

***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*

**Hiramasa sashimi kingfish, pickled ginger, shallot,  
puffed rice, toasted sesame, ponzu dressing (GF, L)**

*2017 Paringa Estate Pinot Gris  
Mornington Peninsula, VIC*

**Market fish, seafood bouillabaisse, red pepper rouille (GF)**

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

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

*2016 Ashton Park Estate Riesling  
Clare Valley, SA*

Palate cleanser

**Rib-eye off the bone, potato leek gratin, tarragon béarnaise (GF)**

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

**Passionfruit tart, toasted meringue, coconut cream,  
lychee compote**

*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***

MARINATED KING PRAWNS Crab avocado, confit salmon, sauce vierge (GF, L)	27.00
HIRAMASA SASHIMI KINGFISH Pickled ginger, shallot, puffed rice, toasted sesame, ponzu dressing (GF, L)	24.00
SEARED SCALLOPS Ham hock terrine, corn purée, sweet corn salsa, baby mâche salad (GF)	27.00
SOFT-SHELL CRAB Mizuna cabbage salad, wafu dressing (L)	24.00
BRAISED BEEF CHEEK Caramelised butternut squash, mushroom ragout, parmesan velouté (GF)	22.00
PUMPKIN RICOTTA GNOCCHI Quattro fromage sauce, pistachio gremolata	24.00

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## ***mains***

SOUS VIDE SALMON Crab tomato chilli angel hair pasta, herring roe (L)	36.00
MARKET FISH Seafood bouillabaisse, red pepper rouille (GF)	40.00
GRILLED NZ SCAMPI Prawn lemon dill risotto (GF)	42.00
350g RIB-EYE FILLET Potato leek gratin, tarragon béarnaise (GF)	44.00
SLOW-ROASTED LAMB SHOULDER Tomato spiced lentils, mushy peas, mint coriander yoghurt dressing (GF)	36.00
DUO OF PORK Chipotle roasted pork striploin, confit pork belly, pomme purée, garlic French beans, apple chilli jam, crispy kale (GF)	38.00

## ***sides***

Crispy crushed chat potatoes, chives, pancetta, smoked paprika aioli (L)	9.50
Rocket pear walnut crumbed blue cheese salad, lemon champagne dressing	9.50
Steamed broccolini, asparagus, pine nut dukkah, chilli labna	12.00

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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 PEAR WALNUT CRUMBED BLUE CHEESE SALAD      Ent 14.00  
Lemon champagne dressing

PUMPKIN RICOTTA 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***

DECONSTRUCTED APPLE RHUBARB CRUMBLE Butterscotch, cinnamon ice cream	13.00
PASSIONFRUIT TART Toasted meringue, coconut cream, lychee compote	14.00
VANILLA CRÈME BRÛLÉE Honeycomb shards, almond cream, chocolate soil, fresh berries	14.00
HOT CHOCOLATE FONDANT Salted caramel cream, pistachio white chocolate soil, crème fraîche ice cream <b><i>(Please allow 15 minutes cooking time)</i></b>	15.50
Dessert & glass of Mortimers 'Autumn Harvest' Riesling	21.50

## ***cheese***

Our cheese plate includes a selection of the following cheeses. 21.00

### SHADOWS OF BLUE

A double cream blue cheese, wrapped in natural bees wax and aged for 2-3 months. Perfect for those that don't eat a lot of blue cheese. It's flavour profile is mild and very approachable.

### TARRAGO RIVER TRIPLE CREAM

Pasteurised cow's milk with a rich buttery texture with intense earthy flavours.

### WARRNAMBOOL BLACK WAX VINTAGE CHEDDAR

Flavours are full and robust, much richer than standard cheddar, it has a slightly crumbly texture. It is matured for up to 16 months.

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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
Australian Sencha	Punjabi Chai	Green Jasmine
Chamomile	Mango Green	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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