

***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 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*

**Amaretto panna cotta, pecan pie, peach gel, chai ice cream**

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

## ***shared plates***

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

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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	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***

VANILLA CRÈME BRÛLÉE Coconut cream, lime gel, orange star anise poached pineapple (GF)	13.00
AMARETTO PANNA COTTA Pecan pie, peach gel, chai ice cream	14.00
HOT CHOCOLATE FONDANT Beetroot cream, salted caramel, hazelnut ice cream <i>(Please allow 15 mins cooking time)</i>	15.00
TEXTURES OF MERINGUE Crispy meringue, poached meringue, passionfruit curd, fresh berries, chantilly cream, shortbread soil	14.00
Dessert & glass of Mortimers 'Autumn Harvest' Riesling	21.50

## ***cheese***

Our cheese plate includes a selection of the following:	15.00
TALLEGIO A semisoft, washed-rind, smear ripened italian cheese.	
GORGONZOLA Is a veined italian blue cheese, made from unskimmed cow's milk. It can be buttery or firm.	
Cheese plate & glass of Hanwood 10-year-old port	21.00

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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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