

REEF N' BEEF

• EST. 1991 •

AUSTRALIAN RESTAURANT

NEW YEARS EVE MENU

Finger Lime Oysters

NEW ZEALAND OYSTERS, FINGER LIME CAVIAR JELLY, WASABI
NEW ZEALAND ØSTERS MED CAVIAR AF FINGER LIME GELE OG WASABI



PETER LEHMANN, RIESLING
BAROSSA VALLEY, SOUTH AUSTRALIA

Spring bay fishing net

SCALLOP, PRAWN, SQUID, LEMON ASPEN MAYONNAISE
KAMMUSLING, REJER, BLÆKSPRUTTE OG MAYONNAISE AF LEMON ASPEN



LAYERS, PINOT GRIS, CHARDONNAY
ADELAIDE HILLS, SOUTH AUSTRALIA

Midway Cleaner

GREEN APPLE, ROSELLA PALATE CLEANSER
GRANITÉ AF GRØNNE ÆBLER OG ROSELLA

Australian short rib certified wagyu beef

OVERNIGHT COOKED ROAST OF WAGYU BEEF, MUSHROOM CASSEROLE, TRUFFLE AND PESTO GNOCCHI
LANGTIDSSTEGT WAGYU "KOBE" OKSEKØD MED KASEROLLE AF SVAMPE SAMT TRØFFEL OG KARTOFFEL GNOCCHI



HEARTLAND SPICE TRADER, CABERNET SAUVIGNON
LONGHORN CREEK, SOUTH AUSTRALIA

Chocolate bomb

WHITE AND DARK CHOCOLATE DESSERT WITH CHERRIES
HVID OG MØRK CHOKOLADEDESSERT MED KIRSEBÆR



THE KING, TAWNY PORT
BAROSSA VALLEY, SOUTH AUSTRALIA

BOOK AND PAY YOUR PARTY IN ADVANCE AND
WE WILL TAKE CARE OF THE REST

BESTIL OG BETAL DIN FEST I FORVEJEN
OG LAD OS STÅ FOR RESTEN

BOOKING FROM 16:30 - 18:30
PRICE/PRIS PER PERSON KR. 1000

HEREAFTER
18:00 -
PRICE/PRIS PER PERSON KR. 1200
