reef

restaurant

welcome

Reef Restaurant is one of the Central Coast's most exclusive locations. We pride ourselves on our market fresh produce, our dedicated team of passionate food loving staff and above all - the experience we provide to you as our customer.

The food we will serve today is not only market fresh, it will be carefully selected from premium local suppliers and crafted with the utmost care by our Head Chef Paul Bouwhuis & his team.

Enjoy.

follow reef online.

f Like us - facebook.com/reefrestaurant

ⓘ Follow us - instagram.com/reefrestaurant

🐦 Follow us - twitter.com/reefrest

Weekend surcharge $3.00pp and public holiday surcharge $6.50pp. Corkage $15 per bottle of wine. All prices include GST. All credit card payments will incur a 1.65% processing fee.

breads

Warm ciabatta, marinated olives, terran grove olive oil,
aged balsamic, flavoured butter   9.50

oysters

Please note our Sydney Rock Oysters are sourced from the cleanest waters
possible. Origins may vary depending on seasonal availability.

Natural (GF, L)   six 19.00
                                                          twelve 36.00

Sauce vierge, ocean trout caviar, crab mayo (GF, L)   six 21.00
                                                          twelve 38.00

Lychee pickled ginger grey goose granita (GF, L)   six 21.00
                                                          twelve 38.00

Rice wine vinaigrette, seaweed salad (GF, L)   six 21.00
                                                          twelve 38.00

Mixed platter of 12 served with 3 of each style   twelve 41.50

Weekend surcharge $3.00pp and public holiday surcharge $6.50pp.
Corkage $15 per bottle of wine. All prices include GST.
All credit card payments will incur a 1.65% processing fee.

degustation

Oysters, sauce vierge, ocean trout caviar, crab mayo (GF, L)
N/V Billecart-Salmon Brut Reserve
Mareuil-Sur-Aÿ, France

Salmon carpaccio, shaved squid, avocado coriander mousse,
miso dressing (L)
2015 TattyBogler Pinot Gris
Waitaki, NZ

Crispy thai fish parcel, seared sea scallops,
red peanut nam jim, snow pea salad
2013 Knee Deep Premium Chardonnay
Margaret River, WA

Red emperor, medley of petit pois, pancetta, pea purée,
saffron beurre blanc (GF)
2014 Whispering Lake 'Single Vineyard' Pinot Noir
Pemberton, WA

Palate cleanser

Beef fillet, crispy parmesan polenta, portobello mushroom,
gazpacho tapenade (GF)
2014 Andrew Seppelt Serine Shiraz
Barossa Valley, SA

Lemongrass panna cotta, watermelon jelly,
stone fruit ratatouille (GF)
2013 Hungerford Hill Classic Botrytis Semillon
Barossa Valley, SA

$120 per guest $165 with matching wines

N.B. Needs to be ordered before 2:30pm for lunch & 8:30pm for dinner.
The degustation menu is presented for the participation of the whole table only.

entrées

DUCK PÂTÉ   22.00
Pork terrine, pickled vegetables, tomato apricot mustard fennel
chutney garlic en croûte

CRISPY THAI FISH PARCEL   25.50
Seared sea scallops, red peanut nam jim, snow pea salad

SALMON CARPACCIO   23.00
Shaved squid, avocado coriander mousse, miso dressing (L)

MARINATED FETA TART   21.00
Marinated danish feta confit tomato caramelised onion tart,
crispy prosciutto pine nut basil salad

HERB CRUSTED LAMB BACKSTRAP   25.00
Eggplant caviar, confit beets, chilli labne

mains

BEEF FILLET   42.00
Crispy parmesan polenta, portobello mushroom,
gazpacho tapenade (GF)

SALT WATER BARRAMUNDI   38.00
Potato lentil french bean salad, lemon fennel purée,
pickled golden shallots (GF)

RED EMPEROR   42.00
Medley of petit pois, pancetta, pea purée, saffron beurre blanc (GF)

