



REEF HOUSE
RESTAURANT



REEF HOUSE
RESTAURANT

Degustation

6pm – 8pm

\$109 per person, or \$159 with matched wines

Minimum 2 people

~

Amuse Bouche

NV DeBortoli Legacy Brut – Australia

~

Sea Scallops & Twice Cooked Pork Belly

Pineapple & candied ginger jam

Crabtree 'Hilltop' Riesling – Clare Valley, S.A

~

Yellow Fin Tuna Tataki

Pickled onion, shaved fennel & wakame salad

Three Tales Sauvignon Blanc – Marlborough, N.Z.

~

Crispy Skin locally caught Barramundi

Coconut pilaf rice and a mild tom yum sauce

Rockbare Chardonnay, S.A.

~

Australian Eye Fillet

Wrapped in prosciutto, with parsnip puree,

asparagus spears, field mushroom, parmesan crisp, jus

Snake & Herring 'Dirty Boots', Cab/Sav - Margaret River, Western Australia

~

Green Tea Crème Brulee

Caramelised cane sugar, pistachio biscotti, coconut square

Vasse Felix 'Cane Cut' Semillon - Margaret River, Western Australia

15% surcharge on Public Holidays

1.5% surcharge on all credit cards

~

DINNER
REEF HOUSE
RESTAURANT

Appetisers

Sourdough Bread Rolls – pistachio dukkha, modena balsamic & evoo, sea salt butter (V)	10
Crisp Bruschetta – vine tomatoes, Spanish onion, confit garlic, avocado, tiger prawn (GF)	15
Tasmanian Oyster Trio – natural with lime, kilpatrick, nam jim, wakame or raspberry vinegar (GF DF)	14
<i>*Divici Prosecco, Treviso Italy</i>	13

Entrée

Sesame Yellow Fin Tuna Tataki – pickled onion, fennel, wakame, soy dressing (GF DF)	25
<i>*wine suggestion 2015 Corte Giara Fumane, Italy</i>	13
Porcini Mushroom Croquettes – cauliflower puree, asparagus spears, black truffle oil (V)	23
<i>*wine suggestion 2013 Totara, Pinot Noir, Marlborough, N.Z.</i>	15
Kangaroo – prosciutto, carrot puree, pistachio dukkha, merlot jus (GF)	24
<i>*wine suggestion 2014 Kalleske “Moppa” Shiraz, Barossa Valley, S.A.</i>	18
Sea Scallops & Twice Cooked Pork Belly – pineapple candied ginger jam (GF)	26
<i>*wine suggestion Crab Tree Hilltop Riesling, Tas</i>	13.5
Seafood Taster for two...	35
Ceviche of Yellow Fin Tuna – avocado, mint and crisp shallots (GF DF)	
2 Oysters your way - natural with lime, kilpatrick, or nam jim (GF DF)	
Marinated TNQ Tiger Prawns – pickled onion, shaved fennel and wakame (GF DF)	
Sea salt & pepper squid – lemon & lime mayonnaise, fresh herbs	
<i>*wine suggestion Three Tales Sauvignon Blanc, N.Z.</i>	14

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

15% surcharge on Public Holidays
1.5% surcharge on all credit cards

DINNER

REEF HOUSE

RESTAURANT

Mains

	Market Price
Fresh Local Catch of the Day – <i>see wait person for details</i>	
Australian BBQ Seafood Plate <i>for one</i> – sumac tiger prawns, kilpatrick oysters, garlic butter bay bug sea salt & pepper calamari, crispy skin barramundi, papaya salad, pomme frites, sauces <i>*wine suggestion</i> Pierro LTC Semillon Sauvignon Blanc, W.A.	59 18
Handmade Sweet Potato Gnocchi – eggplant & olive capanata, finished with tomato napoli & basil (V) <i>*wine suggestion</i> 2013 Frogmore Creek Chardonnay, Coal River, Tas.	34 16
North Queensland Tiger Prawn & Chorizo Linguini – cherry tomato, chilli, garlic butter sauce, basil <i>*wine suggestion</i> 2015 DeBortoli Legacy SB, Australia	38 9.5
Qld Saltwater Barramundi – coconut pilaf, mild Thai tom yum sauce, nam jim salad, braised pineapple (GF) <i>*wine suggestion</i> Roackbare Chardonnay, McLaren Vale, S.A.	39 11
Duo of Lamb – herb crusted rack, garlic & thyme rump, carrot puree, galette, pea fetta & mint salsa, jus (GF) <i>*wine suggestion</i> 2015 DeBortoli Legacy Cab/Merlot, Australia	44 9.5
Black Angus Australian Eye Fillet – parsnip puree, asparagus, garlic field mushroom, merlot jus (GF) <i>*wine suggestion</i> Snake & Herring 'Dirty Boots', Cab/Sav, Margaret River, W.A.	46 14
Clean Greens - bok choy, asparagus, broccolini, green beans, evoo, confit garlic, sea salt (GF DF V VG) <i>As a main, add pan fried chicken tenderloins</i>	20 33
<i>crispy skin barramundi</i>	37
<i>eye fillet</i>	48

Sides

Pomme Frites – fresh lime mayonnaise (V DF)	11
Rocket Salad – red onion, pear, parmesan, Modena balsamic, extra virgin olive oil (GF V)	14
Reef House Salad – avocado, tomato, red onion, fetta, mesculin, olives & apple cider vinaigrette (GF V)	16

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

15% surcharge on Public Holidays
1.5% surcharge on all credit cards



DESSERTS

REEF HOUSE

RESTAURANT

Green Tea Crème Brulee – caramelised cane sugar, pistachio biscotti, coconut square (v)	17
Rich Chocolate Marquise – Orange syrup, meringue shards, vanilla bean ice cream (GF v)	18
Trio of Sorbets – raspberry, mango, lime on tropical fruit salad (GF DF V VG)	16
Ransom Coffee Cheesecake – biscuit base, roasted hazelnuts, espresso gelato (v)	17
Belgian Chocolate Brownie – fresh strawberries, toasted coconut, white chocolate mousse (v)	19

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

15% surcharge on Public Holidays
1.5% surcharge on all credit cards