileys
Jamaican - Tia Maria Mexican - Kahlúa
Parisian - Grand Marnier

AFFOGATO 16.50
Espresso, frangelico, vanilla bean ice cream

ESPRESSO MARTINI 21.00
Freshly pressed coffee, vanilla vodka,
coffee liqueur, hint of spiced rum

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