



CHRISTMAS & NYE MENU



\$295 per person | For guests 16 years & over

Includes a bottle of wine and your choice of either the Seafood or Meat menu

SEAFOOD PLATTER

MEAT PLATTER

AMUSE BOUCHE

STARTER SHARING PLATE

Kingfish ceviche, Leche de Tigre, avocado, tomato coulis, crispy corn, coriander, radish, pickled onion

SEAFOOD PLATTER

Grilled baby barramundi
3 XL Moreton Bay Bugs grilled with garlic butter
4 pcs grilled prawns
4 pcs coconut crumbed prawns
1 dozen Kilpatrick oysters
4x Queensland Scallops
Char-grilled octopus

ACCOMPANIMENTS

Thai chilli, tomato and lime sauce
Nam jim
Caesar salad

STARTER SHARING PLATE

Duck ravioli, foie gras espuma, preserved lemons, apricot and orange pure, fried rosemary, port wine gel

MEAT PLATTER

Miso honey glazed leg ham
Ras el hanout Spatchcock
Crispy pork belly with pineapple ginger jam
Cured duck breast
Pistachio dusted lamb loin with Chimichurri sauce
Tempura chicken Karaage with kimchi mayonnaise

ACCOMPANIMENTS

Roasted potatoes
Caramelised onion salad
Steamed greens

PALATTE CLEANSER

SECRET CHRISTMAS TRIFLE

Chocolate dome filled with Genoise cake, dark chocolate ganache, mixed berries jam, white chocolate mousse, rum macerated strawberry & coffee chantilly

BOTTLE OF WINE - CHOOSE FROM THE BELOW

Laurent Perrier La Cuvee Brut Champagne | Redhill Vineyard Pinot Gris
Mysterious Digging Pinot Noir

Bookings are essential

Ph: 07 4080 2600 | reservations@reefhouse.com.au

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

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