

reef

2 Course \$89 - 3 Course \$99

BREAD, CANAPÉ & GLASS OF REEF WINE INCLUDED

Please note: We are running scheduled 1 hour 45 minute seatings.

reef wines

- N/V Reef Selection Sparkling Shiraz
Barossa Valley, SA
- N/V Reef Selection Pinot Chardonnay Sparkling
Victorian Alps, VIC
- 21 Reef Selection Sauvignon Blanc
Adelaide Hills, SA
- 21 Reef Selection Pinot Gris
Adelaide Hills, SA
- 20 Reef Selection Chardonnay
Margaret River, WA
- 21 Reef Selection Rosé
Barossa Valley, SA
- 20 Reef Selection Cabernet Sauvignon
Barossa Valley, SA
- 20 Reef Selection Shiraz
McLaren Vale, SA

Bottle 39.00 Glass 9.50

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)
CUCUMBER, LYCHEE GRANITA (GF, L)
STRAWBERRY & SHALLOT MIGNONETTE (GF, L)
CLARIFIED BUTTER, PECORINO, PANKO

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

Entrées

CRAB RISOTTO

Charred corn, green onion, shellfish oil (GF)

FRENCHED LAMB CUTLETS

Mint pesto, parsnip purée, beetroot gel (GF)

CANADIAN SCALLOPS

Butternut purée, apple quinoa salad (GF)

TWICE COOKED PORK BELLY

Caramelised apple, pomme purée, apple cider glaze (GF)

SLIPPER LOBSTER

Bresaola, truffle cauliflower purée, snow pea leaf (GF)

Mains

COWRA LAMB RUMP

King brown mushroom, broccolini, blistered cherry tomatoes, red wine blackberry jus (GF)

MARKET FISH

Ask for today's creation

CONFIT DUCK LEG

Baby peas, lardons, baby gem, jus gras (GF)

HUON SALMON

Lemon herb couscous, zucchini, persillade

PASTURE-FED EYE FILLET

Truffle mash, French beans, heirloom Dutch carrots (GF)

Sides

(additional \$10)

MEDITERRANEAN CHICKPEA SALAD

Pimento, feta, kalamata olives, lemon vinaigrette (GF)

POMME FRITES

Herb salt, smoked paprika aioli (GF, L)

MISO GLAZED CARROTS

Smoked almonds, chilli, maple (GF, L)

TRUFFLE MASH

Truffle oil, toasted hazelnuts (GF)

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VEGETARIAN OPTIONS

Entrées

TRADITIONAL RATATOUILLE
Vegan pesto, parmesan crisp (GF)

POTATO CAULIFLOWER GRATIN
Manchego cheese, almond sauce

Mains

RICOTTA GNOCCHI
Quattro fromage sauce, pistachio gremolata, shaved pecorino

PEARL COUSCOUS
King brown mushroom, French beans, zucchini, persillade

Desserts

PAVLOVA ROULADE

Cranberry compote, walnuts, candied ginger, Chantilly (GF)

ESPRESSO PANNA COTTA

Coffee granita, crystallised hazelnut, vanilla gel, rum & raisin ice cream (GFA)

SPICED PUMPKIN BRÛLÉE

Rosemary foam, toasted pepitas, cinnamon puff twists (GFA)

PEACH COBBLER

Vanilla bean ice cream, almond praline, lemon balm

CHOCOLATE TART

Dark chocolate tart, Grand Marnier poached strawberries, toasted coconut

HONEY BAKED BRIE

Baked brie, rosemary honey, fig glaze, lavosh (GFA)

TRIO OF SORBET

Three scoops of sorbet, praline, fresh berries (GF, L)

AFFOGATO

Espresso, Frangelico, vanilla bean ice cream (GF)

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

