



### **Dine In or Take Away**

Welcome to Reef Seafood & Sushi Gold Coast. Our restaurant is a full counter service restaurant allowing you to browse all of our amazing and fresh offerings before ordering.

At Reef we strive to have the freshest and best quality seafood on the market at retail price. Our Head Chef Shigeki Uno, who has over 40 years of experience, has created a mixed menu of freshly made sushi, traditional Japanese dishes and of course, some of your favourite western fish & chips.

If this is your first time and can't quite make up your mind we recommend one of our Famous Seafood Platters, which has a mixture of sashimi, sushi, crabs, prawns, oysters and cooked seafood.

We hope you enjoy your experience at Reef Seafood & Sushi Gold Coast.  
Feel free to email any feedback [Goldcoast@reefseafood.com.au](mailto:Goldcoast@reefseafood.com.au) or tag us on Instagram or Facebook @reefgoldcoast.

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## Share/ Small Plates

### Oysters 1/2 Dozen

Oyster Kilpatrick <i>House-made</i>	18
Oyster Mornay <i>House-made Mornay topped with Cheese</i>	18
Crumbed Oysters w <i>Anchovy Sauce</i>	18
Natural Oysters Available at the Seafood Counter	

Edamame	<i>(Available Hot or Cold)</i>	5.5
Seaweed Salad	<i>(Healthy Gluten Free Snack)</i>	8
Miso Scallops	<i>(Japanese Scallops)</i>	16.9
Agedashi Tofu	<i>(Fried Soft Tofu w Tendashi, Shallots, Seaweed and Ginger)</i>	11.9
1kg Mussels	<i>(White Wine )</i>	26
Crumbed Tuna	<i>(Yellowfin Tuna with Anchovy Sauce)</i>	16.9
Fish Wings	<i>(Curry Sauce)</i>	18
Seafood Spicy Oil Pot	<i>(Served with Sliced Baguette)</i>	23
Seafood Sizzling Plate	<i>(Mixed seafood and veges with home made sauce)</i>	25.9
Grilled Garlic Butter Bugs	<i>(Six Halves of Australian Bugs)</i>	26.9
Okonomiyaki	<i>(2 Piece Japanese seafood pancakes with Bonito Flakes and Special sauce)</i>	14.9

### Fresh Cold Seafood Platters

All fresh cold seafood platters are made to order at the Seafood Counter  
Please see one of the friendly Seafood Staff Members to help you  
design your own cold seafood platter

## Platters

### Seafood Platters

Reef's Famous Platter for 4 <i>(Mixture of Hot, Cold, Western and Japanese Items)</i>	<b>180</b>
Hot & Cold Seafood Platter for 2 <i>(Mixture of Hot, Cold, Western and Japanese Items)</i>	<b>110</b>
Hot & Cold Seafood Platter for 1 <i>(Mixture of Hot, Cold, Western and Japanese Items)</i>	<b>65</b>
Reef Fisherman's Basket <i>(Crumbed Fish of the Day, Crumbed Prawns, Crumbed Scallops, Large Serve of Calamari and Large Chips)</i>	<b>38</b>

### Sashimi Platters

Sashimi Slice	<i>(Please see Sashimi Display for availability and price)</i>	
Assorted Sashimi		<b>24</b>
Nigiri & Sashimi Set	<i>(Serves 1 to 2)</i>	<b>38</b>
Sashimi Platter	<i>(Serves 2 to 3)</i>	<b>75</b>

More sashimi options available from the Sashimi Display

### Sushi - Made To Order for Evenings

Salmon And Avocado	<b>9.4</b>
King Prawn and Avocado	<b>9.4</b>
Tuna and Avocado	<b>8.4</b>
Small Avocado	<b>5.5</b>
Small Tuna	<b>6.5</b>

## Grilled Fish

Qld Swordfish	<i>(Caught off Mooloolaba)</i>	<b>25.9</b>
Wild Barramundi	<i>(Caught off North Qld)</i>	<b>28.9</b>
Tasmanian Salmon	<i>(From the pristine waters of Tasmania)</i>	<b>28.9</b>
Fresh Snapper	<i>(Caught off New Zealand/ Or Australia Please ask)</i>	<b>28.9</b>
Market Fish of the Day	<i>(See Specials Board)</i>	

