

Breads

Garlic Bread	9.50
Freshly baked loaf with garlic butter.	
House Baked Focaccia	15.50
Balsamic reduction, olive oil and the spread of the day.	

Starters

Shared Platter	23.50/40.00
A selection of toasted breads, gherkins, feta, sundried tomatoes, olives, pickled onions, chorizo, marinated mussels, prawns and in-house smoked salmon.	
Beef Sliders	18.00
Bourbon BBQ pulled beef, served on house made focaccia sliders, fresh mesclun, caramelised onions & a garlic yoghurt.	
Arancini Balls	17.50
Smoked salmon and prawn arancini balls served with a petite salad and capsicum harissa sauce.	
Seafood Chowder	16.50
The Reef's famous creamy seafood chowder served with toasted bread.	
Mixed Shellfish Bowl	17.00
Green lipped mussels, queen scallops and black tiger prawns served with a red wine, rosemary, caper and garlic broth.	
Crispy Calamari	16.50
Fried calamari, seasoned with paprika salt and served with mixed fresh slaw and zesty aioli.	
Marinated Prawn Skewers	16.50
In-house marinated skewers, served with a fresh petite salad.	

Grill

Prime Eye Fillet	35.50
Pan seared and oven baked to your liking, served on a caramelised onion and potato terrine with honey glazed seasonal vegetables, red wine jus and blue cheese butter.	
Reef & Beef	34.50
Rib-eye, char grilled to your liking, topped with whole tiger prawns, in-house smoked salmon, garlic butter, served with fries and fresh green salad.	
Sirloin Steak	33.50
Char grilled to your liking, served with house cut potato wedges and a roasted beetroot, candied almonds, spinach and feta salad. With your choice of red wine jus, garlic butter or blue cheese butter.	
Salmon Fillet	34.50
Pan-seared and oven baked salmon, served on sautéed seasonal greens and quinoa, finished with a capsicum harissa sauce and house made dukkah.	
Dish of the Day	P.O.A
Please ask our waitstaff for today's Chef special.	

Sides

Side salad	5.50
Fries with aioli	6.50
House cut potato wedges with aioli	7.50
Herb roast potatoes	7.50
Honey glazed seasonal vegetables	8.50

Mains

Seafood Platter (for 1 or 2)	45.00 (1) 90.00 (2)
A selection of our finest seafood including calamari, mussels, in-house smoked salmon, queen scallops, fresh crumbed fish fillets and garlic prawns, served with fries.	
Blue Cod	33.50
Local blue cod fillets cooked either in a Speight's beer batter, crumbed or pan fried, served with fries and a fresh green salad.	
Garlic Prawns	30.50
Tiger prawns skewered and grilled with garlic butter, served in their shells with fries and a fresh green salad.	
Linguine Pasta	28.50
Fresh linguine pasta served in a creamy garlic and white wine, spinach, caper and red onion sauce topped with parmesan cheese (\$5.00 for seafood or chorizo).	
Mixed Shellfish Pot	28.50
Green lipped mussels, queen scallops and tiger prawns with a red wine, rosemary, caper and garlic broth, served with toasted bread.	
Whole Flounder	32.50
Oven baked whole flounder served with a fresh green salad, herb roast potatoes and a lemon, mint and white wine sauce.	
Mediterranean Risotto	28.50
Arborio rice with spinach, red onions, sun dried tomatoes, olives, capsicum, green beans and topped with parmesan cheese (\$5.00 for seafood or chorizo).	



*Please let your waitstaff know if you have any allergies or other dietary requirements.