



**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**

*Pickled onion, shaved fennel & wakame salad  
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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**Australian Angus Eye Fillet**

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

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**Vanilla Bean Crème Brulee**

*Caramelised cane sugar, pistachio biscotti, berry compote  
Vasse Felix 'Cane Cut' Semillon - Western Australia*

**DESSERTS**

Vanilla Bean Brulee – caramelised cane sugar, pistachio biscotti, mixed berry compote (V)	17
Rich Chocolate Marquise – Orange syrup, meringue shards, vanilla bean ice cream (GF V)	18
Trio of Sorbets – raspberry, mango, coconut on tropical fruit salad (GF DF V VG)	16
Ransom Coffee Cheesecake – biscuit base, roasted hazelnuts, espresso gelato	17
Belgian Chocolate Brownie – fresh strawberries, toasted coconut, white chocolate mousse (V)	19

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

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