*(All Grilled Fish are approx 220g. Served With Chips & Salad and Your Choice of  
Lemon Butter, Teriyaki or Cajun Spice Served on the side)*

Whole Crispy Nz Sole	(700g - 800g)	<b>23.9</b>
Whole Crispy Knobby Snapper (Curry Sauce or Ponzu Sauce)	(800g-1kg)	<b>45</b>
Grilled Lobster Mornay (served with Salad )	<i>Half/Whole</i>	<b>35/60</b>
Grilled Seafood Mornay (Mixed Seafood and Veges in Mornay Sauce served with Chips & Salad)		<b>17.9</b>

## Battered or Panko Bread Crumbed

Sea Perch	<i>Approx 180g (Caught off New Zealand)</i>	<b>20</b>
Wild Barramundi	<i>Approx 180g (Caught off North Qld)</i>	<b>22</b>
Fresh Snapper	<i>Approx 180g (Caught off New Zealand)</i>	<b>24</b>
Whiting	<i>Approx 180g (Caught off South Australia)</i>	<b>24</b>
North Qld Prawns	<i>Approx 180g (Caught off North Queensland)</i>	<b>25</b>
Reef's Crumbed Calamari	<i>(Panko Crumbed on premises)</i>	<b>17</b>
Crumbed Fish Burger	<i>(Panko Crumbed Fish of the Day)</i>	<b>17</b>
Salmon Burger	<i>(Salmon Miso and Ginger Burger Made on Premise)</i>	<b>14</b>

*(All meals served with Chips & Salad and are available Dine in or Takeaway)*

Kids Crumbed Fish & Chips		<b>12.9</b>
Kids Grilled Fish & Chips		<b>14</b>
Kids Calamari & Chips		<b>12</b>

## **Meat Eater**

Reef n Beef <i>(200g Cape Grim Sirloin, 2 Crumbed Jumbo Prawns, 2 Crumbed Scallops, Chips &amp; Salad)</i>	<b>45</b>
Cape Grim Sirloin <i>(300g Cape Grim Sirloin served with Chips &amp; Salad)</i>	<b>35</b>

## **Soups and Curries**

Japanese Seafood Curry <i>(Curry made on premises served with Rice)</i>	<b>26.9</b>
Seafood Chowder <i>(Made on premises served with Sliced Baguette)</i>	<b>17.9</b>
Miso Soup <i>(Traditional Japanese healthy soup)</i>	<b>3</b>
Salmon Miso Soup <i>(Reef's Miso soup with Salmon, Potato, Onion and Carrot)</i>	<b>3.5</b>

## **Salads**

Rocket Salad <i>(Rocket, Cashews, Cranberries, Parmesan)</i>	<b>8</b>
Black Rice Salad <i>(Pumkin, Zucchini, Cherry Tomatoe, Edamane Bean &amp; Sesame Seeds)</i>	<b>8</b>
Caponata Salad <i>(Grilled Eggplant, Zucchini, Capsicum, Olives, Pinenuts, Fetta &amp; fried Pumpkin Seeds)</i>	<b>8</b>
Quinoa Salad <i>(Quinoa , Beans, Corn,Red Capsicum, Asparagus Red Kindney Beans &amp; Baby Spinach)</i>	<b>8</b>

<b>Poke</b> Choice of Tuna, Salmon, White Fish <i>(includes choice of one of the above salads)</i>	<b>17</b>
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## **Tempura**

Tempura Prawns & Vegetables		<b>29.9</b>
Tempura Moreton Bay Bugs & Vegetables		<b>31.9</b>
Tempura Whiting & Vegetables		<b>27.9</b>
Tempura Vegetables		<b>21.9</b>
Tempura Udon	<i>(Udon Noodles and Tempura)</i>	<b>22.9</b>

## **Bento Box**

Small Bento Box		<b>20.5</b>
Large Bento Box		<b>26.5</b>

## **Don Sets**

Grilled Salmon Don Set		<b>24.9</b>
Sashimi Salmon Don Set		<b>25.9</b>
Sashimi Tuna Don Set		<b>25.9</b>
Sashimi Chirashi Don Set		<b>27.9</b>

