

Reflections Restaurant

Winter Menu 2014

Starters & Breads

Sliced Ciabatta Bread	\$6.50
<i>With extra virgin olive oil and balsamic vinegar</i>	
Herb Bread with Mozzarella Cheese	\$7.50
Garlic Bread with Mozzarella Cheese	\$8.00
Trio of Dips	\$17.00
<i>A selection of three house made dips served with Turkish Bread</i>	
Extra Bread	\$3.00
Tapas for Two	\$25.00
<i>Marinated olives, pepper dews, chorizo sausage, twister scallops, meatballs, chicken garlic balls, salt & pepper calamari and Thai fish cakes</i>	

Freshly Shucked Oysters

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

Entrées

Cream of Cauliflower soup	\$9.00
<i>Served with almond flakes, Cajun spice, scallops and Gourmet crackers</i>	
Bruschetta Pomodoro	\$8.50
<i>Ciabatta bread topped with diced tomato, Spanish onion, garlic, olive oil and balsamic reduction</i>	
Goats Cheese Tart	\$13.00
<i>With beetroot relish, walnuts and pear salad</i>	
Peking Duck Wellington	\$13.00
<i>Peking duck inspired filling wrapped in a flaky puff pastry, served with hoison dipping sauce</i>	
Salt cured smoked Tasmanian salmon	\$13.00
<i>With toasted sesame seeds, cucumber and cherry tomato, avocado and cream fraiche</i>	
Spicy Lamb Roll	\$13.00
<i>Curried lamb encased in a pastry shell, served with mint yoghurt</i>	
Moroccan Vegetables	\$13.00
<i>A delicious vegetarian alternative, with potato, carrots, onion, peas and corn infused with Turmeric, fennel, chilli and wrapped in puff pastry, served with harissa sauce</i>	
Prawns	\$13.00
<i>With preserved lemon, garlic, fresh basil, chives, mesculin lettuce, cucumber, cherry tomatoes drizzled with extra virgin olive oil</i>	

Main Course

<i>Fish Tajine</i>	<i>\$30.00</i>
<i>Salmon fillet, chermoula, cherry tomato, olives, roast capsicum, prunes and sweet potato, served with cous cous</i>	
<i>Reef and Beef</i>	<i>\$35.00</i>
<i>Grain fed 300g Scotch Fillet Steak cooked to your liking, served with potato croquette, asparagus, topped with prawns and scallops in a creamy garlic white wine sauce</i>	
<i>Duck Maryland</i>	<i>\$30.00</i>
<i>with beans, thyme, potato gratin and sticky orange sauce</i>	
<i>Rack of Lamb</i>	<i>\$32.00</i>
<i>Succulent 4 point rack of lamb served with black barley, roast cauliflower with a red wine Jus</i>	
<i>Lamb Noisette</i>	<i>\$32.00</i>
<i>Marinated lamb noisette in aromatic spice served with Lebanese Couscous, red capsicum, zucchini, smoked eggplant and fresh herbs</i>	
<i>Eye Fillet</i>	<i>\$32.00</i>
<i>Grain fed 250g eye fillet steak char-grilled to your liking, potato gratin and broccolini, served with your choice of peppercorn or béarnaise sauce</i>	
<i>Stir-Fried Prawns</i>	<i>\$31.00</i>
<i>Served with black bean, capsicum, shallots, coriander, ginger, soya sauce and coconut steamed rice</i>	
<i>Seafood Paella</i>	<i>\$29.00</i>
<i>Traditional Spanish Paella, arborio rice, cooked with fish, scallops, calamari, prawns, black mussels, tomato and chorizo sausage</i>	
<i>Mexican Chicken Parmia</i>	<i>\$29.00</i>
<i>Crumbed chicken breast topped with chorizo, Napoli sauce & Swiss cheese with green beans and crushed chat potato</i>	
<i>Cantonese Chicken</i>	<i>\$30.00</i>
<i>Free range chicken breast, marinated in Asian spice served with stir fried vegetables and rice</i>	
<i>Spaghetti Marinara</i>	<i>\$28.00</i>
<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

<i>Caesar Salad</i>	<i>\$16.00</i>
<i>Baby cos lettuce, parmesan, croutons, crispy bacon, poached egg with our special anchovy dressing</i>	
<i>Add</i>	
<i>chicken tenderloins or Tasmanian smoked salmon or king prawns</i>	<i>\$4.00</i>
<i>Warm Chicken Salad</i>	<i>\$17.00</i>
<i>Mesculin lettuce, crispy bacon, Spanish onion, kalamata olives, toasted pine nuts, Cherry tomato and Dijon mustard dressing</i>	
<i>Bocconcini Salad</i>	<i>\$16.00</i>
<i>Bocconcini cheese, Spanish onion, mesculin, roast capsicum, semi dried tomato, kalamata olives, cucumber topped with vinaigrette dressing</i>	
<i>Add</i>	
<i>chicken tenderloins or Tasmanian smoked salmon or king prawns</i>	<i>\$4.00</i>

Sides

<i>Sautéed Beans and almond flakes</i>	<i>\$7.00</i>
<i>Bowl of Jasmine Rice</i>	<i>\$6.00</i>
<i>Beer battered chips and aioli</i>	<i>\$7.00</i>
<i>Garden Salad – cucumber, olives and Spanish onions with our Mustard mayo dressing</i>	<i>\$7.00</i>
<i>Broccolini with sunflower seeds and preserved lemon</i>	<i>\$7.00</i>
<i>Mushrooms Sautéed with Garlic</i>	<i>\$7.00</i>
<i>Steamed Asparagus with Béarnaise Sauce</i>	<i>\$7.00</i>

Desserts

Salted Caramel Mousse	\$12.00
<i>Salted caramel ganache with a creamy salted caramel mousse on a caramel mud base, served with double cream. A must try for the caramel lovers!</i>	
Orange Jaffa Mud Slice	\$12.00
<i>A deliciously moist orange and chocolate cake topped with chocolate ganache, served with jaffa & orange icecream</i>	
Mars Bar Torte	\$12.00
<i>Indulge in a rich moist chocolate mud cake with a caramel centre, topped with chocolate ganache & crème fraiche</i>	
Orange Cake	\$12.00
<i>A deliciously light blend of fresh oranges to create and soft moist orange cake, with orange gelati</i>	
Sticky Date Pudding	\$12.00
<i>A very moist pudding with finely chopped dates covered with a sweet caramel butterscotch sauce and vanilla bean ice cream</i>	
White Chocolate Vanilla Mousse Cup	\$12.00
<i>A chocolate mud cake base with a creamy soft vanilla mousse, white chocolate ganache, Served with rum & raisin ice-cream</i>	
Creme Brulee	\$12.00
<i>Vanilla creme brule with crusted sugar and strawberry salad</i>	
Affogato	\$10.00
<i>Espresso coffee with vanilla bean ice cream</i>	
Australian Cheese Platter	\$18.00 for one / \$24.00 for two
<i>Selection of Australian cheeses, including Shadows of Blue, Willow Grove Brie, Cobram Vintage Cheddar served with dried fruit, crackers and lavosh bread</i>	
Gelato & Sorbet	\$10.00
<i>Three different flavors of gelato and sorbet with raspberry coulis</i>	
Dessert & Coffee Special	\$13.50
<i>Your choice from the Desserts above with a coffee from our espresso machine</i>	
Coffees, Tea & Espressos mug	\$3.50 reg / \$4.50

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