



Here at the Reef Bar & Grill, we use considered ingredients and apply sustainable methods, from line caught fish and local produce to create delicious stuff that does good too for the local Island economy. We follow a simple premise of bringing people together through great food and drink. If you have an dietary needs or allergies please let the waiting staff know, so our chef can prepare you an alternative dish. We Serve our own salad dressing & homemade ketchups

TO BEGIN

Homemade hummus, freshly baked flat bread & crudités (V, DF)	5.00€
Local salt & pepper calamari , green mango & coriander salad , chili lime dressing	7.00€
Homemade wild mushroom arancini balls served with truffle aioli	6.00€
Chicken liver parfait & roasted onion & garlic marmalade	6.00€
Cherry tomato gazpacho (V, DF)	5.00€
Watermelon, local feta, black olive, mint and local lettuce leaves (V)	5.00€

FROM THE GRILL

Grilled angus streak, chimichurri mayo, salad & chunky wedges (DF, GF)	16.50€
Pork fillet, stuffed with Spinach & sage, apple & celeriac puree (DF)	15.00€
BBQ Soy & ginger chicken breast, crispy skin, noodles & Asian stir fry (DF)	15.00€
Handmade Angus Beef burgers and a choice of any 2 sides	14.50€

FISH (LOCALLY LINE CAUGHT IN MOGAN)

Marinated grilled tuna steak on hot nicoise salad (DF)	16.00€
Pan-fired fish cakes with chili, tomato & mango salsa & any 2 sides (DF)	15.50€
Fish & chips, minted pea puree with homemade tartare sauce & Salad	15.00€
Grilled fish of the day, salsa verde, 2 sides of your choice	

FROM THE MARKET GARDEN

Wild mushroom risotto drizzled with truffle oil (V)	14.00€
Aubergine parmigiana, roasted beetroot, red onion & rocket salsa (V, GF)	14.00€
Southern fired Tofu, chipotle chilli corn salsa and sweet potato wedges (V,DF)	14.00€

SIDES

Potato salad with red onion, chopped egg and parsley (V, DF, GF)	3.00€
Coleslaw (V,DF, GF)	3.00€
Roasted tomato onion & herb salad (V,DF GF)	3.00€
Homemade BBQ Corn on the Cob (V,DF,GF)	3.00€
Roasted Sweet Potato Wedges (V, DF, GF)	3.00€
Potato Wedges (V,DF,GF)	3.00€

SWEET TREAT TO FINISH

Our signature Captain Morgan's Mojito cheesecake & rum caramel sauce	6.00€
Freshly pan baked chocolate & peanut cookie & ice cream	5.50€
Jonathan's Baileys brownie choc pot served with mini pouring liquor	6.00€
Meringue, lemon parfait, strawberry jelly & vanilla crème	5.00€
Gluten free chocolate, hazelnut torte & topical salsa (GF,V)	5.00€
Dairy free locally made tropical sorbet & fruit sundae mango coulis (DF,GF,V)	5.00€

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