

Lunch by the Pool

12 pm to 5 pm

ENTRÉE & GRAZING PLATES

Sourdough \$12

Pistachio homemade dukkha, EV00, sea salt butter

Heirloom Tomato and Basil Bruschetta \$16

Banette, smashed avocado, organic baby herbs (V, VG)

Add Tasmanian Huon smoked salmon or 20 months old Parma Ham \$6

Chickpea Dusted Calamari Salad \$20

Pawpaw slaw, nam jim salad and dressing, fried shallots, homemade black aioli, pickled fennel (GF)

Tempura Prawns, Petite salade & French style tartare \$22

Homemade Chickpea Fries, yoghurt sauce (GF, V) \$16

Fries, truffle aioli \$11

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

Chef's daily selection of condiments and accompaniments

Reef House Antipasto Platter \$43

Chef's daily selection of cured meats, cheeses and accompaniments

Main Course

Battered QLD Barramundi & Chips \$25

Coleslaw salad, Nam Jim dressing, fresh lime aioli, fries

Singapore Noodles \$25

Rice noodles, Reef House signature sauce, 8 hours slow cooked pork belly, fried egg, prawns, chilli, carrots (GF)

Club Sandwich \$24

Sourdough bread, smoked bacon, avocado, heirloom tomatoes, cos lettuce, Swiss cheese, lime mayo, ham, fries

'Moreton Bay Bug' Roll \$27

Butter poached Moreton Bay bug, cos, spring onion, cocktail sauce, chipotle mayo, coriander, tomato, fries

QLD Wagyu Beef Burger \$26

200g Wagyu beef patty, Swiss cheese, homemade truffle mayo, cos lettuce, gherkins, pickled onions, brioche, fries

Reef House Salad \$22

Organic mixed leaves & micro herbs, asparagus, avocado, fennel, radish, Reef House vinaigrette (GF, V)

Add Tasmanian Huon smoked salmon or 20 months old Parma Ham \$6 Add 3 grilled prawns \$9

Thai Beef Salad \$24

Cape Grim seared eye fillet, green pawpaw salad, Thai dressing, fried shallots, cashews, coriander, mango

Burrata Salad \$26

Fresh burrata, organic cherry tomatoes, macadamia pesto (GF, V)

DF - Dairy Free GF - Gluten Free V - Vegetarian VG - Vegan | 1.1% surcharge on all credit cards
15% surcharge on Public Holidays | Accor Advantage Plus not applicable for Pool Service



REEF HOUSE
RESTAURANT



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Reef House Cocktails

Singapore Sling – 23

Gin, Cherry Herring, Benedictine, Triple Sec, Pineapple, Lime, Bitters

Kaffiroska – 21

Kaffir Lime Infused Vodka, Lime, Lemongrass Syrup

Margarita – 22

El Jimador Tequila, Cointreau, Lime

Pina Colada – 22

Rum, Caramelised Pineapple, Coconut Cream, Pineapple Juice

Amaretto or Whisky Sour – 23

Disaronno or Dimple, marmalade syrup, lemon, whites

Espresso Martini – 22

Vodka, Kahlua, espresso

Aperol Spritz – 19

Aperol, Prosecco, Dry White, Soda

Pimm's No. 1 Original – 18

Pimm's, Lemonade, Mint and Citrus

Passionfruit Cosmopolitan – 22

Vodka, Cointreau, Passion fruit Liqueur, Lime Juice, Cranberry Juice

Long Island Iced Tea – 22

Vodka, Rum, Gin, Tequila, Cointreau, Lime Juice, Coke

Midori Illusion – 22

Midori, Vodka, Cointreau, Pineapple juice, Coconut Cream

Lychee Martini – 21

Lychee liquor, Vodka, Cranberry juice

MOCKTAILS

Passionfruit Caipirinha – 14

Passionfruit syrup, lime, sugar syrup, Soda water

Pina Colada – 14

Caramelised pineapple, coconut cream, pineapple juice, pineapple syrup

Local Beers

Hemingway's Pilsner – 15

Hemingway's Lager – 15

Hemingway's Tropical Ale – 15

Two Turtles Pale Ale – 16

Two Turtles IPA – 16

Two Turtles Dark Ale – 16

Australian Beers

Great Northern Original Lager – 12

Stone & Wood Pacific Ale – 15

Crown Lager – 12

Imported Beers

Corona Extra Dry – 12

Peroni 'Nastro Azzurro' – 12

Light Beer

Peroni Leggera – 12

Cider

Bulmers Original – 14

Champagne & Sparkling

Champagne Devaux 'Blanc De Noirs' – 26

House Sparkling – 14

Prosecco 'Divici' Organic – 17

White Wine

2018 Riesling 'Not your Grandma's' – 17

2019 Soave Monte Tondo 'Mito' – 17

2019 Sauvignon Blanc 'Vidal' – 16

2020 Pinot Gris 'Opawa' – 16

2018 Chenin Blanc 'Marc Bredif' – 23

2017 Chardonnay '42 Degrees South' – 16

2019 Chardonnay 'La Crema' - 22

Rosé Wine

2018 La Vielle Ferme – 18

2019 Vasse Felix 'Classic Dry Rose' – 16

Red Wine

2018 Pinot Noir 'Robert Oatley' – 17

2019 Gamay 'Chateau des Tours' – 21

2018 Shiraz 'Yangarra' – 19

2018 GSM Chaffey bros 'La Resistance' – 17

2017 Malbec 'Argento Reserva' – 19

2019 Cab Sauvignon Forest Hill – 17