

• DINNER MENU •



• 5.30pm - 8pm •

- Artisans devoted to the art of flavour -

Dedicated to handcrafting our meals in-house, with an ode to only the finest quality local produce and locally caught treasures of the sea. Our kitchen hums with creativity as we weave a symphony of tastes, textures and colours – each dish a culinary journey.

## SMALLER

<b>COCONUT CRUSTED PRAWNS</b>	<b>\$27</b>
Nth QLD tiger prawns - Mary's mango chilli sauce	
<b>LARB MOO   THAI PORK LETTUCE CUPS   gf</b>	<b>\$20</b>
crispy chicken skin - herbs - chilli - toasted rice	
<b>WARM CONFIT OCTOPUS SALAD   gf optional</b>	<b>\$26</b>
blistered cherry tomatoes - onion - garlic - capers - olives - olive oil - toasted housemade turkish bread	
<b>GREEN OLIVE &amp; SUNDRIED TOMATO ARANCINI BALLS (3)</b>	<b>\$18</b>
roast capsicum romesco - pecorino	

## LARGER

<b>CHAR GRILLED QUAILS   gf</b>	<b>\$38</b>
dukkah spiced labneh - honey roasted carrots - herbs - pomegranate molasses - herb pangratatta	
<b>KARAAGE CHICKEN POKE BOWL</b>	<b>\$36</b>
house pickled veg - avocado - edamame beans - jasmine rice - kewpie mayo - teriyaki	
<b>HOUSEMADE GNOCCHI ALLA TRAPANESE</b>	<b>\$37</b>
zuchinni ribbons - roasted yellow & red capsicum - baby spinach - pesto alla trapanese - grana padano cheese	
<b>300g PRIME RIB FILLET   gf</b>	<b>\$49</b>
cajun parmesan roasted baby potatoes - blanched broccolini, charred banana pepper, maple bacon butter - jus	
<b>CHAR GRILLED MOROCCAN LAMB TENDERLOINS   gf</b>	<b>\$40</b>
roast carrot puree - sauteed greens - blistered vine ripened cherry tomatoes - jus	
<b>THAI YELLOW CURRY   v &amp; gf   \$33</b>	<b>\$33</b>
Tofu - pak choy - cashews - pumpkin - steamed jasmine rice	
<b>HALF KG 1/2 SHELL GREENLIP MUSSELS</b>	<b>\$38</b>
white wine butter sauce - cherry tomatoes - chilli - garlic - herbs - toasted housemade turkish bread	

**FISH OF THE DAY | SPECIAL OF THE DAY | PASTA OF THE DAY**  
**- SEE SPECIALS BOARD -**

*Please see our lovely staff for vegan, gluten free or allergy friendly options*

+15% Surcharge Public Holidays  King Reef Bar & Bistro  king\_reef\_resort\_official

## CLASSICS

<b>HOUSE CRUMBED CHICKEN SCHNITZEL</b> chips - salad	<b>\$25</b>
<b>CHICKEN PARMIGIANA</b> chips - salad	<b>\$31</b>
<b>HOUSE CRUMBED WAGU BEEF SCHNITZEL</b> chips - salad - charred onion gravy	<b>\$33</b>
<b>SALT &amp; PEPPER CALAMARI</b> chips - salad - housemade tartare	<b>\$27</b>
<b>FISH &amp; CHIPS</b> (BATTERED / CRUMBED / GRILLED) spanish mackerel - chips - salad - housemade tartare	<b>\$27</b>
<b>REEF &amp; BEEF</b> sirloin (250g) - 4 Creamy Garlic Tiger Prawns - chips - salad	<b>\$50</b>

## SIDES

<b>BOWL OF CHIPS</b> with housemade aioli	<b>\$8</b>
<b>HOUSEMADE GARLIC BREAD</b>	<b>\$9.50</b>
<b>HOUSEMADE CHEESEY GARLIC BREAD</b>	<b>\$13</b>
<b>STEAMED GREENS   GARLIC BUTTER</b>	<b>\$13</b>

## SAUCES & TOPPERS

<b>GRAVY / MUSHROOM / PEPPER</b>	<b>\$3</b>
<b>CREAMY GARLIC OR PORT WINE JUS</b>	<b>\$5</b>
<b>CHILLI PARMIGIANA OR PARMIGIANA TOPPER</b>	<b>\$6</b>
<b>PRAWN TOPPER</b> (4) local tiger prawns + housemade creamy garlic sauce	<b>\$16</b>

## KIDS | \$15

<b>STEAK &amp; CHIPS</b>   tomato sauce
<b>PASTA BOLOGNESE</b>   mozzarella
<b>NUGGETS &amp; CHIPS</b>   tomato sauce
<b>CALAMARI &amp; CHIPS</b>   tomato sauce
<b>FISH &amp; CHIPS</b>   tomato sauce   battered   crumbed   grilled

## SWEET SPOT | \$16

<b>BASQUE CHEESECAKE</b> blueberry compote
<b>STICKY FIG &amp; DATE PUDDING</b> fig & marscapone gelati & toffee sauce
<b>CHERRY RIPE FLOURLESS CHOCOLATE CAKE   GF</b> vanilla bean ice cream - toasted coconut flakes



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📸 **SHARE** your magic moments & tag us: #kingreefresort  
👉 Happy? Leave us a positive **REVIEW** on GOOGLE ★★★★★

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