

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

CAPER BUTTER CRUSTED HALF-SHELL SCALLOPS
Celeriac rémoulade, red pepper emulsion

TWICE COOKED PORK BELLY
Sweet potato purée, choy sum, pork soil, jus (GF)

SESAME CRUSTED TUNA
Seaweed salad, wild rice, wasabi soy vinaigrette (L)

BOSTON BAY MUSSELS
Pernod cream, fresh herbs, toasted sourdough

ROSEMARY CRUSTED LAMB BACKSTRAP
Blistered cherry tomatoes, pumpkin purée, kale

Mains

CONFIT DUCK MARYLAND
Smoked speck, cannellini bean cassoulet, salsa verde (GF, L)

PASTURE FED 220G EYE FILLET
Pomme purée, café de Paris butter, French beans, broccolini, jus (GF)

GRILLED SCAMPI
Pappardelle, crab, shellfish bisque, fresh herbs

NEW ZEALAND SNAPPER
Curly endive, braised grapes, radish, butter poached mussels, saffron beurre blanc (GF)

GARLIC INFUSED PORK STRIPLOIN
Truffle cauliflower purée, baby peas, Dutch carrots, mint gel (GF)

Desserts

COINTREAU MARQUISE
Candied orange, caramel popcorn, praline

APPLE & RHUBARB
Handmade puff, crème anglaise, micro lemon balm

GINGER LEMONGRASS BRÛLÉE
Starglaze, biscotti, honeycomb (GFA)

HONEY THYME PANNA COTTA
Granola, crème fraîche ice cream, fresh berries (GFA)

AFFOGATO
Espresso, Frangelico, vanilla bean ice cream

CHEESE PLATE
Shadows of Blue, Warrnambool Black Wax Vintage Cheddar, Tarago River Triple Cream, quince paste, muscatels, lavosh (GFA)