

DINNER

5.30 - 8PM

KURRIMINE BEACH

KING REEF

• BAR & BISTRO •

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

MALFATI (ITALIAN SPINACH & RICOTTA DUMPLINGS) <i>V</i> Napolitana sauce - Fried parsley - Toasted house made baguette	\$19
SATAY WAGYU BEEF SKEWERS <i>GF</i> Pickled veg & thai herb salad - Toasted peanuts	\$21
GRILLED OCTOPUS & CHORIZO <i>GF</i> Romesco sauce	\$26
WHIPPED GOATS CHERVE Caramelised beetroot - Sesami lavosh	\$20
BEER BATTERED PRAWNS Nth QLD Tiger Prawns - Larissa's local honey - Toasted sesame - Sunflower shoot salad	\$26

LARGER

MARINATED GRILLED QUAILS Roasted kipfler potatoes - Warm green bean salad - Orange & cumin glaze - Herb pangratatta	\$38
KARAAGE CHICKEN POKE BOWL House pickled veg - Avocado - Edamame beans - Jasmine rice - Kewpie mayo - Teriyaki	\$36
HOUSE MADE GNOCCHI <i>V</i> Wild mushroom ragu - Baby spinach - Truffle butter sauce - Grana padano cheese	\$36
300g PRIME RIB FILLET <i>GF</i> Puparuoli con patate (parmesan baked potato & capsicum) - Greens - Black garlic butter - Jus	\$47
CHARGRILLED LAMB RUMP STEAKS <i>GF</i> Munted peas - Butter braised leeks - Maple roasted sweet potato - Jus - Pomme Frites	\$39
MADRAS CHICKPEA & PUMPKIN CURRY <i>V</i> Basmati rice - House made garlic naan - Mango Chutney	\$32
FISH OF THE DAY SEE SPECIALS BOARD	
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

HOUSE CRUMBED CHICKEN SCHNITZEL Chips - Salad	\$25
HOUSE CRUMBED WAGYU BEEF SCHNITZEL Chips - Veg - Seeded mustard cream	\$32
SALT & PEPPER CALAMARI Chips - Salad - House made tartare	\$26
FISH & CHIPS (<i>Battered / Crumbed / Grilled</i>) Spanish Mackerel - Chips - Salad - House made tartare	\$26
REEF & BEEF Sirloin (250g) - 4 Creamy Garlic Tiger Prawns - Chips - Salad	\$49

SIDES

BOWL OF CHIPS Aioli	\$ 7
HOUSE MADE GARLIC BREAD	\$ 9.5
HOUSE MADE CHEESY GARLIC BREAD	\$13
STEAMED GREENS Garlic butter	\$13
MAPLE ROASTED SWEET POTATO	\$12
NICOISE SALAD Micro greens - Cucumber - Heirloom cherry tomatoes - green beans - Olives - Kipfler potato - Raspberry vinaigrette	\$16

KIDS \$15

NUGGETS & CHIPS Tomato sauce
PASTA BOLOGNESE Shredded Mozzarella
CALAMARI & CHIPS Tomato sauce
STEAK & CHIPS Tomato sauce
FISH & CHIPS Tomato sauce (<i>Battered / Crumbed / Grilled</i>)

SAUCES & TOPPERS

GRAVY / MUSHROOM / PEPPER	\$ 3
CREAMY GARLIC / PORT WINE JUS	\$ 4
PARMY TOPPER	\$ 6
CHILLI PARMY TOPPER	\$ 6
PRAWN TOPPER (4) Local Tiger Prawns in a House Made creamy garlic sauce	\$16

SWEET SPOT

CREME BRULEE <i>GF</i> Banana compote - Macadamia short bread	\$16
STICKY DATE PUDDING Caramel sauce - Vanilla bean ice cream - Candied walnuts	\$15
FLOURLESS CHOCOLATE CAKE <i>GF</i> Raspberry coulis - Vanilla bean ice cream - White Chocolate ganache - Toasted almonds	\$15

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

