

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

BUTTERFLIED CHILLI GARLIC MARINATED KING PRAWNS

Cabbage coriander white bean sprouts, miso broth, soba noodles (L)

Mains

CONFIT DUCK

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

MARKET FISH

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

350g RIB-EYE or 220g AGED BEEF FILLET

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

DUO OF LAMB

Two point lamb rack, slow braised lamb shoulder, sweet potato honey mustard rosemary purée, crispy parsnip, buttered soybeans, mint gel (GF)

Desserts

SMASHED LEMON MERINGUE PIE

Sweet pastry, lemon curd, Chantilly cream, toasted meringue, crispy waffle soil, blood orange sorbet

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)

Table Service Wednesday to Saturday Only - info (02) 4385 3222

Please note: Due to the latest dining in restrictions we are running scheduled 1 hour 45 minute seatings.
Weekend surcharge \$3.00pp All credit card payments will incur a 1.65% processing fee.