



REEF HOUSE RESTAURANT

Appetisers

Sourdough Bread Rolls -	9.90
Pistachio dukkha, Modena balsamic & evoo, Sea salt butter (V)	
Tasmanian Oyster Trio -	14.9
Natural with lime, (GF) (DF) Kilpatrick, (DF) Nam Jim, wakame (DF) Soy pearls with Kewpie mayo (DF) <i>*wine match - Divici Prosecco, Treviso Italy</i>	

Entrée

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

To share

Cold Seafood Taster	39.90
House cured salmon with avocado (gf) Natural oysters 2pc with soy pearls & kewpie Salt water Poached tiger prawn's 2pc (gf) Rare sesame tuna with wakame, wasabi mayo	
Hot Seafood Taster	39.90
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</i>	

Mains

Cape Grim Rib Fillet 250 gm (TAS)	47.90
Parsnip puree, asparagus, roast mushroom, Merlot jus, black garlic butter, (GF) <i>*wine match - Sister's Run Old Testament, SA</i>	
Crispy Skin Atlantic Salmon	43.90
Cooked medium rare served with preserved lemon & dill smoked fish cake, Pickled cabbage & salsa Verde, asparagus <i>*wine match - Chaffey Bros</i>	
<i>Not you're Grandma Rose, Adelaide Hills, SA</i>	
Qld Saltwater Barramundi -	44.90
Coconut pilaf, mild Thai red curry sauce, Nam Jim salad, braised pineapple (GF) <i>*wine match – Rockbare, Chardonnay, S.A.</i>	
Confit Duck – 2 ways	45.90
Prosciutto wrapped duck rilette, confit duck leg, Potato garlic & onion gratin, Roast pumpkin puree, broccolini, jus <i>*wine match - Totara, Pinot Noir, N.Z.</i>	
Braised Beef Cheeks	43.90
Truffled cauliflower puree, polenta crisps, Pickled radish, sugar snaps, vanilla jus, (GF) <i>*wine match – De Bortoli, Shiraz</i>	
<i>Shiraz, Multi Region, NSW</i>	
Orecchiette pasta -	38.90
Smoked duck chorizo, Broccolini, green peas, Garlic butter & Grana Padano <i>*wine match – Printhe Mountain Range, Orange, NSW</i>	

Sides

Duck fat Potatoes-smoked salt & herbs	12.90
Seasonal greens with confit garlic	12.90
Citrus salad, leaves, cherry tomato & Pickled onion orange segments	12.90
Reef House Salad – avocado, sun dried Tomato, red onion, fetta, mesculin, house Dressing (GF)	18.90

Room service available from 6.00 pm - 20.30 pm

15% surcharge on Public Holidays

1.1% surcharge on all credit cards

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