

# LUNCH MENU

Mon - Sun  
6.30am - 10.00am



## ENTRÉE & GRAZING PLATES

### Sourdough \$12

pistachio dukkha, evoo, sea salt butter

### Tomato & Basil Bruschetta \$16

garlic banette, avocado, baby herbs (V)

Add Tasmanian Huon Smoked Salmon \$6

### Chickpea Dusted Calamari Salad \$18

pawpaw slaw, nam jim, fried shallots, black aioli  
nam jim dressing, pickled fennel (GF)

### Mushroom & Truffle Arancini \$16

truffle Mayo (V)

### Tempura Prawns \$22

petite salad & tartare

### Chickpea Fries \$16

yoghurt sauce (GF, V).

### Cheese Plate - 2 cheeses \$20 / 3 cheeses \$32

served with chef's daily selection of condiments and accompaniments

### Reef House Antipasto Platter \$35

chef's daily selection of cured meats, cheese and accompaniments

## MAIN COURSE

### Tempura QLD Barramundi & Chips \$23

fresh garden salad, house dressing, fresh lime aioli, fries

### Singapore Noodles \$24

rice noodles, reef house signature sauce, pork belly,  
fried egg, prawns, chilli, carrots

### Club Sandwich \$22

bacon, avocado, tomatoes, lettuce, swiss cheese, ham, fries

### Wagyu Beef Burger \$24

Wagyu pattie, swiss cheese, truffle mayo, coss lettuce,  
gherkins, pickled onions, brioche, fries

### Reef House Salad \$20

mixed leaves, asparagus, avocado, fennel, raddish, Reef House vinaigrette

### Thai beef salad \$22

seared eye fillet, green paw paw salad, Thai dressing, cashews