



Lunch Menu

served from 12 to 3pm

To start

Sourdough \$10

whipped garlic butter 3 pcs

Crab & Avocado Bruschetta \$19.9

avocado salsa, lime mayo, baby herbs, toasted baguette with garlic butter

Grand Marnier Duck Liver Paté \$18.9

garlic sourdough, balsamic onions, cornichons

Something more

Grilled Reef Fish \$28

lemon paprika dust, warm potato avocado & rocket salad, lime aioli (DF,GF)

Salt & Pepper Calamari Salad \$24

green pawpaw slaw, nam jim, fried shallots, lime aioli (DF)

Reef House Singapore Noodles \$27

egg noodles, pork belly, prawns, vegetables, curry sauce, fried egg

Buddha Bowl \$22

citrus barley, avocado, green pawpaw slaw, leaves & pickles, pistachio dukkha & seeds (V, VG, DF)

Thai Beef & Mango Salad \$23

tender spiced beef, fresh mango, slaw, cashews, thai dressing (DF)

The Reuben \$22

toasted Rye, Silverside, house sauerkraut, swiss cheese, horseradish cream, petite salad

Wagyu chilli cheese steak Burger \$24

tender fillet, brioche, pickles, swiss & tasty cheese, tomato jam, jalapeno mayo, fries

To share

Seafood Taster 49.90

- ~ Cured mackerel with smoked Mt Uncle Gin & beetroot with avocado salsa (GF)
- ~ Seared QLD scallop, wakame, yuzu pearls (DF)
- ~ FNQ prawns, compressed watermelon, pickled fennel & kaffir lime balsamic (GF)
- ~ Reef Fish ceviche with coconut, finger lime, chilli, squid ink tuile (DF)

Sides \$12

Fries with chipotle mayo (V, DF)

Sweet Potato Wedges with aioli (V, DF)

Green Paw Paw Salad with nam jim dressing (V, DF, GF)

Steamed Greens with confit garlic (V,DF,GF)

Rocket & Apple Salad with lime balsamic (V, DF, GF)