

Reflections

Reflections Restaurant - Menu 2017

Starters:

<u>Herb Bread (V)</u>	\$7.50
<u>Garlic Bread (V)</u>	\$7.50
<u>Bruschetta (V)</u>	\$8.50
<i>Turkish bread topped with olive tapenade diced tomato, Spanish onion, Olive oil and shaved parmesan cheese - Gluten Free Available</i>	
<u>Trio of Dips (V)</u>	\$15.00
<i>A selection of three, made in house dips, served with Turkish bread</i>	
<u>Extra Bread</u>	\$3.00
<u>Tapas for Two</u>	\$24.00
<i>Marinated olives, pepper dews, chorizo sausage, falafel, twister prawns Meatballs, chicken & garlic balls</i>	

Freshly Shucked Oysters

<u>Oysters Natural - Served with cocktail sauce and lemon wedges:</u>	½ dozen \$13.00
	1 dozen \$24.00
<u>Oysters Kilpatrick – Bacon and Worcestershire sauce</u>	½ dozen \$14.00
	1 dozen \$26.00
<u>Steamed Oyster's with fresh ginger and soy sauce</u>	½ dozen \$14.00
	1 dozen \$26.00

Entrees:

<u>Thai chicken cakes</u>	\$13.00
<i>Served with mango salsa, chilli jam sauce</i>	
<u>Curried Lamb Roll</u>	\$13.00
<i>Curried lamb encased in a pastry shell with mint yoghurt</i>	
<u>Moroccan Vegetables (V)</u>	\$12.00
<i>With potato, carrots, onion, peas and corn infused with turmic, fennel, chilli, wrapped in puff pastry, with harissa sauce</i>	
<u>Smoked Tasmanian Salmon (GF)</u>	\$13.00
<i>Smashed avocado & crème fraiche</i>	
<u>Arancini Balls (V)</u>	\$12.00
<i>Homemade Arborio rice ball with fetta and semi dried tomatoes, tomato relish, and chilli aioli</i>	
<u>Filo Chicken with pesto</u>	\$12.00
<i>Chicken tenderloins, sundried tomato in basil pesto sauce wrapped in light filo pastry</i>	
<u>Prawn Wonton Soup, green vegetables & spring onion</u>	\$12.00
<u>Scallop dumplings with soy & ginger dipping sauce</u>	\$13.00

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Kuro Prawns \$13.00
prawns coated in bamboo charcoal infused panko crumb with cucumber relish

Crumbed Spicy Calamari \$12.50
Chilli dusted deep fried and served with salad garnish

Main Courses:

Pan fried Gnocchi \$26.00
King prawns, garden peas, roasted capsicum & black truffle oil

Vegetarian Risotto (V/GF) \$24.00
*Arborio rice combined with roast pumpkin, leek, and cherry tomato
Cream reduction, topped with crumbled feta cheese and roasted almonds*

Seafood Paella (GF) \$34.00
*Traditional Spanish paella with white fish, scallops, calamari,
Prawns, black mussels, peas, capsicum, shallots, chorizo and Napoli sauce*

Seafood Reflection (GF) \$34.00
*Fish, prawns, calamari, mussels, clams, scallops, chilli & coriander
Served in a saffron fish broth with with risoni, spinach and creme fraiche*

Tagliatelle Marinara \$27.00
*Scallops, calamari, prawns, black mussels with Garlic,
Extra virgin olive oil and a touch of fresh chilli and parsley and Napolitano sauce*

Grand Marnier Duck Comfit \$30.00
With orange sauce & broccolini mashed potato

Free range Chicken \$30.00
Glazed with pesto set in a bed of gnocchi topped with saffron sauce

Singapore Noodles (V) \$24.00
Selections with mixed vegetables soy sauce, fish sauce

Add prawns \$5.00

Add Chicken \$3.00

Caesar Salad \$19.00
Baby cos lettuce, parmesan, croutons, crispy bacon, poached egg with our special anchovy dressing

Add prawns \$5.00

Add Chicken \$3.00

Add Smoked Salmon \$5.00

Warm Chicken Salad \$22.00
*Mesculin lettuce, avocado, Spanish onion, semi-dried tomato,
Toasted cashews, cucumber, Cherry tomato and Dijon mustard dressing*

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From the Grill

Gold ANGUS BEEF RANGE

Our Angus Beef is produced from prime quality cattle that are raised in the Riverine region of Australia. The cattle that meet the rigorous Riverine standard are raised on natural pastures, grain finished for 100 days and graded under the Meat Standards Australia grading system to ensure the brand delivers on its eating quality promise

Reef and Beef \$37.00

*Eye Fillet Steak served with prawns, scallops, creamy garlic sauce,
Potato croquettes and broccolini*

Scotch fillet

Served with parmesan roast tomato, potato gratin and red wine jus \$37.00

WESTERN DISTRICTS LAMB

Grassland premium lamb is produced from free-range sheep that have been raised on natural pastures at the Western Grazing Districts of Victoria, is guaranteed tender, juicy. It's your natural choice.

Tandoori Lamb Cutlets \$35.00

Served with Bombay potato, green beans, roast capsicum

Chicken Parmigiana \$28.00

Lightly crumbed chicken schnitzel with Swiss cheese, chorizo, Napoli sauce, Chips and salad

Barramundi Fish Fillet

Pan fried served with king prawns, scallops, chat potato, green beans and dill sauce \$33.00

Dusted Flounder fillets served with chips and salad, rocket Aioli \$28.00

Sides \$7.50

Sautéed Beans and pine nuts

Garden Salad – cucumber, olives and Spanish onion with vinaigrette

Broccolini with roasted almond

Jasmine Rice

Crispy Potato Wedges with chill jam

Beer battered chips with aioli

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Desserts:

Affogato \$10.00
Espresso coffee with vanilla bean ice cream

Crème Brulee \$12.00

Chocolate pudding with double cream \$12.00

Sticky Date Pudding with vanilla bean ice cream \$12.00

Lemon Meringue with raspberry coulis & double cream \$12.00

Vanilla Bean Ice Cream with topping \$10.00

Australian Cheese platter \$15.00 for one /\$20.00 for two
*Selection of Australian cheeses, including shadows of Blue, Willow Grove Brie,
Cobram Vintage Cheddar served with dried fruit, crackers and lavosh bread*

Coffees, Tea & Espressos \$4.00 reg / \$5.00 mug

*Reflections Restaurant & Bar
Open Daily for Breakfast & Dinner
Buffet Breakfast ~ 6:00 am – 9:30 am
Happy Hour ~ 5:00 pm – 6:00 pm
Dinner ~ 6:00 pm – 9:30 pm*