

Menu



REEF N' BEEF
Australian Restaurant

To begin . . .

Bush Bread kr. 55,-

Flatbread / garlic butter / macadamia nuts / rocket salad / grated parmesan
Fladbrød / hvidløgssmør / macadamia nødder / rucola salat / revet parmasan

My Pumpkin kr. 89,-

Hokaido pumpkin soup / pumpkin cubes / mascarpone / scallop tartare / rye bread
Hokaido græskar suppe / græskar tern / mascarpone / kammusling tatar / rugbrød

Wagyu Carpaccio kr. 115,-

Wagyu beef / truffle dressing / Murray river salt / capers / herbs / lotus crisps
Wagyu oksekød / trøffel dressing / Murray flod salt / kapers / urter / lotus chips

Crocodile Wonton kr. 95,-

Deep-fried crocodile ravioli / passion fruit & honey dipping sauce
Dybsteget krokodille ravioli / passionsfrugt og honningdipsovs

★ Oysters Kilpatrick kr. 115,-

Grilled oysters / Bacon / bush tomato sauce / cheese / spring onions
Grillet østers / Bacon / busk tomatsauce / ost / forårsløg

Salmon Riverland kr. 78,-

Instant marinated salmon / wattle and whole grain mustard mayo /
toasted brioche with herbs / frisé salad / herbs
Marineret laks / wattle og fiskesennep mayo / ristet brioche med vild timian / Frisé salat / urter

Seafood Neptune kr. 150,-

Lobster Tail with seafood sauce
Langusterhale med skaldyrsovs

See glossary at the back of the menu (Se ordlisten bagerst i menukortet)





To follow . . .

Our steaks

Gold mine steak 200 gr. kr. 195,-

Australian Black Angus sirloin flap steak

Australsk Black Angus sirloin flap steak

Australian Black Angus Ribeye steak 300 gr. kr. 275,-

The powerful marbling makes the ribeye steak juicy and enhances the flavour of the beef

Den kraftige marmorering gør Ribeye steak saftig og forbedrer smagen af oksekød

Mountain man 600 gr. kr. 485,-

For the hungry ones / 600 grs of Australian Angus Ribeye

Til den sultne mand / 600 gr. Australsk Angus ribeye

Australian tenderloin steak per 200 gr. kr. 290,-

Australian Black Angus prime beef tenderloin

Australsk Black Angus oksemørbrad

Wagyu beef per 200 gr. kr. 370,-

Australian Wagyu »Kobe« beef

Australsk Wagyu »kobe« oksekød

The OZ Burger kr. 225,-

Brioche bun / 250 gr. Wagyu »kobe« beef / salad / home-made pickles /
home-made bush tomato ketchup / smoky bacon / emmental cheese

Brioche bolle / 250 gr. Wagyu »kobe« oksekød / salat / hjemmelavede pickles /
hjemmelavet bush tomatketchup / røget bacon / emmentaler ost

All the steaks are serving with seasonal vegetables and sauce on the side

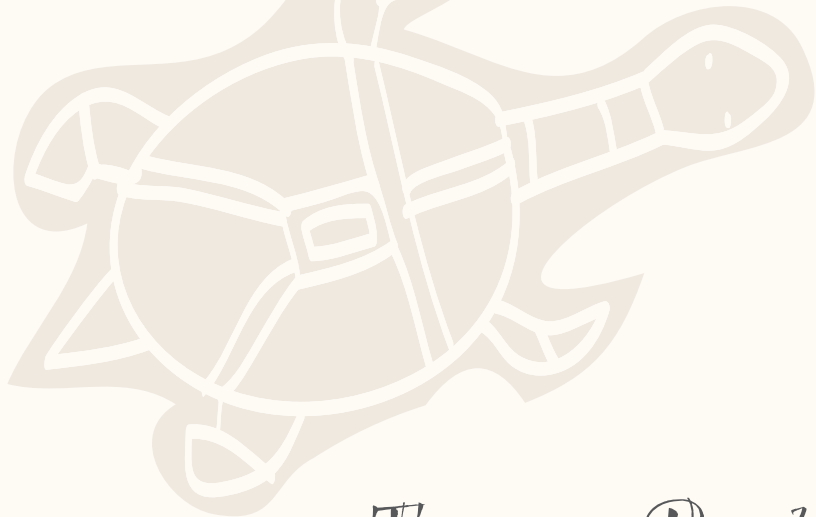
(ask your waitress / waiter for details)

Surf your Turf kr. 150,-

Lobster tail with seafood sauce

Langusterhale med skaldyrsovs





Tasmanian Roo kr. 198,-

Kangaroo fillet / mushroom duxelle / Serrano ham / Tasmanian pepper sauce / celeriac / apple
Kænguru filet / champignon duxelle / Serrano skinke / Tasmanian pebersauce / selleri / æble

Magura Gili kr. 195,-

Fish fillet (ask your waitress / waiter) wrapped banana leaf / leeks / fennel / kumara /
finger lime / tarragon-lemon oil

