

# THE REEF

## Lunch

### Breads

#### Garlic bread

5.50

#### House-baked focaccia

15.50

Balsamic reduction, olive oil and the spread of the day

#### Shared Platters

23.50/40.00

A selection of toasted breads, gherkins, feta, sundried tomatoes, olives, pickled onions, chorizo, marinated mussels, prawns and in-house smoked salmon.

#### Seafood Platter

45.00/90.00

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

#### Reef & Beef

34.50

Rib-eye, char grilled to your liking, 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 your liking, served with house-cut potato wedges and roasted beetroot, candied almonds, spinach & feta salad.

With your choice of red wine jus, garlic butter or blue cheese butter

#### 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

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

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## Lunch

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

### **Mediterranean Risotto**

**28.50**

Arborio rice with spinach, red onions, sun dried tomatoes, olives, capsicum, green beans, 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



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