

reef

Mother's Day

French Champagne and canapé on arrival

Entrée

Applewood Cold Smoked Salmon
Cornichons, wasabi peas, sauce vierge (GF, L)

Duo of Pork
Confit belly, crumbed croquette, eschallot tarte tatin, lemon fennel soubise

Truffle Crusted Half-Shell Scallops
Pea purée, soybean, chorizo soil, beurre noisette

Mains

Chicken Saltimbocca
White asparagus, braised leeks, peppercorn sauce (GF)

Humpty Doo Barramundi
W.A. marron, confit fennel salad, corn purée, citrus beurre blanc (GF)

Black Angus Beef Fillet
Sweet potato skordalia, roasted baby beets, balsamic jus (GF, L)

Desserts

Ginger Lemongrass Brûlée
Starglaze, biscotti, honeycomb

Strawberries & Cream Panna Cotta
Granola, white chocolate shards (GF)

Chocolate Fondant
Banana cream, chocolate soil, mascarpone ice cream

www.reefrestaurant.com.au