PORK CUTLET   36.00
Honey sage pumpkin, candied apples, cranberry gel (GF, L)

CONFIT DUCK   38.00
Beetroot goat's cheese gnocchi, roasted dutch carrots, wilted kale

sides

Beer-battered chips, saffron aioli   9.00

Rocket salad, pear, parmesan, pine nuts (GF)   9.50

Broccolini, french beans, asparagus, semi-dried tomatoes,   14.00
almond vinaigrette (GF, L)

seafood platter for 2   Market Price

Pre-order when you make your next reservation and Chef Paul Bouwhuis
will customise a platter using the markets freshest and best seasonal seafood.
48 hours notice is required for Chef to order and ensure delivery from the
markets.

vegetarian

ROCKET SALAD   Ent 14.00
Pear, parmesan, pine nuts (GF)

MARINATED FETA TART   Ent 21.00
Marinated danish feta confit tomato caramelised onion tart,
pine nut basil salad

CRISPY PARMESAN POLENTA   Main 28.00
Potato lentil french bean salad, gazpacho tapenade (GF)

BEETROOT GOATS CHEESE GNOCCHI   Main 34.00
Roasted dutch carrots, wilted kale, asparagus, almonds

Weekend surcharge $3.00pp and public holiday surcharge $6.50pp.
Corkage $15 per bottle of wine. All prices include GST.
All credit card payments will incur a 1.65% processing fee.

desserts

CHOCOLATE MARQUISE   14.00
White chocolate macadamia mousse, sour cherry gel (GF)

PASSIONFRUIT BRÛLÉE   14.00
Toasted meringue, crispy meringue, malt cream fresh fruit

LEMONGRASS PANNA COTTA   14.00
Watermelon jelly, stone fruit ratatouille (GF)

PECAN TART   16.00
Peach cream, cheese cake ice cream

Dessert & glass of Hungerford Hill Classic Botrytis Semillon   21.50

cheese

Our cheese plate includes a selection of the following cheeses.   21.00

ROQUEFORT
Traditional, cave-aged raw ewe's milk blue from south of France.
Has a rich, buttery, spicy finish

TALEGGIO WASH RIND
Pasteurised cow's milk from Lombardy in NW Italy with mild
delicate creamy finish and yeasty morish flavour

LA BOUCHE D'AFFINOIS
Cow's milk double cream soft cheese, similar style to double brie,
edible white rind, rich, full mouth feel

Cheese plate & glass of Hanwood 10-year-old port   27.00

Weekend surcharge $3.00pp and public holiday surcharge $6.50pp.
Corkage $15 per bottle of wine. All prices include GST.
All credit card payments will incur a 1.65% processing fee.

tea & coffee

ESPRESSO DI MANFREDI   4.50
The renowned coffee blend created by celebrated chef Stefano Manfredi
& master blender Wayne Archer. We invite you to experience **Audacia**
as the perfect complement to your dining experience.

Flat White
Latte
Cappuccino
Long Black
Short Black
Macchiato

MONTEA CRISTO   4.50

English Breakfast	Earl Grey	Peppermint Leaves
China Sencha	Relaxation	Punjabi Chai
Chamomile	Mango Green	Immune Booster
Green Jasmine	Japanese Lemon & Ginger	

LIQUEUR COFFEE   14.50

Irish - Jameson Whiskey	Dublin - Baileys
Jamaican - Tia Maria	Mexican - Kahlúa
Parisian - Grand Marnier	

AFFOGATO   16.50
Espresso, frangelico, vanilla bean ice cream

ESPRESSO MARTINI   21.00
Freshly pressed coffee, vanilla vodka,
coffee liqueur, hint of spiced rum

Weekend surcharge $3.00pp and public holiday surcharge $6.50pp.
Corkage $15 per bottle of wine. All prices include GST.
All credit card payments will incur a 1.65% processing fee.