

reef

2 Course \$69 - 3 Course \$79

CANAPÉ & GLASS OF REEF WINE INCLUDED

Breads (additional \$9.5)

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

Entrées

RICOTTA GNOCCHI

Quattro fromage sauce, pistachio gremolata, shaved pecorino

SEARED SEA SCALLOPS

Vanilla parsnip purée, truffle celeriac apple salad, saffron beurre blanc (GF)

TWICE-COOKED PORK BELLY

Cinnamon poached pear, crispy puff, cauliflower cream, pancetta lardons

SOFT-SHELL CRAB

Wombok salad, red peanut nam jim (L)

Mains

CONFIT DUCK

Beetroot gnocchi, Dutch carrots, walnut soil, goat's cheese, apple grapefruit compote

MARKET FISH

Lemon fennel purée, potato croutons, French beans, saffron beurre blanc (GF)

350g RIB-EYE or 220g AGED BEEF FILLET

Truffle pomme purée, roasted king brown mushrooms, red onion marmalade, tarragon béarnaise (GF)

GOLD BAND SNAPPER

Preserved lemon dill crab risotto, scorched heirloom cherry tomatoes, micro cress (GF)

WILD TRUFFLE MUSHROOM RISOTTO

Crispy parmesan wafer, basil chive oil (GF)

Desserts

VANILLA CRÈME BRÛLÉE

Almond cream, cherry jelly, chocolate sponge, chantilly cream

HOT CHOCOLATE FONDANT

Salted caramel cream, coconut & macaroon ice cream, raspberry white chocolate soil

CHEESE PLATE

Chef's selection, quince paste, fresh fruit, lavosh

Sides (additional \$10)

Beer-battered chips, truffle aioli

Steamed broccolini, semi-dried tomato, roasted cashew nuts (GF, L)

Please note: Due to the latest dining in restrictions we are running scheduled 1 hour 45 minute seatings.

Thank you for your support and understanding as we transition through this stage.

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