

THE REEF

Steak & Seafood Dinner Menu

Starters

Garlic Bread

Served on Ciabatta bread **6.6**

Herb Bread

Served on Ciabatta bread **6.6**

Toasted Ciabatta

Served w olive oil, caramelized balsamic vinegar **6.6**

Bruchetta

Served on Ciabatta bread **12**

Clyde River Oysters

Minimum order of 3 oysters

GF **Natural 2.5 each**

GF **Italian 2.8 each**

GF **Kilpatrick 3 each**

Mornay 3 each

GF **Garlic 3 each**

Entrees

Soup Of The Day

Ask server. Served w Ciabatta bread **11**

Cajun Chicken Strip Salad

Southern style over green salad & chive aioli **19**

GF **Salt & Pepper Squid**

Served w tossed mesclun, crushed almonds, lemon myrtle aioli **20**

Seafood Crepe

Scallops, prawns & mornay sauce **22**

Lighter Dishes

Lamb Burger

Zartar spiced lamb patti, lettuce, tomato, onion, tasiki, quinoa, Swiss cheese on Damper Bun **18**

Chicken Carbonara

Penne pasta, bacon, mushroom, chicken & creamy white sauce

Entree 18 Main 28

Seafood Marinara

Penne Pasta, Napoli sauce, scallops, prawns & chili

Entree 18 Main 33

Stir Fry Hokkien Noodles

Soy, sweet chilli, ginger & seasonal vegetables

Entree 16 Main 22

Add Chicken 4/8 Add Beef 5/9 Add Prawns 6/10

GF **Vegetarian Pizza**

Napoli sauce, seasonal vegetables, shredded cheese on gluten free base **15**

Add Chicken 5 Add Beef 6 Add Prawns 8

From the Chargrill

All meals served with one free side. Steaks come w choice of Dianne, Mushroom, Green Pepper, House Jus or White Wine Cream sauce. Additional sauces \$2 each

GF **Angus Eye Fillet**

250g **39**

GF **Grass Fed Tasmanian Veal Rump Steak**

250g **32**

GF **Jamaican Spiced Chicken Breast**

Butterflied & Served Caribbean spices on a bed of pilaf rice **32**

Seafood

Served with one free side

GF **Barramundi**

Grilled w white wine cream sauce **35**

GF **Salmon**

Grilled w soy, sweet chili ginger glaze **35**

Reef's Own

Served with one free side. If you would like your oysters prepared differently add 1.5

GF **Land & Seafood**

Char grilled 200g Angus Eye Fillet, natural oysters, scallops, garlic prawns, fresh prawns, salt & pepper squid & smoked salmon **49**

GF **Fruits Of The Sea**

Grilled Barramundi, natural oysters, scallops, garlic prawns, fresh prawns, salt & pepper squid & smoked salmon **49**

Sides

Beer Battered Chips

Seasoned w rosemary Salt **4**

House Onion Rings

Crumbed **4**

GF **House Wedges**

Served w sour cream & sweet chilli **6**

GF **Garden Salad**

Capsicum, Cucumber, Onion, Mesclun, Cherry Tomatoes, House Dressing **4**

GF **Steamed Vegetables**

Asparagus, Broccoli, Carrots **6**

Stir Fry

Soy, sweet chili, ginger & mixed vegetables **6**

GF **Pilaf Rice**

Rice, butter & garlic **4**

GF **Morton Bay Bug**

X1 Not included as free side **10**