

# Reflections Restaurant

## Gluten Free Menu 2014

### *Starters & Breads*

<i>Herb Bread with Mozzarella Cheese</i>	<b>\$7.50</b>
<i>Garlic Bread with Mozzarella Cheese</i>	<b>\$8.00</b>

### *Freshly Shucked Oysters*

<i>Oysters Natural - Served with lemon wedges</i>	<b>½ dozen \$13.00 1 dozen \$25.00</b>
<i>Oysters Kilpatrick - Served with Bacon</i>	<b>½ dozen \$15.00 1 dozen \$27.00</b>
<i>Oysters Asian Style - Steamed with ginger and soy sauce</i>	<b>½ dozen \$13.00 1 dozen \$25.00</b>

### *Entrées*

<i>Cream of Cauliflower soup</i> <i>Served with almond flakes, Cajun spice, scallops</i>	<b>\$10.00</b>
<i>Bruschetta Pomodoro</i> <i>Ciabatta bread topped with diced tomato, Spanish onion, garlic, olive oil and balsamic reduction</i>	<b>\$8.50</b>
<i>Salt cured smoked Tasmanian salmon</i> <i>With toasted sesame seeds, cucumber and cherry tomato, avocado and cream fraiche</i>	<b>\$13.00</b>
<i>Prawns</i> <i>With preserved lemon, garlic, fresh basil, chives, mesclun lettuce, cucumber, cherry tomatoes drizzled with extra virgin olive oil</i>	<b>\$13.00</b>

## ***Main Course***

<b><i>Fish Tajine</i></b>	<b>\$30.00</b>
<i>Salmon fillet, chermoula, cherry tomato, olives, roast capsicum, prunes and sweet potato</i>	
<b><i>Beef and Beef</i></b>	<b>\$35.00</b>
<i>Grain fed 300g Scotch Fillet Steak cooked to your liking, served with crushed potato, asparagus, topped with prawns and scallops in a creamy garlic white wine sauce</i>	
<b><i>Duck Maryland</i></b>	<b>\$30.00</b>
<i>with beans, thyme, potato gratin and sticky orange sauce</i>	
<b><i>Rack of Lamb</i></b>	<b>\$32.00</b>
<i>Succulent 4 point rack of lamb served with black barley, roast cauliflower</i>	
<b><i>Eye Fillet</i></b>	<b>\$32.00</b>
<i>Grain fed 250g eye fillet steak char-grilled to your liking, potato gratin and broccolini</i>	
<b><i>Stir-Fried Prawns</i></b>	<b>\$31.00</b>
<i>Served with black bean, capsicum, shallots, coriander, ginger, soya sauce and coconut steamed rice</i>	
<b><i>Seafood Paella</i></b>	<b>\$29.00</b>
<i>Traditional Spanish Paella, arborio rice, cooked with fish, scallops, calamari, prawns, black mussels, tomato and chorizo sausage</i>	
<b><i>Mexican Chicken Parmia</i></b>	<b>\$29.00</b>
<i>Crumbed chicken breast topped with chorizo, Napoli sauce &amp; Swiss cheese with green beans</i>	
<b><i>Risotto Marinara</i></b>	<b>\$28.00</b>
<i>A selection of mixed fresh seafood, fish, scallops, calamari, prawns, black mussels with garlic, extra virgin olive oil and a touch of fresh chilli and continental parsley</i>	

## *Salads*

**Caesar Salad** **\$16.00**  
*Baby cos lettuce, parmesan, croutons, crispy bacon, poached egg*

**Add**  
*chicken tenderloins or Tasmanian smoked salmon or king prawns* **\$4.00**

**Warm Chicken Salad** **\$17.00**  
*Mesculin lettuce, crispy bacon, Spanish onion, kalamata olives, toasted pine nuts, Cherry tomato and Dijon mustard dressing*

**Bocconcini Salad** **\$16.00**  
*Bocconcini cheese, Spanish onion, mesculin, roast capsicum, semi dried tomato, kalamata olives, cucumber topped with vinaigrette dressing*

**Add**  
*chicken tenderloins or Tasmanian smoked salmon or king prawns* **\$4.00**

## *Sides*

*Sautéed Beans and almond flakes* **\$7.00**

*Bowl of Jasmine Rice* **\$6.00**

*Garden Salad – cucumber, olives and Spanish onions with our Mustard mayo dressing* **\$7.00**

*Broccolini with sunflower seeds and preserved lemon* **\$7.00**

*Mushrooms Sautéed with Garlic* **\$7.00**

*Steamed Asparagus* **\$7.00**

## *Desserts*

**Orange Cake** **\$12.00**  
*A deliciously light blend of fresh oranges to create and soft moist orange cake, with orange gelati*

**Crème Brûlée** **\$12.00**  
*Vanilla crème brûlée with crusted sugar and strawberry salad*

**Dessert & Coffee Special** **\$13.50**  
*Your choice from the Desserts above with a coffee from our espresso machine*

**Coffees, Tea & Espressos** **\$3.50 reg / \$4.50 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*