



Dinner Menu

Chef's specials available every night

Mon - Sun

6.00pm - 8.00pm

To start

Sourdough \$12

Pistachio homemade dukkha, EV00, sea salt butter

Entrée

Tomato & Basil Bruschetta

Banette, avocado, baby herbs (V /VG/ GFO)

Add Tasmanian Huon smoked salmon or Parma Ham 20 months old

Scallops & Pork Belly

Seared scallops & braised master stock pork belly,
braised pineapple, candied ginger jam (DF / GF)

Beetroot Cured Salmon

Pickled vegetables, lime Chantilly, finger lime, toast (GFO)

Kangaroo Fillet

Corn purée, braised pineapple chutney, beetroot chips, prosciutto crumbs (DF / GF)

Tempura Tiger Prawns

Avocado sauce, mango coulis, squid-ink tuile (DF)

Local Coral Trout Tartare

Avocado, mango purée, seaweed tuile, puff pastry (DF)

Main Course

Linguini

Tomato and olive caponata (V,VGO,GF option available)

QLD Tiger Prawns Squid-Ink Spaghetti

Tiger American sauce, cherry tomato, tiger prawns, Parmesan, parsley (GF option available)

QLD Saltwater Barramundi

Coconut pilaf, mild Thai red curry sauce, nam jim salad, braised pineapple, tapioca (GF/DF)

Low Temperature Lamb Shank

Curry cauliflower purée, broccoli couscous, lamb jus (GF/ DF)

Confit Duck

Potato mille-feuilles, homemade duck cannelloni wrapped in pancetta, jus, baby pack choi (DF)

Cape Grim Eye Fillet

Truffle mash, broccolini, prosciutto, spinach, jus (GFO)

Sides

Steamed Greens with mix nuts and roasted garlic oil \$11

Fries with truffle aioli \$11

Garden Salad with house dressing \$11

Roasted Duck Fat Potato with smoked salt \$11

2 Courses \$79pp

3 Courses \$94pp



REEF HOUSE
RESTAURANT

Desserts

Chef's desserts specials available every night

Brownie

warm chocolate & walnut brownie,
vanilla bean ice cream, chocolate coulis

Sorbet Trio

mango, coconut raspberry sorbets
with tropical fruit salad (GF/DF)

Kaffir Lime Brulée

pistachio biscotti, coconut sorbet (GFO)

Cheese Plate

2 cheeses \$20 or 3 cheeses \$32

served with chef's daily selection of condiments and accompaniments

Dessert Cocktail

Reef Espresso Martini - Vodka, Kahlua, Espresso \$22

Affogato - Espresso, vanilla bean ice cream and your choice of liquor \$17

RANSOM SPECIALITY ROASTED COFFEE

Espresso 3.50

Piccolo Latte 4.00

Flat White / Cappuccino / Latte / Mocha / Long Black / Macchiato 4.50

Hot Chocolate 4.50

Long Macchiato 5.00

Chai Latte 5.00

Iced latte 6

Iced coffee with ice cream 8

Extras:

Mug +0.50

Soy / Almond / Lactose Free +0.50

Extra shot +0.50

Hazelnut / Caramel / Vanilla Syrup +0.50

BLACKBOOKS TEA 5.00

Queensland Breakfast Tea - Plain black tea

Atherton Afternoon - Earl grey with orange peel and calendula

Far North Chai - Black tea with ginger, cinnamon, nutmeg, cardamon, cloves

Palm Cove Cuppa - Cinnamon, cocoa beans, orange, vanilla black tea, coconut

Australian Grown Green Tea

Organic Chamomile - Sweet German flowers

Australian Sunshine - Lemon myrtle, hibiscus, mango

Hibiscus Tea - Wild rosella flowers

Organic Peppermint Leaf

Triple RRR - Organic Rosehips, rose petals, rosella hibiscus