



# Breakfast

<b>Continental Buffet</b>		<b>\$22.50</b>
	<p>selection of ever changing seasonal fruits from the tropics</p> <p>berry compotes</p> <p>hawaiian solo papaya</p> <p>vanilla infused rhubarb</p> <p>local mungali farm bio dynamic yoghurts</p> <p>cold cuts, pastrami, cured ham</p> <p>individually wrapped cheeses</p> <p>baked croissants, muffins, and danishes</p> <p>variety of teas, including herbal and fruit, &amp; filter coffee</p>	
<b>Full Breakfast</b>		<b>\$29.50</b>
<p>includes continental buffet and one selection from the following a la carte items: hot selection only individually priced</p>		
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



# Lunch

Something to Share	kalamata olives, semi-dried tomatoes, onion jam, baba ghanouji 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
Panini	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



# Dinner

Entrées	king prawn chowder, pernod, tomato, grizzini stick	\$20.00
	local buffalo feta soufflé, tomato confit	\$24.00
	seared sea scallops, grilled potato bread, smoked salmon salata, rocket	
	hot smoked trout, beetroot salad, fresh ricotta	
	salad szechwan duck, orange, quince, black cherry vinaigrette	
	cantonese pork salad, roast pineapple, cashew nuts, mint	
	blue swimmer crab, cucumber, garlic toast, yarra valley caviar	
	roast pumpkin, walnut tart, carrot jam, goats cheese	
Pasta & Risotto Dishes	penne, smoked chicken, snow pea, sweet corn, tableland cream	\$29.00
	chilli linguine with seared beef, sweet and sour desert lime, zucchini	
	pappardelle pasta, ocean prawn, fresh fish, cream, garlic parsley	
	semi-dried tomato, bocconcini, spinach risotto	
Main Dishes	char-grilled king prawns, bocconcini, spinach, semi dried tomato, spinach risotto	\$38.00
	chinese crispy chicken, chilli, coconut sauce, rice, bok choy, peanut sambal	\$38.00
	seared sea run barramundi, potato pancake, remoulade, asparagus, tomato beurre blanc	
	char-grilled yellow fin tuna, kipfler and asparagus potato salad, gazpacho	
	crisped ocean trout, smoked bacon skordalia, anchovy blanc, tomato jam	
	roast lamb rib off the bone, potato, prosciutto torte, pea puree, jus roti, gremolata labna	
	black label eye steak, roast potatoes, seared spinach, sticky onion sauce, porcini sabayon	\$39.50
Side Orders	house chips, garlic mayonnaise	\$8.00
	roast pumpkin, asian green stirfry	\$8.00
	steamed snowpeas, toasted pinenuts	\$8.00
	green salad, vinaigrette	\$8.00
	caesar dressed, romaine lettuce, shaved 3 year old parmesan	\$10.00
	reef house salad, avocado, tomato, red onion, feta, mesculin, olives, vinaigrette	\$12.00



# Dessert

Ice Cream	choice from three flavours		\$13.00
Sorbet	tahitian lime		\$5.00 per scoop
Chocolate Coconut Pudding	crushed amaretto biscuit, orange vincotto		\$16.00
Lemon Tart	king island double cream		
Rum Roasted Banana	puff pastry, crème patissiere		
Vanilla Crème Brulee	pistachio wafer		
Parfait	pineapple, liquorice parfait		
Pecan Nut Pudding	maple syrup, anglaise		
Coffee Delicious	wattleseed biscotti		
Three Cheese Plate	lavoch, pear paste, smoked almonds, crackers		\$19.00
Dessert Wine	miranda golden botrytis	glass 75ml	\$7.50
		bottle 375ml	\$37.00
	d'arenberg "the noble" aged semillion	glass 75 ml	\$11.00
		bottle 375 ml	\$48.00
	debortoli noble one	glass 75ml	\$11.00
		bottle 375ml	\$50.00
Cognacs & Brandy 30ml	boulard calvados		\$7.00
	bisquit classique		\$7.50
	st agnes xo brandy		\$9.00
	bisquit vsop		\$9.00
	hennessy vsop		\$11.00
	remy martin xo special		\$20.00
Ports & Muscats 60ml	galway pipe		\$7.00
	morris of rutherglen liqueur muscat		\$7.00
	grandfather		\$15.00
	mr pickwick		\$13.00