



REEF HOUSE
RESTAURANT

**** No further discounts apply (Including Accor Advantage Plus)**

Degustation

\$109 per person, or \$159 with matched wines
Minimum 2 people

Amuse Bouche

NV DeBortoli Legacy Brut – Australia

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Sea Scallops & Twice Cooked Pork Belly

*Pineapple & candied ginger jam
West Cape Howe, Riesling - Mount Barker, WA*

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Grilled Tiger Prawns

*Compressed watermelon, smoked salt, fennel,
Pickled onion & kaffir lime balsamic
Twin Island, Sauvignon Blanc – Marlborough, N.Z.*

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Crispy Skin locally caught Barramundi

*Coconut pilaf rice and a mild Thai red curry sauce,
Rockbare, Chardonnay, S.A.*

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Cape Grim Rib Fillet

*parsnip puree, asparagus, roast mushroom,
merlot jus, black garlic butter,
Sister's Run Old Testament, Cab/Sav - Coonawarra, SA*

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Chocolate Mango Pecan Tart

*Bitter sweet chocolate sorbet
Vasse Felix 'Cane Cut' Semillon - Western Australia*

DESSERTS

Ransom coffee Crème Brulee – served with mini Vanilla bean milk shake	17
Chocolate Mango Pecan Tart- served with bitter sweet chocolate sorbet	17
Trio of Sorbets – coconut, mango, raspberry on tropical fruit salad (GF DF V VG)	17
Coconut pannacotta- lime sorbet, chocolate coconut bounty, praline	17
Reef House cheese plate 3 cheeses crackers dried fruits	28

DF – Dairy Free GF – Gluten Free V – Vegetarian VG - Vegan

15% surcharge on Public Holidays
1.1% surcharge on all credit cards