

Reflections

RESTAURANT

MENU

ENTRÉES

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Garlic Bread (V)		\$10.00
Add cheese		\$3.00
Bruschetta (V)		\$14.50
Sourdough bread topped with olive tapenade, diced tomato, Spanish onion, olive oil and fata cheese, balsamic glaze Gluten free option available		
Freshly Shucked Oysters	½ dozen	1 dozen
Natural (GF) with mignonette sauce and lemon wedges		
	\$19.50	\$35.50
Kilpatrick - Bacon and Kilpatrick sauce		
	\$21.50	\$37.50
Trio of Dips (V)		\$19
A selection of three house made dips with warm pita bread, side of olives Gluten free option available		
Extra Bread		\$2
Arancini Balls (V)(GF)		\$15
Homemade Arborio rice ball with fetta and semi dried tomatoes & garlic aioli		
Soup of the day		\$14.5
Please ask staff for options		
Scallop & Prawn Dumplings		\$14.5
with soy and ginger dipping sauce		
Salt & Pepper Calamari(GF)		\$18.5
Lightly dusted with sea salt & scheszwan pepper, rice flour, tartar sauce, side salad, lemon wedge		
Polpette		\$18.5
Wagyu meat ball slow cooked with spicy napoli sauce, char'd sourdough bread Gluten free option available		

Buffalo chicken wings(GF)	\$15.00
6 chicken wings tossed in frank hot sauce, ranch sauce	

PASTA & RISOTTO

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Linguine Marinara	\$34.00
Fish, scallops, calamari, prawns, black mussels with garlic, pipis evoo and touch of fresh chilli, parsley and napoli sauce	
Linguine Vangolo	\$34.00
Pipis, prawns, Cherry tomatoes, garlic, chilli, EVOO, white wine	
Seafood Paella (GF)	\$34.00
Saffron arborio rice with white fish, scallops, calamari, prawns, black mussels, peas, shallots, spicy chorizo & Napoli sauce	
Duck Risotto (GF)	\$34.00
Saffron arborio rice, duck fillet, mushrooms, shallot, garlic, grana Padano cheese	
Tagliatelle Fungi (V)	\$28.00
Selection of mushrooms, truffle oil, shallot, garlic, grana Padano cheese, cream sauce	
Tagliatelle Ragu	\$28.00
Slow cooked wagyu beef Bolognese, grana Padano cheese	
Gnocchi Sugo (V)	\$28.00
Potato gnocchi with Napoli sauce buffalo mozzarella, fresh basil	

Gnocchi Chorizo	\$34.00
Potato gnocchi, Chorizo, prawns, peas, shallot, garlic, rose sauce, grana Padano cheese	

Vegan coconut curry (V)	\$27.00
Served with mixed vegetables, tofu, coconut curry with rice, papadum	
Extra Prawns	\$5.00
Extra Chicken	\$4.00

ON THE STONE

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Surf & Turf	\$46.00
Angus Eye Fillet char-grilled with prawns, scallops, creamy garlic sauce chips and broccolini	
Scotch Fillet	\$44.00
Grain Fed Scotch fillet Char-grilled with chips, Broccolini and mushroom sauce	
Beef Cheeks (GF)	\$38.00
Slow cooked with red wine sauce, creamy mash potato, broccolini	
Wagyu Beef Burger	\$32.00
Prime Wagyu beef patty, milk bun, double American cheese bacon, caramelized onion, tomato, cos lettuce, burger sauce chips & truffle aioli	
Grilled Chicken Burger	\$30.00
Grilled Chicken with coleslaw, Spanish onion, Tomato, milk bun, chips & truffle aioli	

V - Vegetarian,
GF - Gluten Free,
EVOO - Extra Virgin Olive Oil
 Please let us know if you have any food allergies or special dietary requests

MAINS

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Rack of Lamb (GF) \$44.00
Oven baked with chat potatoes, honey glazed carrots and red wine jus

Chicken Parmigiana \$33.00
Lightly crumbed chicken schnitzel with smoked ham, Napoli sauce & Melted mozzarella cheese, served chips and salad or Chicken schnitzel with mushroom sauce, served chips and salad

Fish & Chips \$33.00
Butter fish fillet served with chips and salad, tartar sauce, lemon wedges

Chicken Souvlaki \$34.00
Mediterranean chicken, lemon, fresh herbs, Greek salad, tzatziki, chips, pita bread & truffle aioli

Lamb Souvlaki \$34.00
Slow cooked lamb shoulder, Greek salad, tzatziki, chips and pita bread & truffle aioli

Pan Fried Salmon Fillets (GF) \$35.00
with Seasonal greens, chat potato, creamy lemon dill sauce

SALADS

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Caesar Salad \$21.00
Baby cos lettuce, parmesan, croutons, crispy bacon, poached egg, creamy anchovy dressing

Extra Prawns \$6.00
Extra Chicken \$5.00

Chicken Salad (GF) \$22.00
Chicken tenderloin, Mescaline leaves, cucumber, Spanish onion, Chat potato, cherry tomato, carrots, olives, roasted capsicum & ranch dressing

Greek Salad (GF) \$15.00
Tomato, cucumber, olives, Feta cheese, oregano, cos lettuce and lemon dressing

Extra Grilled calamari \$6.00
Extra Chicken \$5.00

Thai Beef Salad (GF) \$24.00
Grilled steak, mescaline, cucumber, cherry tomato, red onion, basil, mint, coriander, toasted peanuts & fresh chilli with lime fish sauce dressing

SIDES

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Broccoli with Garlic, EVOO (V,GF) \$11.00

Crispy Potato Wedges with Sweet Chilli Sauce & Sour Cream \$11.00

Crispy Chips with Truffle Aioli (V) \$11.00

Creamy Mashed Potatoes with Gravy \$11.00

Asian Slaw Salad (V)(Gf) \$11.00

Sea Salt Rosemary Chat Potato with Sour Cream (V,GF) \$11.00

DESSERTS

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Apple Crumble \$14.00
Fresh spiced apples on a pure butter shortbread, topped with butter crumble served warm with vanilla ice cream

Sticky Date Pudding \$14.00
A warm and moist cake, full of blended chopped dates, with a house made butterscotch caramel sauce with vanilla ice cream.

Crème Brulee (GF) \$14.00
A tradition French custard with caramelized toffee top

Tiramisu \$14.00
Layers of coffee-soaked ladyfingers with mascarpone cream, chocolate flakes, cocoa powder

Chocolate Fondant \$14.00
Soft pudding with melted chocolate, candied hazelnuts with vanilla ice cream

Affogato \$14.00
Espresso coffee with vanilla bean ice cream

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