

***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*s**

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 24.00  
twelve 42.00

Truffle mornay six 26.00  
twelve 44.00

Rockefeller six 26.00  
twelve 44.00

Cucumber saffron verjuice reduction (GF, L) six 26.00  
twelve 44.00

Mixed platter of 12 served with 3 of each style twelve 48.00

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## ***degustation***

### **Oysters, truffle mornay**

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

### **Kingfish crudo, seaweed salad, puffed rice, soy pearls, pickled daikon, carrot, confetti coriander, wafu dressing (L)**

*2017 Aragosta DOC Vermentino  
Sardegna, ITA*

### **Seared sea scallops, smoked speck velouté, pea purée, brioche chilli chickpea crumb**

*2016 Ashton Park Estate Riesling  
Clare Valley, SA*

### **Pan-fried market fish, French beans, courgette, green olive tapenade, lemon, parsley, pangrattato**

*2017 Wills Domain 'Block 8' Chardonnay  
Margaret River, WA*

Palate cleanser

### **Aged beef fillet, Paris mash, caramelised golden eschallots, roasted beetroots, balsamic jus (GF)**

*2006 Zitta 'Greenock Single Vineyard' Shiraz  
Barossa Valley, SA*

### **Yoghurt panna cotta, mango saffron compote, raspberry gel, coconut macaroon, vanilla tapioca (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***

SEARED SEA SCALLOPS Smoked speck velouté, pea purée, brioche chilli chickpea crumb	24.00
CONFIT PORK BELLY Alaskan king crab salad, apple, dill rémoulade (GF, L)	23.00
PRAWN RAVIOLI Pumpkin purée, lobster tapioca, basil chive beurre blanc	27.00
KINGFISH CRUDO Seaweed salad, puffed rice, soy pearls, pickled daikon, carrot, confetti coriander, wafu dressing (L)	24.00
SOU VIDE LAMB RUMP Carrot cumin purée, chilli labna, peperonata, crispy quinoa (GF)	24.00
RICOTTA GNOCCHI Quattro fromage sauce, pistachio gremolata, shaved pecorino	22.00

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## ***mains***

BARRAMUNDI Szechuan bug tail, lightly curried eggplant, tomato, yoghurt cucumber coriander dressing	38.00
CHICKEN SUPRÊME Sweet potato fondant, truffle cauliflower purée, crispy pancetta, petit pois, globe artichoke (GF)	36.00
CONFIT DUCK Saffron butternut pumpkin pea sage risotto, slow-roasted cherry tomatoes, watercress salad (GF)	38.00
350g RIB-EYE OR 220g AGED BEEF FILLET Paris mash, caramelised golden eschallots, roasted beetroots, balsamic jus (GF)	44.00
PAN-FRIED MARKET FISH French beans, courgette, green olive tapenade, lemon, parsley, pangrattato	MARKET PRICE

## ***shared plates***

LAMB SHOULDER Carrot cumin purée, lightly curried eggplant, yoghurt cucumber coriander dressing, popcorn cauliflower ( <b><i>Please allow 20 minutes cooking time</i></b> )	78.00
CHÂTEAUBRIAND ( <b><i>Served medium rare only</i></b> ) Paris mash, wilted spinach, asparagus broccolini, toasted almonds, honey ricotta ( <b><i>Please allow 20 minutes cooking time</i></b> ) (GF)	84.00

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## ***vegetarian***

ROCKET SALAD	Ent 14.00
Rocket, pear, pecorino, fig vin cotta, pine nut dukkah, Terran Grove olive oil	
RICOTTA GNOCCHI	Ent 22.00
Quattro fromage sauce, pistachio gremolata, shaved pecorino	
SAFFRON BUTTERNUT PUMPKIN PEA SAGE RISOTTO	Main 34.00
Slow-roasted cherry tomatoes, watercress salad (GF)	
LIGHTLY CURRIED EGGPLANT	Main 34.00
Tomato, beans, lentils, yoghurt cucumber coriander dressing (GF)	

## ***sides***

Twice-cooked kipfler potatoes, rosemary salt, black garlic aioli (L)	9.50
Rocket salad, pear, pecorino, fig vin cotta, pine nut dukkah, Terran Grove olive oil	9.00
Asparagus broccolini, miso pesto, honey almond ricotta (GF)	12.00
Cauliflower popcorn (L)	9.00

## ***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. (Glass of Laurent-Perrier Cuvée Rosé each \$40)

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## ***desserts***

TRIO OF CRÈME BRÛLÉE 14.00  
Lemon meringue, blood orange, pistachios, with jaffa cream & almond biscotti

YOGHURT PANNA COTTA 13.00  
Mango saffron compote, raspberry gel, coconut macaroon, vanilla tapioca (GF)

TRIPLE CHOCOLATE BROWNIE 14.00  
Grilled peach, white chocolate mousse, chilli caramel popcorn, hazelnut soil, walnut cream

LEMON CHEESECAKE 14.00  
Blueberry compote, strawberry cointreau sorbet

Dessert & glass of Mortimers 'Autumn Harvest' Riesling 21.50

## ***cheese***

Our cheese plate includes a selection of the following: 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.

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  
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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