*(All Don Sets served on Rice with Miso Soup, Mixed Pickles & Ginger and Salad)*

## **Sides**

Chips Small/Large		<b>4/6</b>
Garden Salad		<b>3.50</b>
Crumbed Calamari Large Serve		<b>12</b>
Crumbed Prawns		<b>4.5ea</b>
Crumbed Scallops	<b>(3 Pieces)</b>	<b>10</b>

## Beer

### On Tap

	<b>300ml</b>	<b>400ml</b>
Asahi Super Dry Lager	<b>8</b>	<b>10</b>
Asahi Super Dry Black Lager	<b>8</b>	<b>10</b>
	<b>285ml</b>	<b>425ml</b>
Mountain Goat 'Organic' Steam Ale	<b>6</b>	<b>8</b>
	<b>300ml</b>	<b>500ml</b>
Peroni	<b>8</b>	<b>12</b>

### Bottle Beer

Kingfisher	<b>8</b>
Mountain Goat Hightail	<b>8</b>
Estrella Barcelon	<b>9</b>
Cricketers Arms Keeper's Lager	<b>8</b>
Cricketers Arms Captain's Ipa	<b>8</b>
Cricketers Arms Ccorcher Summer Ale	<b>8</b>

### Cider

Somersby Pear	<b>8</b>
Somersby Apple	<b>8</b>
Somersby Black Berry	<b>8</b>

## Wines

### Sparkling / Chpampagne

	<b>Gls</b>	<b>Btl</b>	<b>Hlf</b>
NV 'Vera's Cuvee' by Mad Fish Margaret River	<b>9</b>	<b>48</b>	
NV Chandon Brut Rose Yarra Varlley, VIC	<b>13</b>	<b>65</b>	
NV 'Pelorus' by Cloudy Bay Marlborough, NZ	<b>13</b>	<b>67</b>	
NV Veuve Clicquot Brut Reims Champagne, FR	<b>21</b>	<b>120</b>	<b>90</b>
NV Veuve Clicquot Rose Brut Champagne, FR		<b>180</b>	
NV Ruinart Blanc de Blanc Reims Champagne,FR		<b>170</b>	<b>130</b>
NV Krug Grande Cuvee Reims, Champagne,FR		<b>250</b>	
2006 Don Perignon Epernay Champagne,FR		<b>299</b>	

### Red Wine

	<b>Gls</b>	<b>Btl</b>
2014 Chateau de Sours Bordeaux Rose, Bourdeaux, France	<b>12</b>	<b>60</b>
2014 Medhurst 'Steel's Hill' Pinot Noir, Yarra Valley, VIC	<b>8</b>	<b>42</b>
2014 Villa Calappiano Chianti(Sangiovese) Tuscany,Italy	<b>9</b>	<b>50</b>
2013 Dutschke 'God Hill Road' Shiraz, Barossa Valley, SA	<b>11</b>	<b>55</b>



## **Wines**

### **White**

	<b>Gls</b>	<b>Btl</b>
2014 Right Reverend 'V' Riesling Baker,WA	<b>9</b>	<b>45</b>
2015 Grosset Clare Valley Riesling, Clare Valley,SA	<b>21</b>	<b>90</b>
2014 Fat Fish Sauvignon Blanc, Marlborough,NZ	<b>8</b>	<b>40</b>
2015 Cape Mantelle Sauv. Blanc Margaret River, WA	<b>13</b>	<b>53</b>
2015 Cloudy Bay Sauvignon Blanc, Marlborough, NZ	<b>18</b>	<b>76</b>
2014 Villa Calappiano Pinot Grigio, Veneto, Italy	<b>8</b>	<b>40</b>
2015 Derwent Estate Pinot Gris, Derwent Valley, TAS	<b>12</b>	<b>65</b>
2014 Carrick Pinot Gris, Central Otago, NZ	<b>14</b>	<b>75</b>
2015 d'Arenberg 'Money Spider' Rousanne, McLaren Vale, SA	<b>10</b>	<b>52</b>
2014 Domaine Chandon Chardonnay, Yarra Valley, VIC	<b>13</b>	<b>60</b>
2012 Carrick Bannockburn Chardonnay, Central Ptago, NZ	<b>15</b>	<b>75</b>