ENTRÉES & TAPAS

CHEESY GARLIC FLAT BREAD \$12.50 Homemade flat bread topped with garlic & cheese.

CHICKEN WINGS [hot] \$15

Crispy wings tossed in hot sauce served with ranch dipping sauce.

DUCK SPRING ROLLS [x3] \$19

Slow cooked duck & vegetable spring rolls served with a side of Asian dipping sauce.

BEEF NACHOS [mild] \$20

Corn chips topped with mild chilli beef, cheese sauce, salsa, sour cream & guacamole.

REEF SLIDERS * \$24

3x mini milk buns with beef patty, American cheddar, cos lettuce, pickles & burger sauce.

OYSTERS

Natural 1/2 Doz \$20 | Doz \$36 Kilpatrick 1/2 Doz \$25 | Doz \$44

SALADS

QUINDA & VEGGIE PATTIES A G V \$20 Vegetable & quinoa patties served with mixed lettuce, roasted red capsicum & cherry tomato salad with a lemon

& olive oil dressing & side of tomato relish.

THAI BEEF SALAD G \$27

Asian herbs, salad leaves, cherry tomatoes, crispy noodles, red onion, carrot & crispy fried beef with sweet soy & chilli dressing.

SALT & PEPPER CALAMARI G \$25

Salt & pepper spiced calamari served with rocket, red onion, fennel & orange salad & side sweet chilli aioli.

BANG BANG CHICKEN SALAD G \$25 Asian inspired herb salad & shredded chicken with sesame dressing & side chilli oil. *contains peanuts

MAINS

CHICKEN PARMIGIANA Small \$23 | Large \$28 Chicken schnitzel topped with Napoli, ham & cheese served with chips & salad or vegetables.

STUFFED CHICKEN \$32

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] \$32

Served with potato mash & vegetables, topped with gravy.

VEGETABLE LASAGNE V * \$26

Homemade vegetable lasagne served with chips & salad or vegetables.

NASI GORENG A * [medium]

Vegan \$22

Indonesian fried rice with tofu, mixed vegetables,

cucumber & cherry tomatoes.

Reef Style \$26

Indonesian fried rice with chicken, egg, mixed vegetables, cucumber & cherry tomatoes.

CARBONARA PASTA * \$22

Fettuccini tossed with bacon, mushrooms, onion & cream.

Add chicken \$5

SPECIAL S

Please see Specials Menu or wait staff for current Menu.

SEAFOOD

SEAFOOD MARINARA

Fettuccini, calamari, scallops, prawns, mussels & barramundi tossed in Napoli sauce & fresh tomato chilli.

\$32

BARRAMUNDI * \$29

Grilled or fried barramundi fillet with chips & rocket, red onion, fennel & orange salad with dill, lime & cracked pepper mayo & lemon wedge.

SEAFOOD PLATTER \$40

Natural oysters, grilled barramundi fillet with creamy garlic seafood sauce [prawns, scallops, calamari & mussels] served with chips & salad or vegetables.

Add Kilpatrick \$5

STFAKS

400g RIBEYE * \$48

Grain fed ribeye cooked to your liking. Served with chips & salad or vegetables & your choice of sauce.

250g PORTERHOUSE * \$39

120 days grain fed porterhouse cooked to your liking. Served with chips & salad or vegetables & your choice of sauce.

300g SCOTCH * \$46

300g scotch fillet cooked to your liking. Served with chips & salad or vegetables & your choice of sauce.

TYSONS GRILL \$37

Steak, loin chop, rissole, sausage, bacon & egg served with chips & salad or vegetables & your choice of sauce.

SAUCES

Gravy, mushroom, pepper, red wine jus, garlic butter, aioli, BBQ, tomato, tartare & tomato relish.

Add extra sauce \$2

Creamy seafood sauce \$15

Prawns, scallops, calamari & mussels.

DESSERTS

REEF GOLDEN GAYTIME BAR

\$13

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

\$12

Homemade sticky date pudding served with toffee sauce, double cream & vanilla bean ice cream.

TYSONS CHOC BROWNIE G

\$13

Warmed Belgian chocolate brownie topped with vanilla ice cream, salted caramel sauce & homemade honeycomb.

BAILEYS CHOCOLATE MOUSSE

\$13

Homemade Baileys Belgian chocolate mousse, topped with double cream & peppermint crisp.

HOT DRINKS

LOCAL VENZIANO COFFEE PRODUCTS

CUP MUG

COFFEE \$4.50 \$5

Espresso, Long Black, Macchiato, Latte, Flat White, Cappuccino, Mochaccino.

HOT CHOCOLATE \$5

POT OF TFA \$5

English Breakfast, Malabar Chai, Supreme Earl Grey, Peppermint & Honeydew Green

LIQUEURS * \$10

Liqueurs may be added to any product.

Add soy milk .50c
Add lactose free milk .50c
Add decaf coffee .50c
Add extra shot \$1