

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

BABY BEETROOT

Honey whipped ricotta, candied hazelnuts, baby fig, tendrils

PRAWN MOUSSE

Pickled cucumber, sweet tamarind, red pepper, coriander (GF)

12-HR CONFIT PORK BELLY

Apple celeriac rémoulade, tea currants, cider jus, celery cress (GF, L)

SCORCHED TUNA

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

SEARED SEA SCALLOPS

Pea purée, soybean, black pudding, pork floss, chervil (GF, L)

Mains

STAR GLAZED ROAST CAULIFLOWER

Pearl couscous, eggplant pickle, saffron apricots, beetroot emulsion, pomegranate (L)

CONFIT DUCK

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

LAMB ASSIETTE

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

PASTURE FED 220g EYE FILLET

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

SOUS VIDE 300G RANGERS VALLEY BAVETTE (served medium)

White onion soubise, confit kipfler, baby peas lyonnaise, chimichurri (GF)

SALMON

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

Desserts

PUMPKIN & ROSEMARY DOUGHNUT SPHERES

Chocolate delice, Chantilly, berry gel, honeycomb popcorn

CHAI MASALA BRÛLÉE

Baked fig galette, candied fennel, fronds

CHOCOLATE & WATTLE SEED BROWNIE

Raspberry gelato, salted caramel, crystallised macadamia, praline

LEMON MYRTLE MERINGUE

Lemon myrtle curd, gel, balm waffle soil, blood orange, meringue textures

CHEESE PLATE

Chef's selection, quince paste, muscatels, lavosh

Sides (additional \$10)

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

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

Chat potatoes, saffron, dill

Steamed broccolini, crispy eschallot, truffle mushroom soy (L)

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

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.