The Reef House

The Reef House Restaurant Pool Menu

from 12.00 to 17.00 pm

SPARKLING

Laurent Perrier La Cuvée Brut	31
Ruggeri Prosecco “ARGEO”	23

WHITE

The Lane - Sauvignon Blanc	21
‘Not Your Grandma's’ Riesling	20
‘Mysterious Diggings’ Pinot Gris	21
La Crema Monterey Chardonnay	23
Jim Barry Assyrtiko	20
Alasia Moscato D'Asti DOCG	20

RED

Mysterious Diggins Pinot Noir	21
The Lane Vineyard ‘LDR’	19
Chateau La Nerthe - Les Cassagnes	20
Beronia Tempranillo	20
Yetto Shiraz	20
The Yard Caberbet Sauvignon	23

ROSE

‘The Lane Vineyard - Rosé	20
Famille De Lorgeril Rosé	21

COCKTAILS

Margarita - El Jimador tequila, Cointreau , lime	27
Amaretto or Whisky Sour - Disaronno Or Whisky, sugar syrup, lemon, whites	28
Aperol Spritz - Aperol, Prosecco, dry white and soda	25
Pimm’s Cup - Pimm’s, lemonade, mint and citrus	24
Pina Colada - Rum, pineapple, coconut cream	27
Kaffiroska - Kaffir lime infused vodka, lime, lemongrass syrup	26
Passionfruit Cosmopolitan - Vodka, Cointreau, Passion fruit, lime, cranberry juice	27
Midori Splice - Midori, Vodka, Cointreau, pineapple, coconut cream	27
Reef Lychee Martini - Lychee liquor, Vodka, cranberry juice	27
Reef House Espresso Martini - Vodka, Wolf Lane Coffe liqueur, espresso, sugar syrup	27

OTHER BEVERAGES

Virgin Pina Colada - Fresh pineapple, coconut cream, pineapple juice, pineapple syrup, lime	17
Passionfruit Caipirinha - Passionfruit Syrup, lime, sugar syrup, soda	17
Soft Drinks - Coke, Coke No Sugar, Sprite, Fanta, Ginger Ale, Ginger Beer, Soda Water, Tonic Water	6
Juice - Orange, Pineapple, Cranberry, Apple	6
Mixes - Iced Tea (Lemon, Mint, Sweet, Unsweetened), Lemon Lime and Bitters	8

more option at The Brigadier Bar...

1.3% surcharge on all cards | 15% surcharge on Public Holidays | No discounts apply on Public Holidays

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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 56

Heirloom Tomato Bruschetta (V,VG,GFO) - House made sourdough, smashed avocado, organic baby herbs, onion, Balsamic glazed 23

- Add Ocean Smoked Salmon $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

Sweet Potatoes Fries (V) - Cajun Mayo 17

Fries - Truffle mayo 17

Cheese Plate - 2 cheeses 38

- 3 cheeses 48

Served with Local honey, House made Grissini and Lavosh crisp

MAIN COURSE

Battered QLD Barramundi & Chips (DF) - Pawpaw Slaw, Nam Jim Dressing, fresh lime mayo, fries 36

Singapore Noodles (GF, DF) - Rice noodles, Reef House signature sauce, 8 hours slow cooked pork belly, fried egg, prawns, chilli, carrots 36

Club Sandwich - Sourdough bread, smoked bacon, ham, avocado, 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, coriander, tomato salsa, fries 37

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, Reef House dressing 28

- Add Ocean Smoked Salmon $6, or 20 months aged 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, Spanish onion, Thai dressing 34

Burrata Salad (GFO, V) - Fresh Burrata, organic cherry tomatoes, macadamia pesto, house made grissini, roasted macadamia 29

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

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