

# 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**

### 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

### BABY BEETROOT

Honey whipped ricotta, candied hazelnuts, baby fig, tendrils

### SCORCHED TUNA

Puffed wild rice, avocado mousse, pickled ginger, nori, lime dressing (GF, L)

## **Mains**

### 220g EYE FILLET

White onion soubise, smoked confit kipfler, baby peas lyonnaise, bone marrow bordelaise (GF)

### CONFIT DUCK

Roast cauliflower, pomegranate, spiced apples, beetroot emulsion, orange gel, star glaze (GF)

### SALMON

Bok choy, broccolini, mushroom XO, black fungi, puffed rice noodle, daikon (GF)

### LAMB ASSIETTE

Two-point lamb cutlet, lamb belly, pearl couscous, pickled eggplant, coriander, saffron apricot, yoghurt mousse

## **Desserts**

### SMASHED LEMON MERINGUE PIE

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

### CHAI MASALA BRÛLÉE

Baked fig galette, candied fennel, fronds

### HOT CHOCOLATE FONDANT

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

### CHEESE PLATE

Chef's selection, quince paste, muscatel grapes, lavosh

## **Sides** (additional \$10)

Radicchio & witlof salad, red wine caramel, tendrils, herbs (GF, L)

Chat Potatoes, saffron, dill

Thrice cooked hand-cut chips, house-made BBQ sauce (GF, L)

Roast pumpkin, confit garlic, sage, Pedro Ximénez burnt butter (GF)

Steamed broccolini, crispy eschallot, truffle mushroom soy (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.