



REEF HOUSE
RESTAURANT



Degustation

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RESTAURANT

6pm - 8pm

\$109 per person, or \$159 with matched wines

Minimum 2 people

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Amuse Bouche

NV DeBortoli Legacy Brut - Australia

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Sea Scallops & Twice Cooked Pork Belly

Pineapple & candied ginger jam

Crabtree 'Hilltop' Riesling - Clare Valley, S.A

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Sumac Dusted Tiger Prawns

Pickled onion, shaved fennel & wakame salad

Three Tales Sauvignon Blanc - Marlborough, N.Z.

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Crispy Skin locally caught Barramundi

Coconut pilaf rice and a mild tom yum sauce

Rockbare Chardonnay, S.A.

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Australian Eye Fillet

Wrapped in prosciutto, with parsnip puree,

asparagus spears, field mushroom, parmesan crisp, jus

Snake & Herring 'Dirty Boots', Cab/Sav - Margaret River, Western Australia

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Vanilla Bean Crème Brulee

Caramelised cane sugar, pistachio biscotti, berry compote

Vasse Felix 'Cane Cut' Semillon - Margaret River, Western Australia

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15% surcharge on Public Holidays

1.5% surcharge on all credit cards

DINNER

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Appetisers

Sourdough Bread Rolls – pistachio dukkha, modena balsamic & evoo, sea salt butter (V)	10
Tasmanian Oyster Trio – natural with lime, kilpatrick, nam jim, wakame or raspberry vinegar (GF DF) <i>*Divici Prosecco, Treviso Italy</i>	16.5 15

Entrée

Sumac dusted Tiger Prawns – pickled onion, fennel, seaweed, soy dressing (GF DF) <i>*wine suggestion 2015 Corte Giara Fumane, Italy</i>	25 15
Porcini Mushroom Croquettes – cauliflower puree, asparagus spears, black truffle oil (V) <i>*wine suggestion 2013 Totara, Pinot Noir, Marlborough, N.Z.</i>	23 15
Kangaroo Fillet – wrapped in prosciutto, carrot puree, pistachio dukkha, merlot jus (GF) <i>*wine suggestion 2014 Kalleske “Moppa” Shiraz, Barossa Valley, S.A.</i>	24 17
Sea Scallops & Twice Cooked Pork Belly – pineapple candied ginger jam (GF) <i>*wine suggestion Crab Tree Hilltop Riesling, Tas</i>	26 15
Seafood Taster for two...	35
House Cured Salmon – crisp shallots, avocado salsa (GF)	
2 Oysters your way - natural with lime, kilpatrick, or nam jim (GF DF)	
Marinated TNQ Tiger Prawns – pickled onion, shaved fennel and wakame (GF DF)	
Sea salt & pepper squid – lemon & lime mayonnaise, fresh herbs <i>*wine suggestion Three Tales Sauvignon Blanc, N.Z.</i>	15

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

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Mains

Australian BBQ Seafood Plate <i>for one</i> – sumac tiger prawns, kilpatrick oysters, garlic butter bay bug sea salt & pepper calamari, crispy skin barramundi, papaya salad, pomms frites, sauces <i>*wine suggestion</i> Pierro LTC Semillon Sauvignon Blanc, W.A.	62 18
Handmade Sweet Potato Gnocchi – eggplant & olive capanata, finished with tomato napoli & basil (V) <i>*wine suggestion</i> 2013 Frogmore Creek Chardonnay, Coal River, Tas.	34 16
North Queensland Tiger Prawn & Chorizo Linguini – cherry tomato, chilli, garlic butter sauce, basil <i>*wine suggestion</i> 2015 DeBortoli Legacy SB, Australia	38 13
Qld Saltwater Barramundi – coconut pilaf, mild Thai red curry sauce, nam jim salad, braised pineapple (GF) <i>*wine suggestion</i> Roackbare Chardonnay, McLaren Vale, S.A.	39 13
Duo Of Confit Duck –rillette, duck leg, potato garlic and onion press, roast pumpkin puree, broccolini, leek, jus (DF) <i>*wine suggestion</i> 2014 Totara, Pinot Noir, Marlborough N.Z.	38 15
Duo of Lamb – herb crusted rack, garlic & thyme rump, carrot puree, galette, pea fetta & mint salsa, jus <i>*wine suggestion</i> 2015 Leeuwin Estate Shiraz, Margaret River, W.A.	44 18
Black Angus Australian Eye Fillet – parsnip puree, asparagus, garlic field mushroom, merlot jus (GF) <i>*wine suggestion</i> Snake & Herring 'Dirty Boots', Cab/Sav, Margaret River, W.A.	46 16
Clean Greens - bok choy, asparagus, broccolini, green beans, evoo, confit garlic, sea salt (GF DF V VG)	21
<i>As a main, add pan fried chicken tenderloins</i>	32
<i>crispy skin Qld barramundi</i>	38
<i>black angus Australian eye fillet</i>	48

Sides

Pomme Frites – fresh lime mayonnaise (V DF)	11
Rocket Salad – red onion, pear, parmesan, Modena balsamic, extra virgin olive oil (GF V)	14
Reef House Salad – avocado, tomato, red onion, fetta, mesculin, olives & apple cider vinaigrette (GF V)	16

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DESSERTS

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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, lime on tropical fruit salad (GF DF V VG)	16
Ransom Coffee Cheesecake – biscuit base, roasted hazelnuts, espresso gelato (v)	17
Belgian Chocolate Brownie – fresh strawberries, toasted coconut, white chocolate mousse (v)	19

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