

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 is carefully selected from premium local suppliers and crafted with the utmost care by our Head Chef Paul Bouwhuis & his team.

Enjoy.

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Weekend surcharge \$3.00pp. All credit card payments will incur a 1.65% processing fee.

Whilst you consider our menu why not start with a glass of Champagne or a sparkling cocktail paired with some of our seasonal inspired oysters.

champagne or sparkling wine cocktail

N/V Laurent-Perrier Cuvée Rosé - 22.00

N/V Chandon S - 13.50

The Hugo - 19.00

Sydney rock oysters

Natural 3.90 each - Flavoured 4.20 each (minimum three)

Natural (GF, L)

Shallot white balsamic pearls (GF, L)

Seaweed salad, kim chi aioli (L)

Apple fennel saffron granita (GF, L)

Mixed platter of 12 served with 3 of each style

Twelve 48.00

breads

Warm ciabatta, marinated olives, Terran Grove olive oil,
aged balsamic, flavoured butter

9.50

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degustation

Oysters, shallot white balsamic pearls (GF, L)

*N/V Laurent-Perrier Cuvée Rosé
Champagne, France*

**Coconut coriander scallops ceviché, avocado purée,
pickled golden shallots, seaweed salt, crispy shards (L)**

*2018 Rockford 'Hand Picked' Riesling
Barossa Valley, SA*

Marinated king prawn, black-eyed pea salsa, grilled corn, snow pea leaf (GF)

*2017 Allegrini Palazzo Pinot Grigio
Venezie, ITA*

**Pesto crusted blue-eye cod, chorizo, medley of peas,
red pepper rouille, shaved squid**

*2018 Forty-Two Degrees South Chardonnay
Frogmore Creek, TAS*

Palate cleanser

**Deconstructed beef wellington, mushroom duxelle, potato pavé,
charred leek onion purée, wilted spinach**

*2017 Bluegrass Shiraz
Hunter Valley, NSW*

**Cornetto panna cotta, crispy waffle cone, caramel popcorn,
peanut butter ice cream**

*2008 Gibson Wines 'Botrytis' Semillon
Barossa Valley, SA*

Cheese Course - additional \$12

**Choose 1 cheese from the selection
matched with quince, water crackers, fresh fruit**

\$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

SOFT-SHELL CRAB Wombok green mango salad, red peanut nam jim (L)	25.00
LEMON THYME SEARED BEEF CARPACCIO Shaved pecorino, pickled beetroots, horseradish cream, crispy capers, seeded mustard dressing (GF)	23.00
CONFIT PORK BELLY Five spice pumpkin purée, smoked cherry tomato shiso salad, crispy lotus root (L)	24.00
COCONUT CORIANDER SCALLOPS CEVICHÉ Avocado purée, pickled golden shallots, seaweed salt, crispy shards (L)	24.00
MARINATED KING PRAWNS Black-eyed pea salsa, grilled corn, snow pea leaf (GF)	28.00

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mains

PESTO CRUSTED BLUE-EYE COD	42.00
Chorizo, medley of peas, red pepper rouille, shaved squid	
CONFIT DUCK LEG	36.00
Baby gem, crispy jamón, shaved parmesan, quail egg, hazelnut aioli, marinated baby figs	
DECONSTRUCTED BEEF WELLINGTON	44.00
Mushroom duxelles, potato pavé, charred leek onion purée, wilted spinach	
MARKET FISH	MARKET PRICE
Crab dill croquette, shaved zucchini, black olive tapenade, verjuice beurre blanc	
DEEP SEA NZ SCAMPI	40.00
Endive quakes pomegranate fennel salad, green goddess sauce, burnt lemon (GF)	

sides

Beer-battered chips, crispy bacon, Mexican cheese, smoked paprika aioli	12.00
Rocket salad, pear, pecorino, fig vincotto, pine nut dukkah, Terran Grove olive oil	9.00
Steamed broccolini, semi-dried tomato, roasted cashew nuts (GF)	12.00
Caprese salad, burrata, rocket, walnut, black olives (GF)	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 SALAD	Ent 14.00
Rocket, pear, pecorino, fig vincotto, pine nut dukkah, Terran Grove olive oil	
CAPRESE SALAD	Ent 18.00
Burrata, rocket, walnut, black olives (GF)	
TRUFFLE MUSHROOM ARANCINI	Ent 18.00
Charred leek onion purée, wilted spinach	
POTATO PARMESAN GNOCCHI	Main 34.00
Five spice pumpkin purée, broccolini, semi-dried tomato, pistachio gremolata	

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desserts

VANILLA CRÈME BRÛLÉE Almond cream, cherry jelly, chocolate sponge, chantilly cream	14.00
CORNETTO PANNA COTTA Crispy waffle cone, caramel popcorn, peanut butter ice cream	13.00
MANGO CHEESECAKE Candied orange, blood orange gel, passionfruit sorbet	15.00
DARK CHOCOLATE TART Peach melba, white chocolate soil, French vanilla bean ice cream	15.50
Dessert & glass of Mortimers 'Autumn Harvest' Riesling	21.50

cheese

Our cheese plate includes a selection of the following:	19.00
ROQUEFORT PAPILLON Characterised initially by its white paste and generous streaks of intense blue in its broad and numerous cavities. Its rich and flexible texture develops delicious fondant accompanied by a typical balanced taste.	
LA BOUCHE D’AFFINOIS Cow’s milk double cream soft cheese, similar style to double brie, edible white rind, rich, full mouth feel.	
MARCEL PETITE COMTE Hard cow’s milk cheese made in the Franche-Comte region of Eastern France, predominantly from the Montbeliard breed of cow, with a small percentage from French Simmental. A complex flavoured cheese; sweet caramelised onion, rich nuttiness, meaty and even fruity.	
Cheese plate & glass of Hanwood 10-year-old port	21.00

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