

LUNCH MENU

FROM 12.00 TO 14.00 PM

Adult-only Restaurant

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

48

HEIRLOOM TOMATO BRUSCHETTA (V, VG, GFO)

Home 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 sauce

29

HOUSE MADE CHICKPEA FRIES (GF, V)

Orange yoghurt sauce

16

FRIES

Truffle mayo

16

CHEESE PLATE

- 2 cheeses
- 3 cheeses

30

40

Served with Local honey, House made Grissini and Lavosh crisp

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MAIN COURSE

<u>BATTERED QLD BARRAMUNDI & CHIPS</u> (DF)	34
<i>Pawpaw Slaw, Nam Jim Dressing, fresh lime mayo, fries</i>	
<u>SINGAPORE NOODLES</u> (GF, DF)	34
<i>Rice noodles, Reef House signature sauce, 8 hours slow cooked pork belly, fried egg, prawns, chilli, carrots</i>	
<u>CLUB SANDWICH</u>	35
<i>Sourdough bread, smoked bacon, ham, avocado, heirloom tomatoes, cos lettuce, Swiss cheese, lime mayo, fries</i>	
<u>MORETON BAY BUG ROLL</u>	35
<i>Butter poached Moreton Bay Bug, cos lettuce, celery, cocktail sauce, chipotle mayo, coriander, tomato, fries</i>	
<u>QLD WAGYU BEEF BURGER</u>	34
<i>200g Wagyu beef patty, Swiss cheese, truffle mayo, cos lettuce, gherkins, pickled onions, brioche, fries</i>	
<u>REEF HOUSE SALAD</u> (GF, V)	28
<i>Organic mixed leaves & micro herbs, asparagus, avocado, fennel, radish, house made vinaigrette</i>	
• Add Ocean Smoked Trout \$6 OR 20 months old Parma Ham \$6 or 3Grilled prawns \$9	
<u>THAI BEEF SALAD</u> (GF, DF)	34
<i>Organic mixed leaves, Tenderloin beef, coriander, mint, cherry tomatoes, cucumber, lime, cashew, Thai dressing</i>	
<u>BURRATA SALAD</u> (GFO, V)	29
<i>Fresh Burrata, organic cherry tomatoes, macadamia pesto, house made grissini</i>	

DESSERT

<u>CHOCOLATE WALNUT BROWNIE</u> (V)	18	<u>SORBET TRIO</u> (GF, DF)	18
<i>Chocolate Glaze, vanilla ice cream, chocolate shard, fresh strawberries</i>		<i>Mango, coconut, and raspberry sorbets with tropical fruit salad</i>	
<u>YOGURT PANNA COTTA</u> (GF)	18	<u>KAFFIR LIME BRULÉE</u> (GFO)	18
<i>Daintree Forest vanilla, Davidson Plum coulis</i>		<i>House-made Biscotti, Coconut sorbet</i>	