The Reef House

2 COURSES
$109
3 COURSES
$139

VEGETARIAN & VEGAN MENU

Adult-only restaurant

TO START

SOURDOUGH
Pistachio house made dukkha, EVO olive & modena balsamic vinegar, sea salt butter 15

ENTRÉE

HEIRLOOM TOMATO BRUSCHETTA *(DF,VG,GFO)*
Banette, avocado, organic baby herbs, onion, balsamic glazed

TROPICAL TARTARE *(GFO) Seasonal tropical fruit, avocado, tomatoes, shallots, avocado sauce, mango coulis, puff pastry, seaweed tuile*

HEIRLOOM TOMATO BRUSCHETTA *(DF,GFO)*
Banette, avocado, organic baby herbs, onion, balsamic glazed

TROPICAL TARTARE *(GFO) Seasonal tropical fruit, tomatoes, shallots, avocado sauce, mango coulis, seaweed tuile, vegan puff pastry*

MAIN COURSE

ASPARAGUS AND BURRATA HOUSE MADE TAGLIATELLE *(VGO,GFO)*
Asparagus sauce, cherry tomato, roasted asparagus, crushed macadamia, parmesan shard

HOUSE-MADE GNOCCHI WITH ROASTED PUMPKIN
Roasted pumpkin puree, feta cheese, crushed walnut, spinach chips, herb oil

ROASTED EGGPLANT CURRY *(GFO)*
Coconut pilaf rice, tomato, chickpea, capsicum, coconuts milk, ginger, curry tapioca chips

ASPARAGUS AND VEGAN PARMESAN HOUSE-MADE TAGLIATELLE *(GFO)*
Asparagus sauce, cherry tomato, roasted asparagus, crushed macadamia, vegan parmesan, herb oil

HOUSE-MADE GNOCCHI WITH ROASTED PUMPKIN
Roasted pumpkin puree, vegan cheese, crushed walnut, spinach chips, herb oil

ROASTED EGGPLANT CURRY *(GFO) Coconut pilaf rice, tomato, chickpea, capsicum, coconuts milk, ginger, curry, tapioca chips*

SIDES

- *Seasonal Greens with mixed nuts and roasted garlic oil (GF)* 12
- *Fries with truffle aioli (GFO)* 12

- *Seasonal Greens with mixed nuts and roasted garlic oil (VG,GF)* 12

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