

*reef*

***2 Course \$89 - 3 Course \$99***

BREAD, CANAPÉ & GLASS OF REEF WINE INCLUDED

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

## ***Welcome to the reef experience***

Whilst you consider our menu why not start with a glass of Champagne, Prosecco Rosé or a cocktail paired with some of our seasonal inspired oysters.

N/V Billecart-Salmon Brut Reserve - 27.50  
*Mareuil-Sur-Aÿ, FRA*

19 Villa Sandi Il Fresco Prosecco Rosé - 10.50  
DOC Millesimato  
*Treviso, ITA*

The Hugo - 22.00  
*Sparkling wine, elderflower, lime, mint*

## ***Oyster Bar***

Natural	(6) \$26 - (12) \$52
Flavoured	(6) \$28 - (12) \$54
Mixed	(6) \$30 - (12) \$56

NATURAL (GF, L)  
CHIMICHURRI (GF, L)  
RICE WINE VINAIGRETTE, SOY PEARL (GF, L)  
BLOODY MARY GAZPACHO (GF, L)

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

## *Entrées*

KOREAN GLAZED SOFT-SHELL CRAB  
Wombok salad, fried shallots (GF, L)

PRAWN RICOTTA RAVIOLI  
Lobster bisque

SEARED SCALLOPS  
Sweet corn purée, corn salsa, crispy prosciutto (GF)

MARINATED BABY OCTOPUS  
Chickpea, pistachio gremolata (GF)

CONFIT PORK BELLY  
Burnt onion purée, pineapple jam, baked fennel (GF)

## ***Mains***

### CHILLI PORK RAGOUT

Potato gnocchi, carrot coulis, shaved pecorino

### HUON SALMON

Mixed mushroom, samphire, asparagus, beurre blanc (GF)

### PASTURE FED 220G EYE FILLET

Braised eschallot, baby spinach, kipflers, confit garlic mustard butter

### DUCK BREAST

Roast beetroot skordalia, cauliflower, spring onion, goat's cheese, honey (GF)

### MARKET FISH

Petit pois, chorizo, pea purée, salmon roe (GF)

## ***Sides***

(additional \$10)

Pear, walnut, Danish feta rocket salad (GF)

Pommes frites, harissa aioli (GF, L)

Parmesan Brussel sprouts (GF)

Asian greens, ponzu, fried shallots (GF, L)

Pomme purée (GF)

VEGETARIAN OPTIONS

***Entrées***

WALNUT STUFFED ZUCCHINI BLOSSOM  
Basil, olive tapenade, Danish feta (GF)

CARAMELISED ONION SUN-DRIED TOMATO SPINACH TART  
Rocket salad

***Mains***

MUSHROOM RISOTTO  
Miso, leek, sage (GF, L)

POTATO GNOCCHI  
Carrot purée, asparagus, cherry tomato, spring onion, shaved pecorino

## ***Desserts***

### CARAMILK PANNA COTTA

Raspberry gel, waffle soil, fresh berries, white chocolate ice cream

### CREMA CATALANA

Glacé orange, almond shortbread

### APPLE & FIG QASSATAT

Cinnamon vanilla anglaise

### HEERING CHERRY LIQUEUR CHOCOLATE DELICE

Coral tuille, cherry compote, toasted coconut (GF)

### ETON MESS

Chantilly cream, meringue textures, fresh strawberry, strawberry coulis (GF)

### CHEESE PLATE

Chef selection of cheeses

Quince paste, muscatels, lavosh (GFA)

### TRIO OF SORBET

Praline, fresh berries (GF, L)

## ***Tea & Coffee***

### COFFEE - 4.5

Flat White, Latte, Cappuccino, Long Black, Short Black, Macchiato, Piccolo

### TEAS - 4.5

English Breakfast, Sencha, Chamomile, Earl Grey, Punjabi Chai, Mango Green,  
Peppermint Leaves, Jasmine Green, Japanese Lemon & Ginger

### LIQUEUR COFFEE - 14.5

Irish - Jameson Whiskey, Jamaican - Tia Maria, Parisian - Grand Marnier, Dublin - Baileys, Mexican - Kahlúa

### AFFOGATO - 16.5

Espresso, Frangelico, vanilla bean ice cream

### ESPRESSO MARTINI - 18

Spiced rum, vanilla vodka, coffee, coffee liqueur