

Lunch Menu

12-4pm

To start

Sourdough with whipped garlic butter 3 psc	\$12
Grand Marnier Duck liver pate, Garlic panini, balsamic onions, cornichons	\$18.9
Crab & Avocado Bruschetta, lime, coriander, toasted baguette with black garlic butter	\$19.9

Something more

Grilled reef fish lemon paprika dust, warm potato avocado & rocket salad, lime Aioli (df)	\$28
ReefHouse Burger , Wagu Pattie, brioche, cos, pickles, Swiss cheese, fries	\$24
Smoked Chicken Salad , house dressing, mango salsa, cherry tomatoes, mixed leaves (gf) (df)	\$23
Salt & Pepper calamari salad , green Paw Paw slaw, Nam Jim, fried shallots Aioli (df)	\$24
Crispy skin salmon , lemon barley, rocket & apple & pickled onion salad (gf) (df)	\$27
Croquet Monsieur , sourdough, honey smoked Ham, Béchamel Gruyere, petite salad	\$22
Buddha Bowl , Citrus barley, avocado, green Paw Paw slaw, leaves, pickles, pistachio Dukkha & seeds (vg) (v) (gf) (df)	\$22

To share

Cold Seafood Taster	\$39.9
House cured Salmon with Avocado (gf)	
Natural oysters 2psc with fresh lemon	
Salt water Poached Tiger prawns (gf)	
Rare sesame tuna with Wakame, Wasabi mayo	
Hot Seafood Taster	\$39.9
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 2psc (gf)	

Sides

Fries with Chipotle mayo (v) (df)	\$12
Sweet potato wedges with aioli (v) (df)	
Green Paw Paw salad with Nam Jim dressing (v) (df) (gf)	
Steamed greens confit garlic (v) (df) (gf)	
Rocket & apple salad with lime Balsamic (v) (df) (gf)	

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