

# LUNCH MENU

FROM 12.00 TO 14.00 PM

## Adult-only Restaurant

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### STARTERS & GRAZING PLATES

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#### HOUSE MADE REEF HOUSE SOURDOUGH

Pistachio homemade dukkha, EVOO, sea salt butter 15

#### REEF HOUSE ANTIPASTO PLATTER

Chef's daily selection of cured meats, cheeses and accompaniments 48

#### HEIRLOOM TOMATO BRUSCHETTA (V, VG, GFO)

Banette, smashed avocado, organic baby herbs, onion, Balsamic glazed 23  
• Add Ocean Smoked Trout \$6 OR 20 months old Parma Ham \$7

#### CHICKPEA DUSTED CALAMARI SALAD (GF)

Pawpaw slaw, fried shallots, homemade black aioli, Nam jim dressing, pickled fennel 27

#### TEMPURA PRAWNS

Petite salade & French style tartare 29

#### HOUSE MADE CHICKPEA FRIES (GF, V)

Orange yoghurt sauce 16

#### FRIES

Truffle mayo 16

#### CHEESE PLATE

- 2 cheeses 30
- 3 cheeses 40

Served with Local honey, House made Gressini and Lavosh crisp

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### MAIN COURSE

#### BATTERED QLD BARRAMUNDI & CHIPS (DF)

Pawpaw Slaw, Nam Jim Dressing, fresh lime mayo, fries 34

#### SINGAPORE NOODLES (GF, DF)

Rice noodles, Reef House signature sauce, 8 hours slow cooked pork belly, fried egg, prawns, chilli, carrots 34

#### CLUB SANDWICH

Sourdough bread, smoked bacon, ham, avocado, heirloom tomatoes, cos lettuce, Swiss cheese, lime mayo, fries 35

#### MORETON BAY BUG ROLL

Butter poached Moreton Bay Bug, cos lettuce, celery, cocktail sauce, chipotle mayo, shallots, coriander, tomato, fries 35

#### QLD WAGYU BEEF BURGER

200g Wagyu beef patty, Swiss cheese, truffle mayo, cos lettuce, gherkins, pickled onions, brioche, fries 34

#### REEF HOUSE SALAD (GF, V)

Organic mixed leaves & micro herbs, asparagus, avocado, fennel, radish, house made vinaigrette 28

- Add Ocean Smoked Trout \$6 OR 20 months old Parma Ham \$6 or 3 Grilled prawns \$9

#### THAI BEEF SALAD (GF, DF)

Organic mixed leaves, Tenderloin beef, coriander, mint, cherry tomatoes, cucumber, lime, cashew, Thai dressing 34

#### BURRATA SALAD (GFO, V)

Fresh Burrata, organic cherry tomatoes, macadamia pesto, house made grissini 29

### DESSERT

#### CHOCOLATE WALNUT BROWNIE (V)

Chocolate Glaze, vanilla ice cream, chocolate shard, fresh strawberries 18

#### SORBET TRIO (GF, DF)

Mango, coconut, and raspberry sorbets with tropical fruit salad 18

#### YOGURT PANNA COTTA (GF)

With Daintree Forest vanilla, Davidson Plum coulis, Freeze-dried Plums 18

#### KAFFIR LIME BRULÉE (GFO)

House-made Pistachio Biscotti, Coconut sorbet 18

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

1.3% surcharge on all cards | 15% surcharge on Public Holidays - on public holiday no discount apply, including

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