

# No Seafood Degustation

6pm – 8pm

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

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## Amuse Bouche

*NV De Bortoli Legacy Brut – Australia*

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## Twice Cooked Pork Belly

*Tomato chilli jam, nam jim salad  
West Cape Howe, Riesling - Mount Barker, WA*

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## Duck

*Rillette, potato garlic and onion press,  
Roast pumpkin puree, broccolini, jus  
Totara Pinot Noir, Marlborough, NZ*

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## Kangaroo Fillet

*Wrapped in prosciutto, carrot puree, pistachio dukkha, merlot  
jus  
Campbells, Bobbie Burns, Shiraz - Rutherglen, VIC*

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## Australian Angus 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

*Served with bitter sweet chocolate sorbet  
Campbells Rutherglen, Topaque, Rutherglen, VIC*

# Vegetarian Degustation

6pm – 8pm

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

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## Amuse Bouche

*NV De Bortoli Legacy Brut – Australia*

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## Tempura Broccolini

*Pineapple jam, rocket salad  
West Cape Howe, Riesling - Mount Barker, WA*

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## Nicoise

*Green beans, roast potato, cherry tomatoes, lemon vinegar  
'Opawa' Pinot Gris, Marlborough, NZ*

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## Mushroom Croquette

*Cauliflower puree, asparagus spears, truffle oil  
Totara, Pinot Noir, Marlborough, NZ*

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## Handmade Potato Gnocchi

*Sautéed field mushrooms, spinach, walnuts, truffle oil,  
Grana Padano  
Sister's Run Old Testament Cab/Sav - Coonawarra, SA*

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## Chocolate Mango Pecan Tart

*Served with bitter sweet chocolate sorbet  
Campbells Rutherglen, Topaque, Rutherglen, VIC*

# Vegan Degustation

6pm – 8pm

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

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## Amuse Bouche

*NV De Bortoli Legacy Brut – Australia*

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## Marinated Field Mushrooms

*Pickled onion, shaved fennel & wakame salad, soy  
Totara, Pinot Noir, Marlborough, NZ*

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## Nicoise

*Green beans, roast potato, cherry tomatoes, lemon vinegar  
'Opawa' Pinot Gris, Marlborough, NZ*

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## Cauliflower fritts

*Pistachio Dukkha, cherry tomatoes, lime balsamic  
West Cape Howe, Riesling - Mount Barker, WA*

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## Handmade Potato Gnocchi

*Sautéed field mushrooms, spinach, walnuts, truffle oil,  
Sister's Run Old Testament Cab/Sav -  
Coonawarra, SA*

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## Sorbet Trio

*Fruit salad  
Divici Proseco, Treviso, ITA*



REEF HOUSE  
RESTAURANT