

Reflections Restaurant Menu 2021

Entrée

Garlic Bread 8
Add Mozzarella cheese 9.5

Bruschetta (V) 9.5
Sourdough bread topped with olive tapenade diced tomato,
Spanish onion, olive oil and shaved parmesan cheese – gluten free
Available

Freshly Shucked Oysters

Oysters Natural (GF) – Served with cocktail sauce and lemon
wedges ½ dozen 19
1 dozen 35
Oyster Kilpatrick -Bacon and Worcestershire sauce ½ dozen 21
1 dozen 37

Trio of Dips (V) 18
A selection of three, made in house dips, served with pitta
bread
Extra Bread 2

Curried Lamb Roll 14
Curried lamb encased in a pastry shell with mint yoghurt
dipping sauce

Arancini Balls (V) 12
Homemade Arborio rice ball with fetta and semi dried tomatoes,
tomato relish and chilli aioli

Prawn Wonton Soup 13
Green vegetables, spring onion and noodles

Scallop & Prawn Dumplings 13
With soy and ginger dipping sauce

Moroccan Calamari 15
Deep fried with mild spices and salad garnish

Saganaki 15
Pan seared Kefalograviera cheese served with a lemon wedge

Main Course

Steaks – char-grilled

<u>Surf & Turf (GF)</u>	40
Eye Fillet Steak served with prawns, scallops, creamy garlic sauce, Potato croquettes and broccolini	
<u>Scotch Fillet</u>	40
Served with asparagus, potato gratin and pepper sauce	
<u>Wagyu Beef Cheeseburger</u>	28
Prime Wagyu beef burger, milk bun, double American cheese, Bacon, caramelized onion, tomato, cos lettuce, gherkins with chips & aioli	
<u>Rack of Lamb</u>	38
Served with potato gratin, beans, and red wine jus	

Pasta & Risotto

<u>Linguine Marinara</u>	29
Fish, Scallops, calamari, prawns, black mussels with garlic, fresh basil, EVOO and touch of fresh chilli and parsley and white wine	
<u>Seafood Paella (GF)</u>	34
Traditional Spanish paella with white fish, scallops, calamari, Prawns, black mussels, peas, capsicum, shallots, spicy chorizo	
<u>Linguine Fungi</u>	25
Selection of mushroom, cream, shallots, garlic, parmesan And finished with truffle oil	
<u>Gnocchi Pesto</u>	25
Served with parmesan, basil and almond flakes, chorizo and Broccolini	
<u>Singapore Noodles (V)</u>	24
Served with mixed vegetable soy sauce and fish sauce	
Add Prawns	5
Add Chicken	4

Favourites

Chicken Parmigiana 29

Lightly crumbed chicken schnitzel with double smoked ham and Melted cheese, served with Napoli sauce, chips and salad

Fish & Chips 28

Crispy battered fresh fish tartare sauce, salad and chips

Chicken Souvlaki 32

Mediterranean spiced chicken, Greek salad, tzatziki, chips, and pita bread

Open Lamb Souvlaki 32

Slow cooked lamb shoulder, Greek salad, tzatziki, chips, and pita bread

Pan Fried Salmon Fillets 33

Served with potato croquettes, green beans, roasted cherry tomatoes, and Hollandaise sauce

Moroccan Veggie Stew 25

Eggplant, chickpea, zucchini, carrot, roasted cherry tomato, Napoli sauce with poached eggs. Served with pita bread

Salads

Caesar Salad 19

Baby cos lettuce, parmesan, croutons, crispy bacon, and poached egg with creamy anchovy dressing

Add Prawns 5

Add Chicken 4

Chicken Salad 19

Mescaline leaves, cucumber, Spanish onion, semi dried tomato, cherry tomato, Carrots, olives with balsamic mayonnaise

Greek Salad 15

Tomato, cucumber, olives, Feta cheese, oregano, cos lettuce and lemon dressing

Halloumi Salad 18

Grilled Halloumi cheese, wild rocket, figs, roasted walnuts, honey & EVOO

Sides

10

Broccolini with garlic and chili (V, GF)

Sauteed asparagus with Hollandaise sauce

Crispy potato wedges with sweet chilli and sour cream

Beer battered chips with Aioli (V)

Green beans with roasted cherry tomato and balsamic glaze (V)

Fresh garden salad with olive oil vinaigrette (V)

Apple Crumble:

Fresh spiced apples on a pure butter shortbread, topped with butter crumble served warm with vanilla ice cream

Chocolate Fondant:

A decadent, dark chocolate cake base, when heated, releases a Belgian chocolate fondant from its warm and soft centre with vanilla ice cream.

Baked New York Cheesecake:

A smooth and creamy New York style cheesecake, consisting of Neuchâtel cream cheese on a gluten free biscuit crumb

Sticky Date Pudding:

A warm and moist cake, full of blended chopped dates, with a house made butterscotch caramel sauce with vanilla ice cream.

Duo of Chocolate Mousse:

Layered white and dark chocolate mousse on a chocolate sponge base, encased with a rich and smooth chocolate ganache.

Crème Brule:

Affogato:

Espresso coffee with vanilla bean ice cream.