

## Reflections Restaurant Menu

### **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>	

### **Freshly Shucked Oysters**

<u>Oysters Natural: (GF)</u>	½ dozen \$19.00
<i>Served with cocktail sauce and lemon wedges</i>	1 dozen \$35.00
<u>Oysters Kilpatrick</u>	½ dozen \$21.00
<i>Bacon and Worcestershire sauce</i>	1 dozen \$37.00

### **Entrees:**

<u>Trio of Dips (V)</u>	\$18.00
<i>A selection of three, made in house dips, served with Turkish bread</i>	
<u>Extra Bread</u>	\$3.00
<u>Tapas</u>	\$26.00
<i>Marinated olives, pepper dews, chorizo sausage, falafel, twister prawns Meatballs, chicken &amp; garlic balls</i>	
<u>Chicken Tandoori</u>	\$14.00
<i>Chicken Tenderloin marinated in Tandoori Spice, served with capsicum, red onion &amp; raita</i>	
<u>Curried Lamb Roll</u>	\$14.00
<i>Curried lamb encased in a pastry shell with mint yoghurt dipping sauce</i>	
<u>Mexican Style Prawn Cocktail (GF)</u>	\$15.00
<i>With Mexican inspired Salsa and mesquite salad</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>Chinese Sausage &amp; Mushroom Congee</u>	\$15.00
<i>With Ginger &amp; Spring onion soy sauce</i>	
<u>Prawn Wonton Soup</u>	\$13.00
<i>Green vegetables, spring onion and noodles</i>	
<u>Scallop &amp; Prawn Dumplings</u>	\$13.00
<i>with soy and ginger dipping sauce</i>	
<u>Spicy Calamari</u>	\$15.00
<i>Deep fried spicy calamari with a salad garnish</i>	
<u>Corn Fritters (V)</u>	\$14.00
<i>Served with an avocado salsa</i>	

## **Main Courses:**

Pan fried Gnocchi with Moreton Bay Bugs \$28.00

*Moreton Bay Bug Meat cherry tomatoes, roasted pine nuts, pecorino cheese and asparagus creme*

Vegetarian Risotto (V/GF) \$24.00

*Arborio rice combined with a variety of mushrooms, broccolini, roasted almonds, bocconcini cheese and asparagus cream*

Seafood Paella (GF) \$34.00

*Traditional Spanish paella with white fish, scallops, calamari, Prawns, black mussels, peas, capsicum, shallots, spicy chorizo*

Linguini Marinara \$28.00

*Fish, Scallops, calamari, prawns, black mussels with Garlic, fresh basil  
Extra virgin olive oil and a touch of fresh chilli and parsley, your choice of tomato or cream sauce*

Korean Pork Loin \$30.00

*With stir-fried vegetables & Korean BBQ sauce*

Pan Fried Barramundi Fillets \$34.00

*Dusted with dukkha with potato croquettes, parmesan tomato & bisque sauce*

Chicken Supreme \$30.00

*Free range chicken breast, filled with red pesto and bocconcini cheese with Tarragon Sauce  
Rice Cake and broccolini*

Chicken Parmigiana \$29.00

*Lightly crumbed chicken schnitzel with double smoked ham and black jack aged cheddar  
Napoli sauce, chips and salad*

Dusted Flounder fillets \$29.00

*served with chips and salad, homemade tartare sauce*

Beef Vindaloo

*Tender beef medallions in a spicy Sri Lankan curry with jasmine* \$34.00

*Rice and broccolini with minted yoghurt and pappadams*

Singapore Noodles (V) \$24.00

*Selections with mixed vegetables soy sauce, fish sauce*

*Add Prawns* \$5.00

*Add Chicken* \$3.00

Malaysian Curry Laksa \$24.00

*Laksa sauce, coconut cream, bok choy, mixed vegetables,  
Rice noodles, crispy shallots and Egg*

*Add Prawns* \$5.00

*Add Chicken* \$3.00

## **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

Surf & Turf (GF) \$38.00

Eye Fillet Steak served with prawn, scallop, creamy garlic sauce,  
Potato croquettes and broccolini

Scotch Fillet \$37.00

Served with asparagus, fondant potatoes and Diane sauce

Char-grilled T-Bone Steak \$37.00

Topped with pink peppercorn sauce with roasted garlic chat potatoes and beans

Herb Crusted Rack of Lamb \$37.00

Served with Potato & Turnip Gratin, beans and red wine jus

### **Salads:**

Caesar Salad \$19.00

Baby cos lettuce, parmesan, croutons, crispy bacon, and 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

Mesclun lettuce, avocado, Spanish onion, semi-dried tomato,  
toasted cashews, cucumber, cherry tomato and Dijon mustard dressing

Greek Salad \$12.00

Feta, red onion, kalamata olives, cucumber, tomatoes, cos lettuce, red wine and olive oil

Garden Salad \$8.00

Mesclun lettuce, tomato, onion, olives, cucumber and lemon and olive oil dressing

**Sides** \$10.00

Broccolini with garlic and chilli (V, GF)

Sautéed mushrooms and fried garlic (V, GF)

BoK Choy with sesame and oyster sauce (V)

Sautéed asparagus with soy, garlic and ginger (V)

Crispy Potato Wedges with sweet chilli & Sour cream (V)

Beer battered chips with Aioli (V)

Jasmine Rice with coconut milk (V, GF)

## **Desserts:**

<u>Affogato</u> <i>Espresso coffee with vanilla bean ice cream</i>	\$10.00
<u>Crème Brule</u>	\$12.00
<u>Vanilla Bean Ice Cream with topping</u>	\$10.00
<u>Salted Caramel Opera Slice</u> <i>Chocolate Opera layered with Hazelnut praline Cream, salted caramel, coffee-soaked sponge and chocolate ganache</i>	\$12.00
<u>Chocolate Fondant with vanilla bean ice cream</u> <i>A decadent crunchy topped dessert, when heated releases a Belgian Chocolate Fondant from its warm and soft centre.</i>	\$12.00
<u>Raspberry and White Chocolate Slice</u> <i>Raspberry and white chocolate sponge layered with white chocolate and cream filling with a berry compote</i>	\$12.00
<u>Apple Crumble</u> <i>Sliced apples on a pure butter shortbread, topped with butter crumble with ice cream</i>	\$12.00
<u>Pecan Pie</u> <i>A rich butterscotch and pecan filling baked in pure butter shortbread, topped with Pecan halves and served with Ice Cream</i>	\$12.00
<u>Australian Cheese platter</u> <i>Selection of Australian cheeses, including shadows of Blue, Willow Grove Brie, Cobram Vintage Cheddar served with dried fruit, crackers and lavosh bread</i>	\$18.00 for one /\$30.00 for two
<u>Coffees, Tea &amp; Espressos</u>	\$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***

### ***Food Allergy Disclaimer***

*Any guests that have any form of medical condition, food intolerances or food allergies please be aware that whilst some items are Vegan & Gluten Free, there are other food sources used in our kitchen. The Best Western Airport Motel & Convention Centre makes every attempt to identify ingredients that may cause an allergic reaction for those with food allergies. However, there is always risk of cross-contamination as in our kitchen we use products such as milk, eggs, gluten, seafood, peanuts, other nuts, onions, garlic, sesame seeds and capsicum, although we have strict cross-contamination policies; we cannot guarantee a total absence of these products in any of our cuisine's, meat, carbs nor vegetable. Customers with food allergies must be aware of this risk. We will not assume any liability for adverse reactions from the food consumed, or items one may come into contact with whilst eating any of our meals or itemised food sources*