Fiskefilet indpakket i bananblade / porrer / fennikel / finger lime / søde kartofler /
finger lime / estragon-citron olie

Crocodile Hunter kr. 225,-

Crocodile tail fillet / Asian greens / bush tomato sauce
Krokodillehale filet / Asiatisk Grønt / bush tomatsovs

Sides

Asian greens stir-fry with native thyme kr. 35,-

Stegte asiatiske grøntsager med vild timian

Tomato and mozzarella salad with native mint kr. 35,-

Tomat og mozzarella salat med vild mynte

Kumara fritter with dukka and bush tomato ketchup kr. 35,-

Søde kartofler med dukka med vild tomatketchup

French fries with garlic mayo kr. 35,-

Pomfritter med hvidløgsmayo

To finish . . .

Rolled wattleseed Pavlova kr. 88,-

Rolled meringue / vanilla cream / macadamia nuts / raspberry coulis / fresh fruits
Marenges Roulade / vaniljecreme / macadamia nødder / hindbærcoulis / frisk frugt

Death by chocolate kr. 135,-

Five assorted chocolate delicacies
Fem forskellige chokolade lækkerier

Passionfruit Cheesecake kr. 88,-

Passion fruit cheesecake / olida eucalyptus / macadamia nuts sponge cake / mango coulis / fresh fruits
Passionsfrugt cheesecake / olida eukalyptus / macadamia nøddekage / mango coulis / frisk frugt

Say Cheese kr. 88,-

Cheese selection / figs relish / blue cheese tuiles
Udvalg af oste / kakadu blomme & figenmarmelade / blåskimmel-tuiles

See glossary at the back of the menu *(Se ordlisten bagerst i menukortet)*



Menus

Kakadu Explorer

Salmon Riverland

Instant marinated salmon / wattle and whole grain mustard mayo /
toasted brioche with native thyme / frisé salad

Marineret laks / wattle og fiskesennep mayo / ristet brioche med vild timian / Frisé salat

PETER LEHMANN

Semillion

2005 · Barossa Valley, South Australia

Tasmanian Roo

Kangaroo fillet / mushroom duxelle / Serrano ham / Tasmanian pepper sauce / celeriac / apple

Kænguru filet / champignon duxelle / Serrano skinke / Tasmanian pebersauce / selleri / æble

HEWITSON 'Miss Harry'

Grenache, Shiraz, Mourvedre

2011 · Barossa Region, South Australia

Rolled wattleseed Pavlova

Rolled meringue / vanilla cream / macadamia nuts / raspberry coulis / fresh fruits

Marenges Roulade / vaniljecreme / macadamia nødder / hindbærcoulis / frisk frugt

PETER LEHMANN

Botrytis Semillon

Kr. 355,-

Vin menu kr. 2.655,-

Endevour River

Crocodile Wonton

Deep-fried crocodile ravioli / passion fruit & honey dipping sauce

Dybsteget krokodille ravioli / passionsfrugt og honningdipsovs

PETER LEHMANN »Layers«

Semillion, Muscat, Gewurztraminer, Pinot Gris, Chardonnay

2013 · Adelaide Hills, South Australia

Gold mine steak 200 gr.

Australian Angus sirloin flap steak

Australsk Angus sirloin flap steak

PETER LEHMANN

Shiraz

2012 · Barossa Valley, South Australia

Death by chocolate

Five assorted chocolate delicacies

Fem forskellige chokolade lækkerier

PETER LEHMANN

Chardonnay, Pinot Nior

2012 · Barossa Valley, South Australia

Kr. 395,-

Vin menu kr. 265,-

See glossary at the back of the menu (Se ordlisten bagerst i menukortet)



Australian bush food



Quandong

This wild, or desert, peach is the outback's most famous fruit. It is high in Vitamin C and common to South Australia and arid areas.

Macadamia Nuts and Oil

This delicious crunchy textured nut is grown widely in Queensland and New South Wales, and was Australia's first indigenous plant to be used commercially.

Wattleseed

Certain varieties of Acacia seeds collected by Aboriginies west of the Great Divide are dry roasted and ground to enhance their natural nutty, coffee-like flavour.

Lemon Aspen

Small pale lemon coloured fruit with a unique sharp citrus flavour and found in rainforests from Sydney to the far north.

Clove Lilli Pilli or Riberry

This smaller variety of Lilli Pilli is noted for its wonderfully sharp spice and clove flavour.

Bush Tomatoes

Also called "Desert Raisins", this small pungent berry is collected by Aborigines in the central desert regions from a shrub related to the tomato family.

Paper Bark

The Mellaluca tree has been used by Aborigines for a multitude of purposes, from cooking, to carrying water, to providing shelter.

Wild Tasmanian Mountain Pepper

Rare, it grows wild, in bunches of small black berries on shrubs in the island State's temperate rain-forest and mountain country, where it is picked by hand at the end of summer.

