



Breakfast

Continental Buffet \$22.50

selection of ever changing seasonal fruits from the tropics
 berry compotes
 hawaiian solo papaya
 vanilla infused rhubarb
 local mungali farm bio dynamic yoghurts
 cold cuts, pastrami, cured ham
 individually wrapped cheeses
 baked croissants, muffins, and danishes
 variety of teas, including herbal and fruit, & filter coffee

Full Breakfast \$29.50

includes continental buffet and one selection from the following a la carte items:
 hot selection only individually priced

Pancakes	with maple syrup and double cream	\$15.00
House Breakfast	bacon, grilled tomato, hash brown, with your choice of two farm fresh eggs, served either fried, poached or scrambled	\$16.50
Roasted Banana Pancakes	toffee sauce, walnut praline, toasted almond, cream	\$16.50
Grilled Field Mushrooms	potato cake, rocket and ricotta	\$17.00
Frittata	tomato, mushroom, cheese and spinach	\$17.00
Open Face Omelette	lemon crème fraîche, smoked salmon, watercress	\$17.50
Barramundi	seared salt water run barramundi, with fried egg rice, toasted pine nuts	\$18.00
Tableland Sirloin Steak	grilled, with garlic fried potatoes	\$18.00
Classic Eggs Benedict	english muffins, toasted, with poached eggs, cured ham and hollandaise	\$19.50
Extras	continental sausages, hash browns, mushrooms, bacon, tomato	\$3.00 each

15% surcharge applicable on public holidays



REEF HOUSE
RESTAURANT

Lunch

Something to Share	kalamata olives, semi-dried tomatoes, onion jam, baba ghanouj smooth local feta, pepperoni salami, rocket, grilled Moroccan bread	\$29.00
Gazpacho Soup	spanish chilled soup, toasted olive bread	\$17.00
Main Dishes	asian style smoked chicken omelette, ketchup manis, peanut sambal	\$23.00
	madras beef curry, steamed rice, green beans, char-grilled roti	\$25.00
	flamed grilled minute steak with garlic, roast tomato, hand cut fries, fried egg	\$26.00
	grilled indian butter chicken, almond pilaf rice, korma sauce, aubergine pickle	\$26.00
	ocean trout, garlic potatoes, mediterranean salad	\$27.00
	fettucini pasta, prawns, scallops, tuna, roast tomato sauce	\$27.00
Salads	ceasar salad cos lettuce, croutons, bacon, anchovy, chopped egg	\$18.00
	with char-grilled chicken	\$22.00
	with char-grilled king prawns	\$25.00
	roast pumpkin, walnut tart, carrot jam, goat's cheese	\$24.00
	chilled roast beef salad, dijon mustard mayo, cherry tomato, pickled onion	\$24.00
	king island smoked cheese soufflé, tomato, red onion, tapenade	\$24.00
	salt and pepper calamari, asian coconut, chilli, mango salad	\$24.00
	blue swimmer crab bruschetta, yarra valley caviar, lime	\$27.00
	crispy fried king prawns, thai beanshoots, tom yum mayo salad, ponzu sauce	\$27.00
Danini	grilled chicken, avocado salsa	\$16.00
	sliced beef, onion jam, tomato	
	swiss cheese, kasser ham	
	rocket pesto, sundried tomato, bocconcini, onion marmalade	
Side Orders	house fries, sweet chilli mayonnaise	\$8.00
	green salad, vinaigrette	\$8.00
	creamy mash potato	\$9.00
	rocket and shaved parmesan	\$11.00
	reef house salad, avocado, tomato, red onion, feta, mesculin, olives, vinaigrette	\$12.00

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Dinner

Entrées	smoked trout & corn chowder	20
	tepanyaki sea scallop, soba noodle, miso & ginger dressing, tempura zucchini	26
	roast quail, roaring forty's blue cheese soufflé, pear saba	26
	vietnamese spanner crab salad, bbq pork, lime, chilli, mint, crushed cashews	26
	mediterranean sardine crostini, feta, green olive tapenade, parsley	26
	buffalo feta, pistachio tart & sumac beetroot jam	26
	japanese beef tataki, mizuna, green onion, radish salad, toasted sesame	26
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Pasta & Risotto Dishes	ragu of slow braised red wine beef, over celery linguine	29
	ravioli of pumpkin, ricotta & sage, pine nuts, spinach & sticky onion	29
	three mushroom risotto, shaved aged parmesan	29
	pappardelle pasta, king prawn, fresh fish, cream, garlic & parsley	37
	char grilled king prawn, chorizo, pea & tomato risotto, spinach smoked paprika aioli	38
Main Dishes	seared salt water barramundi, garlic potatoes, spinach, bacon, pine nuts, worcestershire blanc	39
	roast ras el hanout lamb rib eye, prune blini, pumpkin skordalia, dukkah	39
	roast crispy spatchcock, truffle mash, grilled asparagus, jus roti	39
	char grilled yellow fin tuna, wasabi creamed potato, steamed bok choy, soy & lime sauce	39
	ocean trout, pan-fried, chickpea tomato pilaff, preserved lemon yoghurt & tomato nage	39
	black label eye steak, gratin potato, pea puree, horseradish sabayon, red wine jus	41
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Side Orders	pomme fritte's with mayonnaise	8
	asian bok choy stir fry, black bean sauce	14
	steamed snow peas and pine nuts	12
	green leaf salad & vinaigrette	9
	caesar dressed cos lettuce, grated egg & parmesan	14
	reef house salad, avocado, tomato, red onion, feta pimento's, mesculin, olives & vinaigrette	19



Dessert

Dessert	chocolate fondant, hazelnut praline gelato		16
	lemon delicious, citrus gelato		16
	mango macadamia parfait, crushed caramel		16
	rum roasted banana puff pastry, crème patissiere, toasted almonds		16
	cointreau orange brulee, pistachio biscotti		16
	toffied date pudding, vanilla bean ice cream		16
	ice cream choice from three flavours		15
	sorbet tahitian lime		10
Cheese Plate	three styles, selected from various regions of Australia, lavoch, sundried muscated grapes, caramelised onion crackers		27
Dessert Wine	vasse felix cane cut semillon	glass 75ml	7.5
		bottle 375ml	38
	seppeltsfield grand tokay	glass 75 ml	10
		debortoli noble one	glass 75ml
		bottle 375ml	50
Cognacs & Brandy 30ml	boulard calvados		7
	bisquit classique		7.5
	st agnes xo brandy		9
	bisquit vsop		9
	hennessy vsop		11
	remy martin xo special		20
Ports & Muscats 60ml	galway pipe		7
	morris of rutherghlen liqueur muscat		7
	mr pickwick		13
	grandfather		15
	seppeltsfield para rare tawny		16