

P O O L M E N U

FROM 12.00 TO 17.00 PM

The Reef House Restaurant

SPARKLING

<i>Laurent Perrier La Cuvée Brut</i>	28	<i>Cantine Vedova Prosecco DOC</i>	17
W H I T E		R E D	
<i>Bloom Sauvignon Blanc</i>	16	<i>Save Our Souls Pinot Noir</i>	18
<i>'Not Your Grandma's' Riesling</i>	17	<i>Pike 'Luccio' Novello</i>	16
<i>'Mysterious Diggings' Pinot Gris</i>	19	<i>Ziegler GSM</i>	18
<i>La Crema Monterey Chardonnay</i>	22	<i>Beronia Tempranillo</i>	20
<i>Pazos de Lusco Albariño</i>	23	<i>Yetto Shiraz</i>	20
<i>Alasia Moscato D'Asti DOCG</i>	18	<i>Robert Oatley Cabernet Sauvignon</i>	22
R O S E			
<i>'Tainted Love' Syrah Rosé</i>	17	<i>Famille De Lorgeril Rosé</i>	17

STARTERS & GRAZING PLATES

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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COCKTAILS

Margarita	25	Kaffiroska	24
<i>El Jimador tequila, Cointreau , lime</i>		<i>Kaffir lime infused vodka, lime, lemongrass syrup</i>	
Amaretto or Whisky Sour	26	Passionfruit Cosmopolitan	25
<i>Disaronno Or Whisky, sugar syrup, lemon, whites</i>		<i>Vodka, Cointreau, Passion fruit, lime, cranberry juice</i>	
Aperol Spritz	23	Midori Splice	25
<i>Aperol, Prosecco, dry white and soda</i>		<i>Midori, Vodka, Cointreau, pineapple, coconut cream</i>	
Pimm's Cup	22	Reef Lychee Martini	25
<i>Pimm's, lemonade, mint and citrus</i>		<i>Lychee liquor, Vodka, cranberry juice</i>	
Pina Colada	25	Reef House Espresso Martini	25
<i>Rum, pineapple, coconut cream</i>		<i>Vodka, Wolf Lane Coffe liqueur, espresso, sugar syrup</i>	

MAIN COURSE

<u>BATTERED QLD BARRAMUNDI & CHIPS</u> (DF)	34
<i>Pawpaw Slaw, Nam Jim Dressing, fresh lime mayo, fries</i>	
<u>SINGAPORE NOODLES</u> (GF, DF)	34
<i>Rice noodles, Reef House signature sauce, 8 hours slow cooked pork belly, fried egg, prawns, chilli, carrots</i>	
<u>CLUB SANDWICH</u>	35
<i>Sourdough bread, smoked bacon, ham, avocado, heirloom tomatoes, cos lettuce, Swiss cheese, lime mayo, fries</i>	
<u>MORETON BAY BUG ROLL</u>	35
<i>Butter poached Moreton Bay Bug, cos lettuce, celery, cocktail sauce, chipotle mayo, shallots, coriander, tomato, fries</i>	
<u>QLD WAGYU BEEF BURGER</u>	34
<i>200g Wagyu beef patty, Swiss cheese, truffle mayo, cos lettuce, gherkins, pickled onions, brioche, fries</i>	
<u>REEF HOUSE SALAD</u> (GF, V)	28
<i>Organic mixed leaves & micro herbs, asparagus, avocado, fennel, radish, house made vinaigrette</i>	
• Add Ocean Smoked Trout \$6 OR 20 months old Parma Ham \$6 or 3Grilled prawns \$9	
<u>THAI BEEF SALAD</u> (GF, DF)	34
<i>Organic mixed leaves, Tenderloin beef, coriander, mint, cherry tomatoes, cucumber, lime, cashew, Thai dressing</i>	
<u>BURRATA SALAD</u> (GFO, V)	29
<i>Fresh Burrata, organic cherry tomatoes, macadamia pesto, house made grissini</i>	