

# DINNER

## Appetisers

<b>Sourdough Bread Rolls -</b>	<b>9.90</b>
Pistachio dukkha, Modena balsamic & evoo, Sea salt butter (V)	
<b>Tempura Tasmanian Oysters Trio -</b>	<b>14.90</b>
With wasabi mayo & wakame (DF)	
<i>*wine match - Divici Prosecco, Treviso Italy 16</i>	
<b>Crab &amp; avocado Bruschetta</b>	<b>19.90</b>
Succulent blue swimmer crab, lime, coriander & mayo	
Resting on a Toasted baguette with black garlic butter	
<i>*wine match - Blanche fleur, Blanc de blanc, NSW 14</i>	
<b>Field Mushroom Bruschetta</b>	<b>14.90</b>
Toasted pumpkin bread, avocado salsa, pesto (V,GF,DF,VG)	
<i>*wine match - Totara, Pinot Noir, N.Z. 15</i>	
<b>Grand Marnier Duck liver Pate</b>	<b>18.90</b>
Garlic Panini, balsamic onions & cornichons	
<i>*wine match - Dufte Punkt, Eden Valley 14</i>	

## Entrée

<b>Grilled Tiger Prawns -</b>	<b>23.90</b>
Compressed watermelon, smoked salt, fennel, Pickled onion & Kaffir lime Balsamic	
<i>*wine match - Twin Island, Sauvignon Blanc Marlborough, N.Z. 16</i>	
<b>Porcini Mushroom Croquette -</b>	<b>22.90</b>
Cauliflower puree, asparagus spears, Parmigianino, Black truffle oil (V)	
<i>*wine match - Totara, Pinot Noir, N.Z. 15</i>	
<b>Kangaroo Fillet -</b>	<b>24.90</b>
Wrapped in prosciutto, carrot puree, pistachio dukkha, merlot jus (GF)	
<i>*wine match - Campbell's, 'Bobbie Burns' Shiraz, Rutherglen, VIC 15</i>	
<b>Sea Scallops &amp; Twice Cooked Pork Belly</b>	<b>25.90</b>
Pineapple candied ginger jam (DF)	
<i>*Wine match - West Cape Howe, Riesling Mount Barker, WA 14</i>	

## Sides

<b>Duck fat potatoes</b> , finished with smoked salt	<b>12.90</b>
<b>Steamed greens</b> with confit garlic	<b>12.90</b>
<b>Citrus salad</b> Cherry tomatoes, pickled onions & orange segments	<b>12.90</b>

**ReefHouse salad** Leaves, cherry tomatoes, fetta pickled onion, avocado  
**18.90**

## To Share

<b>Cold Seafood Taster</b>	<b>39.90</b>
House cured salmon with avocado (GF)	
Natural oysters 2pc with lime cheeks	
Salt water Poached tiger prawn's 2pc (GF)	
Rare sesame tuna with wakame, wasabi mayo	
<i>*wine match - 'Billet Doux', SBS, NSW 14</i>	
<b>Hot Seafood Taster</b>	<b>39.90</b>
Salt & pepper squid with saffron aioli (GF)	
Grilled reef fish with fresh lime (GF) (DF)	
Coconut tiger prawns 2psc with pineapple jam	
Morton bay bug garlic herb butter (GF)	
<i>*wine match - Opawa, Pinot Gris, NZ 14</i>	

## Mains

<b>Cape Grim Rib Fillet 250 gm (TAS)</b>	<b>47.90</b>
Parsnip puree, asparagus, roast mushroom, Merlot jus, black garlic butter, (GF)	
<i>*wine match - Sister's Run Old Testament, SA 16</i>	
<b>Crispy Skin Atlantic Salmon</b>	<b>43.90</b>
Cooked medium rare served with Preserved lemon & dill smoked fish cake, Pickled cabbage & salsa Verde, asparagus	
<i>*wine match - Chaffey Bros 15</i>	
<i>Not you're Grandma Rose, Adelaide Hills, SA</i>	
<b>Qld Saltwater Barramundi -</b>	<b>44.90</b>
Coconut pilaf, mild Thai red curry sauce, Nam Jim salad, braised pineapple (GF)	
<i>*wine match - Frogmore Creek Chardonnay, TAS 16</i>	
<b>Confit Duck - 2 ways</b>	<b>45.90</b>
Prosciutto wrapped duck rilette, confit duck leg, Potato garlic & onion gratin, Roast pumpkin puree, broccolini, jus	
<i>*wine match - Totara, Pinot Noir, N.Z. 15</i>	
<b>Braised Pork Cheeks</b>	<b>43.90</b>
4hr Slow braise, smoked beetroot puree, pickles Black pudding, cauliflower frits & pan juices,	
<i>*wine match - De Bortoli, Shiraz Multi Region, NSW 13</i>	
<b>Orecchiette pasta -</b>	<b>38.90</b>
Smoked duck chorizo, Broccolini, green peas, Garlic butter & Grana Padano	
<i>*wine match - Printhie Mountain, NSW, 12</i>	
<b>Home-made Gnocchi</b>	<b>38.90</b>
Pan fried with truffle oil, cherry tomatoes, baby spinach, fennel & pine nuts (V,VG,DF)	