

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

Rice wine vinaigrette (GF, L) six 24.00
twelve 41.00

Seaweed salad, wasabi aioli, citrus flying fish roe (L) six 24.00
twelve 41.00

Truffle mornay six 24.00
twelve 41.00

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

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degustation

Oysters, rice wine vinaigrette (GF, L)

*N/V Billecart-Salmon Brut Réserve
Mareuil-Sur-Aÿ, France*

**Seared sesame crusted yellow fin tuna, kimchi, puffed rice, nori,
wasabi cream, ponzu sauce**

*2016 Gibson Wines Pinot Gris
Adelaide Hills, SA*

**Huon salmon, avocado purée, watercress,
smoked cherry tomato salad, shaved squid**

*2016 Ashton Park Estate Riesling
Clare Valley, SA*

**Seared scallops, ham hock terrine, corn purée, sweet corn salsa,
baby mâche salad (GF)**

*2014 Wills Domain 'Block 2' Semillon
Margaret River, WA*

Palate cleanser

**Aged beef fillet, roasted spring onions, celeriac purée,
beetroot onion chutney, potato croutons (GF)**

*2013 Claymore 'Nirvana' Shiraz
Clare Valley, SA*

**Coconut kaffir lime panna cotta, caramelised pineapple,
mango gel, blood orange sorbet (GF)**

*2015 Mortimers 'Autumn Harvest' Riesling
Orange, NSW*

\$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

SMOKED TROUT HORSERADISH PÂTÉ Pickled vegetables, crusty ciabatta	22.00
SEARED SESAME CRUSTED YELLOW FIN TUNA Kimchi, puffed rice, nori, wasabi cream, ponzu sauce	27.00
SEARED SCALLOPS Ham hock terrine, corn purée, sweet corn salsa, baby mâche salad (GF)	27.00
SOFT-SHELL CRAB Green mango, Vietnamese salad, cashew nut nam jim (L)	24.00
SLOW COOKED BEEF CHEEK Sweet potato fondant, braised lentils, cauliflower nutmeg purée (GF)	22.00
RICOTTA SAGE GNOCCHI Quattro fromage sauce, pistachio gremolata	24.00

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mains

HUON SALMON Avocado purée, watercress, smoked cherry tomato salad, shaved squid	36.00
SNAPPER FILLET Rocket, courgette, global artichoke, asparagus, black olive tapenade, saffron beurre blanc	40.00
GRILLED NZ SCAMPI Prawn lemon dill risotto (GF)	42.00
AGED BEEF FILLET Roasted spring onions, celeriac purée, beetroot onion chutney, potato croutons (GF)	44.00
CONFIT DUCK Potato sage gnocchi, Dutch carrots, wilted spinach, orange pear compote	38.00
DUO OF PORK Chipotle roasted pork striploin, confit pork belly, pomme purée, garlic French beans, apple chilli jam, crispy kale (GF)	37.00

sides

Parmesan beer-battered chips, 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

ROCKET SALAD Ent 14.00
Pear, parmesan, pine nuts (GF)

RICOTTA SAGE GNOCCHI Ent 24.00
Quattro fromage sauce, pistachio gremolata Main 34.00

TRUFFLED MUSHROOM RISOTTO Main 34.00
Asparagus, courgette, parmesan, sage (GF)

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desserts

COCONUT KAFFIR LIME PANNA COTTA Caramelised pineapple, mango gel, blood orange sorbet (GF)	13.00
POACHED PEAR FRANGIPANE TART Caramel tapioca, boysenberry ice cream	14.00
VANILLA CRÈME BRÛLÉE Honeycomb shards, almond cream, chocolate soil, fresh berries	14.00
HOT CHOCOLATE FONDANT Raspberry gel, belgian white chocolate ice cream	15.50
Dessert & glass of Mortimers '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	
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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