

## ENTRÉES & TAPAS

CHEESY GARLIC FLAT BREAD	\$10.50
Homemade flat bread topped with garlic & cheese.	
CHICKEN WINGS	\$12
Crispy wings marinated in hot sauce served with ranch dipping sauce.	
DUCK SPRING ROLLS [x3]	\$18
Slow cooked duck & Asian vegetable spring rolls served with a side of Hoi Sin dipping sauce.	
BEEF NACHOS	Small \$14   Large \$21
Corn chips topped with chilli beef, cheese sauce, salsa, sour cream & guacamole.	
TRIO OF SLIDERS *	\$22
-BBQ pork belly, cos lettuce & homemade chilli jam	
-Southern fried chicken, slaw & chipotle mayo	
-Beef patty, cheese, pickle, mustard & ketchup	
All served on mini brioche bun.	
OYSTERS	
Natural	½ Doz \$20   Doz \$30
Kilpatrick	½ Doz \$25   Doz \$37

## SALADS

QUINOA & VEGGIE PATTIES A G V	\$20
Mixed vegetables & quinoa patties with salad of mixed lettuce, roasted red capsicum, cherry tomatoes, avocado & a lemon & olive oil dressing.	
PRAWN & PORK BELLY SALAD G	\$25
Grilled prawn & slow cooked BBQ pork belly salad with mixed lettuce, goat cheese, asparagus, cherry tomatoes & chilli jam.	
SALT & PEPPER CALAMARI G	\$25
Salt & pepper spiced calamari served on a rocket, red onion & parmesan salad with balsamic glaze & side of aioli.	

## MAINS

CHICKEN PARMIGIANA	Small \$22   Large \$25
Chicken schnitzel topped with Napoli, ham & cheese served with chips & salad or vegetables.	
STUFFED CHICKEN	\$29
Crispy panko crumbed chicken breast stuffed with Camembert, sun-dried tomatoes, spinach & pesto, topped with creamy sun-dried tomato sauce. Served with chips & salad or vegetables.	
CRUMBED LAMB CUTLETS [x3]	\$29
Served with potato mash & vegetables, topped with gravy.	
VEGETABLE LASAGNE A *	\$24
Homemade vegetable lasagne served with chips & salad.	
NASI GORENG A *	\$18
Vegan	
Nasi Goreng with capsicum, carrot, corn, cucumber, cherry tomatoes, onion & celery.	
Reef Style	\$25
Nasi Goreng with pork belly, prawns & egg.	
BUTTER CHICKEN	\$25
Medium spiced butter chicken curry served with basmati rice, naan bread & Greek yoghurt.	
AMATRICIANA PASTA	\$20
Fettuccini with bacon, mushrooms, olives, cherry tomatoes, red onion, spinach & Napoli sauce.	
CARBONARA PASTA *	\$20
Fettuccini tossed with bacon, mushrooms, onion & cream.	
Add chicken \$5	

G gluten free | D dairy free | V vegetarian | A vegan | \* meal can be prepared to suit some allergies

Please notify staff of any food allergies when placing order.

Please note any changes or additions may incur extra charges or increased wait times and subject to availability.

## SEAFOOD

SEAFOOD MARINARA	\$29
Fettuccini, calamari, scallops, prawns, mussels & barramundi tossed in garlic, chilli & olive oil.	
GRILLED BARRAMUNDI *	\$27
Grilled barramundi fillet, topped with creamy lemon pepper sauce. Served with chips & salad or vegetables.	
SEAFOOD PLATTER	\$37
Natural oysters, grilled barramundi fillet with creamy garlic seafood sauce [tiger prawns, scallops, calamari & mussels] served with chips & salad or vegetables.	
Add kilpatrick	\$5

## STEAKS

400g RIBEYE *	\$42
Grain fed ribeye cooked to your liking. Served with chips & salad or vegetables & your choice of sauce.	
300g PORTERHOUSE *	\$35
120 days grain fed porterhouse cooked to your liking. Served with chips & salad or vegetables & your choice of sauce.	
TYSONS GRILL	\$34
100g steak, loin chop, rissole, sausage, bacon & egg served with chips & salad or vegetables & your choice of sauce.	

## SAUCES

Gravy, mushroom, pepper, garlic butter, aioli, BBQ, tomato, tartare & tomato relish.	
Add extra sauce	\$1.50
Creamy seafood sauce	\$10
Prawns, scallops, calamari & mussels.	

## SPECIALS

Please see our Specials Menu or wait staff for current Menu.

## DESSERTS

REEF GOLDEN GAYTIME BAR	\$12
Vanilla, salted caramel & chocolate swirl ice cream on a macadamia crumb base. Topped with salted caramel & chocolate sauces, double cream & toffee shard.	
STICKY DATE PUDDING	\$10.50
Homemade sticky date pudding served with toffee sauce, double cream & vanilla bean ice cream.	
TYSONS CHOC BROWNIE G	\$12
Warmed Belgian chocolate brownie topped with vanilla ice cream, salted caramel sauce & homemade honeycomb.	
BAILEYS CHOCOLATE MOUSSE	\$12
Homemade Baileys Belgian chocolate mousse, topped with double cream & peppermint crisp.	
DESSERT TASTING PLATE	\$30
Please see Dessert Tasting Plate Menu or wait staff for current Menu.	

## HOT DRINKS

### LOCAL VENZIANO COFFEE PRODUCTS

	CUP	MUG
COFFEE	\$4	\$4.50
Espresso, Long Black, Macchiato, Latte, Flat White, Cappuccino, Mochaccino.		
HOT CHOCOLATE		\$4.50
POT OF TEA		\$4.50
English Breakfast, Malabar Chai, Supreme Earl Grey, Peppermint & Honeydew Green		
LIQUEURS *		\$9.50
Liqueurs may be added to any product.		
Add soy milk		.50c
Add lactose free milk		.50c
Add decaf coffee		.50c
Add extra shot		\$1

G gluten free | D dairy free | V vegetarian | A vegan | \* meal can be prepared to suit some allergies  
Please notify staff of any food allergies when placing order.

Please note any changes or additions may incur extra charges or increased wait times and subject to availability.