



REEF HOUSE
RESTAURANT

Lunch

12pm – 3pm

Reef House Favourites

R.H burger, brioche, wagyu Pattie, house pickles, Brie, Baby Cos, fries, aioli	\$23
Coconut fish n chips, reef fish, house salad, fries, lime aioli	\$24
Cubano, Panini, cured pork, smoked ham, Swiss cheese, pickles, sweet potato wedges	\$22

Salads

Calamari with Asian green paw paw salad, nam Jim, and dried shallots	\$22
R/H salad, leaves, sundried tomato, fetta, avocado, pickled onions, house dressing	\$18
Add grilled chicken \$6 Add House cured salmon \$6	
Moreton bay bug salad, with fennel, wakame, pickled onions paw paw, lemon vinaigrette	\$26

To Share

Antipasto , cured meats, cheese, mustard & Turkish, marinated vegetables	\$34
---	------

Cold Seafood taster

\$36

House cured salmon with avocado (gf)
Natural oysters 2psc with soy pearls & kewpie
Poached salt water tiger prawn's 2psc (gf)
Rare sesame tuna with wakame, wasabi mayo

Hot seafood taster

\$36

Salt & pepper squid with saffron aioli (gf)
Grilled reef fish with fresh lime (gf) (df)
Coconut tiger prawns 2psc with pineapple jam
Moreton bay bug garlic herb butter (gf)

Small plates \$12

Salt n pepper Squid, lime aioli
Pork belly, pineapple jam
Coconut tiger prawns, saffron aioli (3psc)
Chipotle fried chicken bites, with green goddess sauce
Fries served with chipotle mayo
Sweet potato wedges served with lime aioli
Seasonal steamed Greens dressed with confit garlic oil
Citrus salad, leaves, cherry tomato, pickled onions, citrus dressing

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

1.3% surcharge on all credit cards