



MENU



REEF N' BEEF
AUSTRALIAN RESTAURANT

TO BEGIN...

BUSH BREAD

/ 55

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

MY PUMPKIN

/ 89

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

WAGYU CARPACCIO

/ 125

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

CROCODILE WONTON

/ 95

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

OYSTERS KILPATRICK

/ 115

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

SALMON RIVERLAND

/ 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

/ 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

TASMANIAN LANCEOLATA BEEF

/ 195

Chuck tender Black Angus beef / mash / semi-dried tomatoes /
Olinda Eucalyptus pesto creme / savoy cabbage / Tasmanian pepper béarnaise
Black Angus chuck tender / mos / soltørrede tomater /
pestocreame af Eucalyptus / savoy kål / tasmansk peber béarnaise

AUSTRALIAN BLACK ANGUS RIBEYE STEAK 300 GR.

/ 295

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.

/ 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.

/ 290

Australian Black Angus prime beef tenderloin
Australsk Black Angus oksemørbrad

WAGYU BEEF PER 200 GR.

/ 450

Australian Wagyu »Kobe« beef
Australsk Wagyu »kobe« oksekød

THE OZ BURGER

/ 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

SURF YOUR TURF

/ 150

Lobster tail with seafood sauce
Langusterhale med skaldyrsovs





TASMANIAN ROO

/ 225

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

MAGURA GILI

/ 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

/ 225

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

SIDES

ASIAN GREENS STIR-FRY WITH NATIVE THYME

/ 35

Stegte asiatiske grøntsager med vild timian

TOMATO AND MOZZARELLA SALAD WITH NATIVE MINT

/ 35

Tomat og mozzarella salat med vild mynte

KUMARA FRITTER WITH DUKKA AND BUSH TOMATO KETCHUP

/ 35

Søde kartofler med dukka med vild tomatketchup

FRENCH FRIES WITH GARLIC MAYO

/ 35

Pomfritter med hvidløgsmayo

TO FINISH...

ROLLED WATTLESEED PAVLOVA

/ 88

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

DEATH BY CHOCOLATE

/ 135

Five assorted chocolate delicacies
Fem forskellige chokolade lækkerier

PASSIONFRUIT CHEESECAKE

/ 88

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

HOT N' COLD

/ 95

Cannelé cake / Macadamia nuts / cinnamon ice cream
Cannelé kage / Macadamianødder / kanel is

SAY CHEESE

/ 88

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

KAKADU EXPLORER

TASTING MENU

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 'MARGARET'

Semillon

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

Barossa Valley, 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

Barossa Valley, South Australia

TASTING MENU / 375

VIN MENU / 265

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





CHRISTMAS MENU

TASTING MENU

BARAMUNDI CEVICHE

Fennel salad / papaya mayonaise / mango pickles / bush spicy melba toast
Fennikel salat / papaya mayonnaise / mango pickles / krydret regnskovs melba toast

PETER LEHMANN 'MARGARET'

Semillon
Barossa Valley, South Australia

TASMANIAN LANCEOLATA BEEF

Chuck tender Black Angus beef / mash / semi-dried tomatoes / Olinda Eucalyptus pesto creme / savoy cabbage / Tasmanian pepper béarnaise
Black Angus chuck tender / mos / soltørrede tomater / pestocreame af Eucalyptus / savoy kål / tasmansk peber béarnaise

WILDCARD

Shiraz Cabernet
Tanunda, South Australia

HOT N' COLD

Cannelé cake / Macadamia nuts / cinnamon ice cream
Cannelé kage / Macadamianødder / kanel is

PETER LEHMANN

Botrytis, Semillon
Barossa Valley, South Australia

TASTING MENU / 385

VIN MENU / 265



AUSTRALIAN BUSH FOOD

GLOSSARY

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. Muntries or Native Cranberries