

# REEFN'BEEF

EST. 1991 •

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## TO BEGIN...

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### R N' B TARTAR

/ 95

Hand cut Black Angus beef tartar with rum, onion mustard, capers, horseradish, ketchup and parsley  
Håndskåret Black Angus tatar med rom, løgsennep, kapers, peberrod, ketchup og persille

### CROCODILE WONTON

/ 95

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

### OYSTERS KILPATRICK OR FRESH OYSTERS

/ 95

Grilled oysters with bacon and bush tomato sauce or fresh oysters with with vinaigrette  
Grillede østers med bacon og bush tomatsauce eller friske østers med vinaigrette

### MOUNTAIN AND RIVER

/ 95

Cured Tri-Tip Black Angus beef with dukka rosella glaze and marinated salmon with fine herbs  
Marineret Tri-Tip Black Angus bøf med dukka-rosella glaze og marineret laks med friske urter

### SALT AND PEPPER SQUID

/ 95

Bush salt and mountain pepper squid with pickled cucumber  
Blæksprutte med bush salt, bjergpeber og syltede agurker

### WAGYU NIGIRI

/ 130

Wagyu nigiri served with soy sauce and wasabi  
Wagyu nigiri serveret med soyasauce og wasabi

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## TO FOLLOW...

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OUR STEAKS ARE SERVED WITH TODAY'S GREENS AND POTATOES

### **RIBEYE - BUILD YOUR OWN MOUNTAIN MAN**

/ 195

The powerful marbling makes the Ribeye beef juicy and enhances the flavour

Den kraftige marmorering gør Ribeye bøffen saftig og forbedrer smagen

*Starting at 200 gr. for 195 kr - Add 100 gr. for 150 kr*

### **AUSTRALIAN TENDERLOIN STEAK**

/ 150

Australian Black Angus prime tenderloin

Australsk Black Angus oksemørbrad

*Starting at 100 gr. for 150 kr - Add 100 gr. for 150 kr*

### **WAGYU BEEF**

/ 150

Australian Wagyu »Kobe« beef

Australsk Wagyu »kobe« oksekød

*Starting at 50 gr. for 150 kr - Add 50 gr. for 150 kr*

## OUR DISHES

### **TASMANIAN LANCEOLATA**

/ 195

Chuck tender Black Angus beef / rustic mash / savoy cabbage

Black Angus chuck tender beef / rustik mos / savoy kål

### **THE OZ WAGYU BURGER**

/ 200

Brioche bun / 200 gr. Wagyu »kobe« beef / salad / pickles /

bush tomato ketchup / smoky bacon / emmental cheese

Brioche bolle / 200 gr. Wagyu »kobe« oksekød / salat / pickles /

bush tomatketchup / røget bacon / emmentaler ost

### **TASMANIAN ROO**

/ 195

Kangaroo fillet / mushroom duxelle / Serrano ham / Shiraz red wine sauce / celeriac / apple

Kænguru filet / champignon duxelle / Serrano skinke / Shiraz rødvinssauce / selleri / æble

### **FISH OF THE DAY**

/ 210

Ask your waiter/waitress

Spørg din tjener

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## SIDES

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**SHIRAZ RED WINE SAUCE / 35**

Shiraz rødvinsauce

**TASMANIAN PEPPER BÉARNAISE / 35**

Tasmansk peberbéarnaise

**ASIAN GREENS STIR-FRY WITH NATIVE THYME / 45**

Stegte asiatiske grøntsager med vild timian

**TOMATO AND MOZZARELLA SALAD W. NATIVE MINT / 45**

Tomat og mozzarella salat med vild mynte

**KUMARA FRIES W. DUKKA BUSH TOMATO KETCHUP / 45**

Søde kartofler med dukka tomatketchup

**FRENCH FRIES W. GARLIC MAYO / 45**

Pomfritter med hvidløgsmayo

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## TO FINISH...

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**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 / olida eucalyptus / macadamia nuts sponge cake / mango coulis / fresh fruits  
Passionsfrugt / 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 / figne relish / blåskimmel-tuiles