
MENU



REEF N' BEEF
AUSTRALIAN RESTAURANT

TO BEGIN...

BUSH BREAD

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

/ 55

WAGYU CARPACCIO

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

/ 125

CROCODILE WONTON

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

/ 95

OYSTERS

3 fresh oysters with lemon and eucalyptus
3 friske østers med citron og eucalyptus

/ 95

OYSTERS KILPATRICK

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

/ 115

SALMON RIVERLAND

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

/ 78

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

TO FOLLOW...

OUR STEAKS

TASMANIAN LANCEOLATA STEAK

/ 195

Chuck tender Black Angus beef / rustic mash / Olinda Eucalyptus pesto creme / savoy cabbage
Black Angus chuck tender beef / rustik mos / pestocreame af Eucalyptus / savoy kål

AUSTRALIAN BLACK ANGUS RIBEYE BEEF 300 GR.

/ 295

The powerful marbling makes the Ribeye beef juicy and enhances the flavour of the beef
Den kraftige marmorering gør Ribeye steak saftig og forbedrer smagen af oksekød

MOUNTAIN MAN 600 GR.

/ 575

For the hungry ones / 600 grs of Australian Angus Ribeye beef
Til den sultne mand / 600 gr. Australsk Angus ribeye beef

AUSTRALIAN TENDERLOIN STEAK PER 200 GR.

/ 290

Australian Black Angus prime tenderloin
Australsk Black Angus oksemørbrad

WAGYU BEEF PER 200 GR.

/ 450

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

THE OZ BURGER

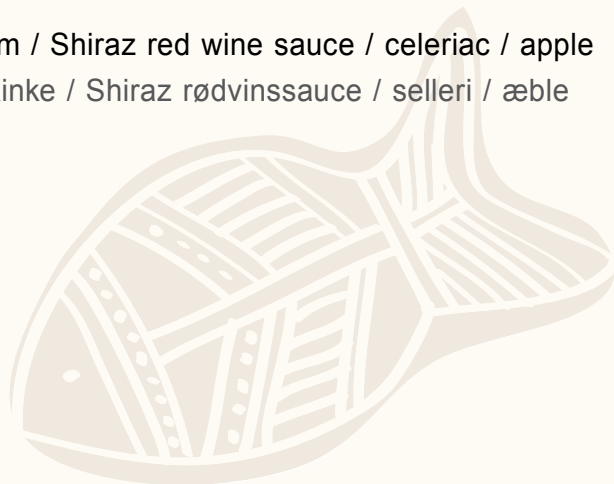
/ 225

Brioche bun / 250 gr. Wagyu »kobe« beef / salad / pickles /
bush tomato ketchup / smoky bacon / emmental cheese
Brioche bolle / 250 gr. Wagyu »kobe« oksekød / salat / pickles /
bush tomatketchup / røget bacon / emmentaler ost

TASMANIAN ROO

/ 245

Kangaroo fillet / mushroom duxelle / Serrano ham / Shiraz red wine sauce / celeriac / apple
Kænguru filet / champignon duxelle / Serrano skinke / Shiraz rødvinssauce / selleri / æble





TO FOLLOW...

MAGURA GILI

/ 210

Fish of the day - ask your waiter

Dagens fisk - spørg din tjener

CROCODILE HUNTER

/ 225

Crocodile tail fillet / Asian greens / bush tomato sauce

Krokodillehale fillet / Asiatisk Grønt / bush tomatsovs

SIDES

SHIRAZ RED WINE SAUCE

/ 30

Shiraz rødvinssauce

TASMANIAN PEPPER BÉARNAISE

/ 30

Tasmansk peberbéarnaise

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 bush tomatketchup

FRENCH FRIES WITH GARLIC MAYO

/ 35

Pomfritter med hvidløgsmayo

SURF N' TURF LOBSTER TAIL WITH REEF SAUCE

/ 150

1/2 hummer med skaldyrsovs

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 - OUR SIGNATURE DESSERT

/ 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

MIN. 2 PERS.

