



REEF HOUSE
RESTAURANT

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

(No further discounts apply, inc Accor Advantage Plus)

DESSERTS

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| 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