

***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 22.00  
twelve 39.00

Apple saffron verjuice reduction (GF, L) six 24.00  
twelve 41.00

Raspberry golden shallot vinaigrette (GF, L) six 24.00  
twelve 41.00

Seaweed salad, lemongrass granita (L) six 24.00  
twelve 41.00

Mixed platter of 12 served with 3 of each style twelve 42.00

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## ***degustation***

Truffle crusted scallops, cauliflower purée, crispy jamón shards, baby peas,  
scorched cherry tomatoes  
*N/V Billecart-Salmon Brut Réserve*  
*Mareuil-Sur-Aÿ, France*

Soft-shell crab, green mango, Vietnamese salad, cashew nut nam jim (L)  
*2015 TattyBogler Pinot Gris*  
*Waitaki, NZ*

Huon salmon, avocado purée, watercress, smoked cherry tomato salad,  
shaved squid  
*2014 Knee Deep Sauvignon Blanc Semillon*  
*Margaret River, WA*

Palate cleanser

Duo of pork, confit pork belly, pork apple sage croquette,  
fennel lemon soubise  
*2015 Whispering Lake Pinot Noir*  
*Pemberton, WA*

Aged beef fillet, roasted spring onions, celeriac purée, beetroot onion  
chutney, potato croutons (GF)  
*2013 Wills Domain Block 5 Shiraz*  
*Margaret River, WA*

Raspberry chocolate tart, toasted marshmallow, raspberry mousse  
*2016 K1 by Geoff Hardy Autumn Harvest Riesling*  
*Adelaide Hills, SA*

\$120 per guest \$165 with matching wines

***NB 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***

TRUFFLE CRUSTED SCALLOPS Cauliflower purée, crispy jamón shards, baby peas, scorched cherry tomatoes	27.00
RICOTTA SAGE GNOCCHI Quattro fromage sauce, pistachio gremolata	24.00
DUO OF PORK Confit pork belly, pork apple sage croquette, fennel lemon soubise	26.00
BEEF CARPACCIO Beetroot purée, dukkah rolled labna, marinated baby figs, parmesan oil (GF)	22.00
SOFT-SHELL CRAB Green mango, Vietnamese salad, cashew nut nam jim (L)	24.00
SWEET POTATO SPINACH TART Confit salmon, crab rémoulade, lovage salad	26.00

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## ***mains***

CONFIT DUCK Potato lentil endive salad, roasted walnuts, poached pear (GF, L)	38.00
AGED BEEF FILLET Roasted spring onions, celeriac purée, beetroot onion chutney, potato croutons (GF)	44.00
MOISTURE INFUSED PORK CUTLET Caramelised sweet potato purée, radicchio, apple compote, cherry gel (GF)	38.00
HUON SALMON Avocado purée, watercress, smoked cherry tomato salad, shaved squid	36.00
SALT WATER BARRAMUNDI Warm Mediterranean salad, braised baby octopus, salsa verde, burnt lemon (GF)	42.00

## ***sides***

Parmesan beer-battered chips served with truffle aioli	9.00
Rocket salad, pear, parmesan, pine nuts (GF)	9.50
Mixed leaf salad, verjuice vinaigrette (GF,L)	9.00
Chinese broccoli, garlic, oyster sauce, chicken stock (L)	9.50

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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***

RICOTTA SAGE GNOCCHI	Ent 24.00
Quattro fromage sauce, pistachio gremolata	Main 34.00
SWEET POTATO SPINACH TART	Ent 18.00
Beetroot purée, marinated baby figs, lovage salad	
WARM POTATO LENTIL ASPARAGUS ENDIVE SALAD	Main 28.00
Celeriac purée, roasted walnuts, poached pear (GF)	
MEDITERRANEAN SALAD	Main 36.00
Sweet potato purée, braised radicchio, salsa verde (GF)	

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## ***desserts***

YOGHURT PANNA COTTA Pineapple curd, mango saffron compote, sesame lace biscuit	13.00
VANILLA CREME BRÛLÉE Honeycomb shards, almond cream, chocolate soil, fresh berries	14.00
RASPBERRY CHOCOLATE TART Toasted marshmallow, raspberry mousse	15.50
FIG HONEY PISTACHIO SEMIFREDDO Donut crumble, chargrilled apricot, white balsamic strawberry tapioca	14.00
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	
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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