

Reflections Restaurant Menu

Entrées:

<u>Garlic Bread</u>		10
<u>Bruschetta (V)</u>		13.5
Sourdough bread topped with olive tapenade, diced tomato, Spanish onion, olive oil and shaved parmesan cheese <i>gluten free option available</i>		
<u>Prawn Gyoza</u>		14
Prawn dumplings with ginger and soy dressing		
Freshly Shucked Oysters:		
<u>Natural (GF)</u> with cocktail sauce and lemon wedges	½ dozen	19
	1 dozen	35
<u>Kilpatrick</u> - Bacon and Kilpatrick sauce	½ dozen	21
	1 dozen	37
<u>Trio of Dips (V)</u>		18
A selection of three house made dips with warm pita bread		
Extra Bread		2
<u>Curried Lamb Roll</u>		14.5
Curried lamb encased in a pastry shell with mint yoghurt dipping sauce		
<u>Arancini Balls (V)</u>		14.5
Homemade Arborio rice ball with fetta and semi dried tomatoes, tomato relish and garlic aioli		
<u>Prawn Wonton Soup</u>		14.5
green vegetables, spring onion and noodles		
<u>Scallop & Prawn Dumplings</u>		14.5
with soy and ginger dipping sauce		
<u>Moroccan Style Calamari</u>		19
deep fried with mild spices and salad garnish		
<u>Saganaki</u>		18
Pan-fried Greek style kefalograviera cheese with a lemon and ciabatta bread		

Main Courses:

<u>Surf & Turf (GF)</u>	44
Eye Fillet char-grilled with prawns, scallops, creamy garlic sauce potato croquettes and broccolini	
<u>Scotch Fillet</u>	42
Char-grilled with potato gratin, Broccolini and pepper sauce	
<u>Wagyu Beef Cheeseburger</u>	30
Prime Wagyu beef patty, milk bun, double American cheese bacon, caramelized onion, tomato, cos lettuce, gherkins, beer battered chips & peri peri aioli	
<u>Chicken Burger</u>	26
Grilled chicken with smashed avocado, Spanish onion, Tomato, roasted capsicum & milk bun, Cos lettuce beer battered chips & peri peri aioli	
<u>Rack of Lamb</u>	40
Oven baked with potato gratin, green beans and red wine jus	
Pasta & Risotto	
<u>Spaghettoni Marinara Rosco</u>	34
Fish, Scallops, calamari, prawns, black mussels with garlic, fresh basil, EVOO and touch of fresh chilli, parsley and Napoli sauce	
<u>Seafood Paella (GF)</u>	34
Traditional Spanish paella with white fish, scallops, calamari, prawns, black mussels, peas, shallots, spicy chorizo	
<u>Linguine Fungi</u>	27
Selection of mushrooms, cream, shallots, garlic, shaved parmesan	
<u>Gnocchi Pesto</u>	27
with parmesan, basil, almond flakes, chorizo and Broccolini pesto	
<u>Linguine con Gamberi</u>	34
Prawns tossed with chilli, garlic, fresh tomato, white wine, capers extra virgin olive oil & parsley	
<u>Gnocchi Boscaiola</u>	27
Pan fried gnocchi with bacon, mushrooms, peas, parmesan cheese cream reduction, spring onion and garlic	
<u>Risotto Fruit de mer</u>	34
Saffron infused Arborio rice, shallots, clams, prawns, scallops, Fish, mussels, white wine with fresh parsley	
<u>Singapore Noodles (V)</u>	27
Served with mixed vegetables, soy sauce and fish sauce	
add Prawns	5
add Chicken	4

<u>Chicken Parmigiana</u>	32
Lightly crumbed chicken schnitzel with double smoked ham and Melted mozzarella cheese, served with Napoli sauce, chips and salad	
<u>Chicken Souvlaki</u>	32
Mediterranean chicken, lemon, fresh herbs, Greek salad, tzatziki, chips, pita bread & peri peri aioli	
<u>Lamb Souvlaki</u>	34
Slow cooked lamb shoulder, Greek salad, tzatziki, chips, and pita bread & peri peri aioli	
<u>Pan Fried Salmon Fillets</u>	35
with green beans, oven baked tomatoes with mushroom stuffing, Hollandaise sauce	
<u>Moroccan Vegetable Stew (V)</u>	27
Eggplant, chickpea, zucchini, carrot, roasted cherry tomato, Napoli sauce served with pita bread	
<i>add Chicken</i>	4
Salads:	
<u>Caesar Salad</u>	19
Baby cos lettuce, parmesan, croutons, crispy bacon, poached egg, creamy anchovy dressing	
add Prawns	5
add Chicken	4
<u>Chicken Salad</u>	20
Chicken tenderloin, Mescaline leaves, cucumber, Spanish onion, semi dried tomato, cherry tomato, carrots, olives, peanuts, roasted capsicum & balsamic mayonnaise	
<u>Greek Salad</u>	15
Tomato, cucumber, olives, Feta cheese, oregano, cos lettuce and lemon dressing	
<u>Halloumi Salad (V)</u>	18
Grilled Halloumi cheese, mescaline, figs, roasted walnuts, honey & EVOO	

Sides

10

Broccolini with garlic and chili (V, GF)

Crispy potato wedges with sweet chilli sauce

Beer battered chips with Aioli (V)

Green beans with toasted almond flakes and balsamic glaze (V)

Fresh garden salad with olive oil vinaigrette (V)

Desserts

14

Apple Crumble:

Fresh spiced apples on a pure butter shortbread, topped with butter crumble served warm 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.

Chocolate Cake (Vegan)

Chocolate raspberry date sponge topped with coconut chocolate ganache & buckwheat crumble

Mango Coconut Pebble:

Mango glaze coconut mousse centred with caramel, vanilla, a tropical fruit jelly insert, pineapple and almond cake. Set on a white choc and macadamia crunch base

Crème Brule:

A tradition French custard with caramelized toffee top

Affogato:

Espresso coffee with vanilla bean ice cream.

V = Vegetarian, GF = Gluten Free, EVOO = extra virgin olive oil.