

THE REEF

Dinner

Breads

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| Garlic bread | 9.50 |
| House-baked focaccia Balsamic reduction, olive oil and the spread of the day | 15.50 |

Starters

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| Shared Platters A selection of toasted breads, gherkins, feta, sundried tomatoes, olives, pickled onions, chorizo, marinated mussels, prawns and in-house smoked salmon. | 23.50/40.00 |
| Beef Sliders Bourbon BBQ pulled beef served on house-made focaccia, fresh mesclun, caramelised onions & garlic yoghurt | 18.00 |
| Arancini Balls Smoked salmon and prawn arancini balls served with a fresh petite salad and capsicum harissa sauce | 17.50 |
| Seafood Chowder The Reef's famous creamy seafood chowder served with toasted bread | 16.50 |
| Mixed Shellfish Bowl Green-lipped mussels, queen scallops and black tiger prawns served with a red wine, rosemary, caper and garlic broth | 17.00 |
| Crispy Calamari Fried calamari, seasoned with paprika salt and served with mixed fresh slaw and zesty aioli | 16.50 |
| Marinated Prawn Skewers In-house marinated skewers, served with a fresh petite salad | 16.50 |

* Please let your waitstaff know if you have any allergies or other dietary requirements.

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Grill

Prime Eye Fillet **35.50**

Pan-seared and oven-baked to order, served on a caramelised onion and potato terrine with honey-glazed seasonal vegetables, red wine jus and blue cheese butter

Reef & Beef **34.50**

Rib-eye, char-grilled to order, topped with whole tiger prawns, in-house smoked salmon, garlic butter, served with fries and fresh green salad

Sirloin Steak **33.50**

Char-grilled to order, served with house-cut potato wedges and a roasted beetroot, candied almonds, spinach and feta salad. With your choice of red wine jus, garlic butter or blue cheese butter

Salmon Fillet **34.50**

Pan-seared and oven-baked salmon, served on sautéed seasonal greens and quinoa, finished with a capsicum harissa sauce and house made dukkah

Dish of the Day **P.O.A.**

Please ask our waitstaff for today's Chef special

Sides

Side salad **5.50**

Fries with aioli **6.50**

House-cut potato wedges with aioli **7.50**

Herb-roast potatoes **7.50**

Honey-glazed seasonal vegetables **8.50**

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Mains

Seafood Platter

45.00 for one / 90.00 for two

A selection of our finest seafood, including calamari, mussels, in-house smoked salmon, queen scallops, fresh crumbed fish fillets and garlic prawns, served with fries

Blue Cod

33.50

Local blue cod fillets, cooked either in a Speight's beer batter, £crumbed or pan-fried, served with fries and a fresh green salad

Garlic Prawns

30.50

Tiger prawns skewered and grilled with garlic butter, served in their shells with fries and a fresh green salad

Linguine Pasta

28.50

Fresh linguine pasta served in a creamy garlic and white wine, spinach, caper and red onion sauce, topped with parmesan cheese
(seasonal seafood or chorizo: additional \$5)

Mixed Shellfish Pot

28.50

Green lipped mussels, queen scallops and tiger prawns with a red wine, rosemary, caper and garlic broth, served with toasted bread

Whole Flounder

32.50

Oven baked whole flounder served with a fresh green salad, herb roast potatoes and a lemon, mint and white wine sauce

Mediterranean Risotto

28.50

Arborio rice with spinach, red onions, sun dried tomatoes, olives, capsicum, green beans and topped with parmesan cheese
(seasonal seafood or chorizo: additional \$5)

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