



# LUNCH Menu

Monday - Sunday  
12.00 - 14.00

## ENTRÉE & GRAZING PLATES

### **Sourdough \$12**

Pistachio homemade dukkha, EVOO, 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)