AUSTRALIAN YELLOW TAIL KING FISH

Sashimi marinated with honey and ginger glaze / wasabi creme / rind from japanese lemon

Sashimi marineret i honning og ingefær glaze / wasabi creme / skræl fra japansk citron

WAGYU CARPACCIO

Wagyu beef / truffle dressing / Murray river salt / capers / herbs

Wagyu oksekød / trøffel dressing / Murray flod salt / kapers / urter

MIDWAY CLEANER

Green apple, rosella palate cleanser

Granité af grønne æbler og rosella

TASMANIAN ROO

Kangaroo fillet / celeriac puré / apple / native thyme jus

Kænguru filet / selleri puré / æble / vild timian juice

LANCEOLATA STEAK

Chuck tender Black Angus beef / Olinda Eucalyptus creme / Tasmanian pepper béarnaise

Black Angus chuck tender beef / pestocreme af Eucalyptus / tasmansk peber béarnaise

WILD N' NATIVE

Native mint crème brûlée

Vild mynte crème brûlée

Menu / 450

Wine menu / 400

Wine Menu Upgrade / 650

ENDEVOUR MENU

SALMON RIVERLAND

Instant marinated salmon / wattle and whole grain mustard mayo / frisé salad
Marineret laks / wattle og fiskesennep mayo / Frisé salat

TASMANIAN ROO

Kangaroo fillet / mushroom duxelle / Serrano ham / Shiraz red wine sauce / celeriac / apple
Kænguru filet / champignon duxelle / Serrano skinke / Shiraz rødvinssauce / selleri / æble

HOT N' COLD

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

Menu / 385

Wine menu / 265

Wine Menu Upgrade / 460

VEGAN MENU

STARTER / FORRET

Farci wonton with passion fruit chili sauce
Fylدت wonton med chili - passionsfrugt sauce

MAIN / HOVEDRET

Shitake risotto with fried pak choy and smoked lotus "bacon" root
Shitake svampe risotto med dybstegt pak choy kål og røget lotus rod "bacon"

DESSERT / DESSERT

Soya crème brûlée of wattle seed
Crème brûlée af wattle frø

Menu / 385

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

MUNTRIES OR NATIVE CRANBERRIES

Small crunchy berry with a deliciously sweet apple flavour from the south-east of South Australia.

WILD ROSELLA FLOWERS

Scarlet coloured petals of a naturalised tropical climber related to the native Hibiscus, they impart a crisp, berry-rhubarb flavour.

ANISEED MYRTLE

Its name comes from the strong aniseed scented and flavoured leaves. The leaves are often used for flavouring desserts, sweet sauces and preserves. It also is popular as a scented savory sauce or marinade for meats and sets a deep fragrant flavour to salad dressings

LEMON MYRTLE

The leaves and stems of this rain forest tree exhibit a wonderful citrus flavour and aroma.

VEGEMITE AUSTRALIA'S FAVOURITE SPREAD

Developed by blending brewery yeasts, Vegemite is so rich in B complex vitamins it was used by those in the armed services and in hospitals during the Second World War.

Vegemite is known as a natural source of the vitamin B complex which includes thiamine, riboflavin, niacin, folate, pantothenic acid, pyridoxine, biotin, p-amino benzoic acid and several other compounds. Over the years, Vegemite Yeast Extract has become a favourite food with generations of Australians. In fact, it has become a unique and loved symbol of our nation. The time honoured formula of Vegemite Yeast Extract is as popular as ever. It is a great Aussie product.

BUNYA NUTS

Bunya nuts are the seeds of the bunya bunya pine tree. They have a potato-pine taste and were used by many Aboriginal tribes. The fruit was eaten raw, roasted, or pounded to flour to make a kind of bread. Today, the nuts can still be eaten raw when fresh, or boiled to make it easier to extract the nut from the hard shell. The nuts can then be sliced or pureed and added to desserts and savoury dishes. The nuts' flour can also be used to make breads and cakes..