

Reflections Restaurant

ENTREES

KANGAROO ISLAND OYSTERS	(6) 15 (12) 29
Fresh American River Oysters served Natural Kilpatrick Grilled Rockefeller	
SCALLOPS ^{GF}	18
Caramelised Scallops with Confit Petite Potatoes, Watercress Veloute and Crisp Prosciutto Shards	
SALMON	19
Fresh Crumbed Atlantic Salmon, Sweet Katsu Curry with Steamed Rice and Pickled Cucumber	
LAMB BACKSTRAP	18
Grilled South Australian Lamb Backstrap with warm Beetroot Chutney, Labneh, Spiced Pear, Walnut and KI Fig Reduction	
INVOLTINO ^{VT}	17
Sicilian Style Eggplant and Ricotta Gnocchi with Roasted Tomato and Basil Reduction	
HALOUMI ^{VT}	18
KI Haloumi Mille Feuille layered with Tomato and Chilli Jam and Flakey Pastry finished with Green Pea Puree	

MAINS

KANGAROO ISLAND KING GEORGE WHITING	34
Fresh King George Whiting Fillets lightly Tempura Battered, served with Steamed Fragrant Rice, Teriyaki Summer Vegetables & Lime Mayonnaise (Grilled Option Available)	
CONFIT DUCK	32
Fresh Pappardelle with Confit Duck, Tomato and Olive Ragout, finished with Kangaroo Island Manchego	
KANGAROO ISLAND LAMB	37
Slow Roasted Lamb Shoulder with Crisp Polenta Gratin, Warm Feta, Blistered Cherry Tomato and Fresh Mint Salad, Red Wine Jus	
EYE FILLET ^{GF}	36
Pan Roasted Eye Fillet with Roasted Celeriac, Mushroom Duxelle, Creamed Spinach and Jus	
SOUTH AUSTRALIAN PORCHETTA ^{GF}	34
Crackled South Australian Pork Belly with Parsnip Puree, Colony Cove Cider Reduction, Crisp Green Apple and Radish Salad	
CHICKEN VEGETABLE PIE	28
Baked Free Range Chicken, Braised Leek and Fresh Baby Corn Pot Pie with Whipped Desiree Potato Mash	
BUTTERNUT AND SPINACH ROTOLO ^{VT}	28
Roasted Butternut Pumpkin and Baby Spinach Rotolo, Crispy Sage Beurre Noisette, Roma Tomato Coulis	

DESSERTS

SWEET TEMPTATION ^{GF}	14
Chocolate and Espresso Marquise with Orange Anglaise and Pistachio Cream	
CRÈME BRULEE	14
Caramelised Banana and Baileys Crème Brulee with Chocolate Mousse and Brandy Snap Biscuit	
FRUIT DELIGHT	14
Passion Fruit Delice with Lemon Sorbet and Blueberry Coulis	
KANGAROO ISLAND AFFOGATO	14
With KIS Honey & Walnut Liqueur	
KANGAROO ISLAND CHEESE SELECTION	18
Selection of our finest KI Cheeses, served with Green Apple Chutney, Fresh Grapes and Grissini & Lavosh Crackers	

^{GF} - Gluten free ^{VT} - Vegetarian

SIDES

8
Rocket and Parmesan salad Steamed Seasonal Greens Desiree Potato Mash Bowl of Chips