

• LUNCH MENU •

KING REEF
RESORT

• 12pm - 2.30pm •

-ARTISANS DEVOTED TO THE ARTS 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.


HOUSE CRUMBED WAGYU BEEF SCHNITZEL	\$34
chips - salad - charred onion gravy	
HOUSE CRUMBED CHICKEN SCHNITZEL	\$26
chips - salad	
CHICKEN PARMIGIANA	\$32
chips - salad	
SALT & PEPPER CALAMARI	\$28
chips - salad - housemade tartare	
FISH & CHIPS (Battered / Crumbed / Grilled)	\$28
spanish mackerel - chips - salad - housemade tartare	
250g SIRLOIN	\$39
sirloin - chips - salad	
ANGUS BEEF BURGER	\$28
housemade turkish roll- smoked bacon - swiss cheese - lettuce - aioli - beetroot - smoked tomato relish & chips	
GRILLED FISH BURGER	\$28
housemade brioche bun - spanish mackerel - pickled onion - lettuce - tomato - avocado - housemade tartare - chips	
KATSU CHICKEN BURGER	\$28
Panko crumbed chicken breast - housemade brioche bun - roast sesame slaw - avocado - katsu sauce - Japanese mayo - chips	
HALLOUMI + AVO + HEALTHY WARM GREENS SALAD v	\$28
THAI YELLOW CURRY v & gf	\$34
Tofu - pak choy - cashews - pumpkin - steamed jasmine rice	

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

SIDES

Bowl of chips with house made aioli	\$9
HOUSEMADE GARLIC BREAD	\$10
HOUSEMADE CHEESY GARLIC BREAD	\$14
STEAMED GREENS GARLIC BUTTER	\$14

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

+15% Surcharge Public Holidays  king_reef_resort_official

SAUCES & TOPPERS

Gravy / Mushroom / Pepper	\$4
CREAMY GARLIC OR PORT WINE JUS	\$6
CHILLI PARMIGIANA TOPPER OR PARMIGIANA TOPPER	\$7
PRAWN TOPPER (4) local tiger prawns + housemade creamy garlic sauce	\$17

KIDS | \$16

STEAK & CHIPS tomato sauce
PASTA BOLOGNESE mozzarella
NUGGETS & CHIPS tomato sauce
CALAMARI & CHIPS tomato sauce
FISH & CHIPS tomato sauce battered crumbed grilled

SWEET SPOT | \$17

BASQUE CHEESECAKE blueberry compote - whipped cream
STICKY FIG & DATE PUDDING fig & mascarpone gelati ~ toffee sauce
Cherry ripe flourless chocolate cake gf vanilla bean ice cream - toasted coconut flakes

TEA & COFFEE

TEA	CUP \$4.50 POT \$6
SHORT BLACK	CUP \$3.50
CHAI LATTE	CUP \$5 MUG \$6
LONG BLACK / MACCHIATO	CUP \$5
FLAT WHITE/LATTE/CAPPUCCINO/MOCHA/HOT CHOCOLATE	CUP \$5 MUG \$6

+ \$1 FOR ALTERNATIVE MILKS *Almond, Oat, Soy, Lactose free*
+ \$1 FOR FLAVOURED SYRUPS *Vanilla, Caramel, Hazelnut*

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