

# *reef*

**2 Course \$79 - 3 Course \$89**

BREAD, CANAPÉ & GLASS OF REEF WINE INCLUDED

Please note: To stay COVID Safe we are running scheduled 1 hour 45 minute seatings.

## *Entrées*

### RICOTTA GNOCCHI

Quattro fromage sauce, pistachio gremolata, shaved pecorino

### CONFIT OCEAN TROUT

Pickled cucumber, avocado mousse, shaved fennel, pomelo, tamarind (GF, L)

### SLOW-COOKED PORK BELLY

Carrot cumin purée, apple cinnamon compote, parsnip (GF)

### KINGFISH SASHIMI

Marinated seaweed, puffed rice, dashi gel, lime vinaigrette (GF, L)

### TRUFFLE CRUSTED HALF-SHELL SCALLOPS

Pea purée, soybean, chorizo soil, beurre noisette

## *Mains*

### ISRAELI COUSCOUS

Sweet eggplant pickle, fioretto, fig, goat's cheese, walnuts

### CHIPOTLE ESPRESSO MOISTURE-INFUSED PORK LOIN

Cherry tomato red pepper rouille, honey glazed Dutch carrots, charred broccolini, chimichurri, sweet corn emulsion, pork soil (GF)

### NEW ZEALAND SNAPPER

Braised leeks, fried brussel sprouts, vongole, citrus beurre blanc (GF)

### ORANGE GLAZE CONFIT DUCK

Goat's cheese mousse, grilled fig, fioretto, walnut quinoa crumb (GF)

### PASTURE FED 220G EYE FILLET

Burnt onion soubise, duck fat potatoes, bone marrow mushroom duxelles (GF)

### HUON SALMON

Scampi, lemon fennel purée, asparagus, pencil leek, potato crouton (GF)

## *Desserts*

### GINGER LEMONGRASS BRÛLÉE

Starglaze, biscotti, honeycomb (GFA)

### FLOURLESS CHOCOLATE BROWNIE

Praline, vanilla bean ice cream, candied orange, butterscotch sauce (GFA)

### APPLE & RHUBARB

Handmade puff, crème anglaise

### HONEY YOGHURT PANNA COTTA

Fresh berries, coconut macaroon ice cream, raspberry gel, white chocolate soil (GFA)

### CHEESE PLATE

Chef's selection, quince paste, muscatels, rice crisps (GF)

### AFFOGATO

Espresso, Frangelico, vanilla bean ice cream

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