

• DINNER MENU • **KING REEF** • 5.30pm - 8pm •
RESORT

- 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

COCONUT CRUSTED PRAWNS Nth QLD tiger prawns - Mary's mango chilli sauce	\$28
LARB MOO THAI PORK LETTUCE CUPS gf crispy chicken skin - herbs - chilli - toasted rice	\$21
WARM CONFIT OCTOPUS SALAD gf optional blistered cherry tomatoes - onion - garlic - capers - olives - olive oil - toasted housemade turkish bread	\$27
GREEN OLIVE & SUNDRIED TOMATO ARANCINI BALLS (3) roast capsicum romesco - pecorino	\$19

LARGER

CHAR GRILLED QUAILS gf dukkah spiced labneh - honey roasted carrots - herbs - pomegranate molasses - herb pangratatta	\$39
KARAAGE CHICKEN POKE BOWL house pickled veg - avocado - edamame beans - jasmine rice - kewpie mayo - teriyaki	\$37
HOUSEMADE GNOCCHI ALLA TRAPANESE zucchini ribbons - roasted yellow & red capsicum - baby spinach - pesto alla trapanese - grana padano cheese	\$38
300g PRIME RIB FILLET gf cajun parmesan roasted baby potatoes - blanched broccolini, charred banana pepper, maple bacon butter - jus	\$50
CHAR GRILLED MOROCCAN LAMB TENDERLOINS gf roast carrot puree - sauteed greens - blistered vine ripened cherry tomatoes - jus	\$41
THAI YELLOW CURRY v & gf \$33 Tofu - pak choy - cashews - pumpkin - steamed jasmine rice	\$34
HALF KG 1/2 SHELL GREENLIP MUSSELS white wine butter sauce - cherry tomatoes - chilli - garlic - herbs - toasted housemade turkish bread	\$39

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



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CLASSICS

HOUSE CRUMBED CHICKEN SCHNITZEL chips - salad	\$26
CHICKEN PARMIGIANA chips - salad	\$32
HOUSE CRUMBED WAGU BEEF SCHNITZEL chips - salad - charred onion gravy	\$34
SALT & PEPPER CALAMARI chips - salad - housemade tartare	\$28
FISH & CHIPS (BATTERED / CRUMBED / GRILLED) spanish mackerel - chips - salad - housemade tartare	\$28
REEF & BEEF sirloin (250g) - 4 Creamy Garlic Tiger Prawns - chips - salad	\$51

SIDES

BOWL OF CHIPS with housemade aioli	\$9
HOUSEMADE GARLIC BREAD	\$10
HOUSEMADE CHEESEY GARLIC BREAD	\$14
STEAMED GREENS GARLIC BUTTER	\$14

SAUCES & TOPPERS

GRAVY / MUSHROOM / PEPPER	\$4
CREAMY GARLIC OR PORT WINE JUS	\$6
CHILLI PARMIGIANA 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
STICKY FIG & DATE PUDDING fig & marscapone gelati & toffee sauce
CHERRY RIPE FLOURLESS CHOCOLATE CAKE GF vanilla bean ice cream - toasted coconut flakes