

# Welcome to Reflections Restaurant

2017 Kangaroo Island Food, Wine & Tourism Awards winner



## SOUTH AUSTRALIAN OYSTERS GF

*Fresh Pacific Oysters served*

Natural (GF)	(half doz) 15 (doz) 28
Kilpatrick (bacon & worcestershire sauce)	(half doz) 16 (doz) 29
Salsa verde (KI olive oil, parsley, basil, garlic)	(half doz) 16 (doz) 29
'Mama Mia' (slow cooked napolitana sauce, gratinated KI thisby cheese)	(half doz) 16 (doz) 29

## ENTRÉE

Grilled ciabatta bread with dukkah & kangaroo island olive oil (VT)	4 (1 serve)
'Susi Cruz' chargrilled ciabatta, spanish prosciutto, vine ripe tomato, and shredded basil	15
Crispy fried thai style barramundi with fragrant rice, green apple salad	18
Caramelized kangaroo island haloumi with heirloom tomato salad, sticky fig reduction, basil crumb (VT)	17
Wild porcini mushroom and kangaroo island feta arancini with garlic aioli and fresh lemon (VT)	16

# Reflections Restaurant



## MAINS

Crackled, free range pork belly with colony cove cider jam, confit potato, cauliflower puree, crisp apple and speck	32
Fresh pappardelle with slow cooked south rock lamb and tomato ragu, shaved parmesan	30
Chef's garden salad mescaline lettuce, carrot, heirloom tomatoes, red onion, whole grain mustard vinaigrette (VT)	20
Add KI honey glazed oven roasted succulent chicken breast	6
Pan roasted grain fed 'riverview' eye fillet with chargrilled truffled asparagus, mushroom duxelle, crisp potato and jus	36
Tempura battered kangaroo island king george whiting with vegetable medley, soy glazed bok choy and finger lime mayonnaise	34
Orrechiette pasta with kangaroo island lamb chorizo, blistered cherry tomatoes, red onion, slow cooked napolitana	30
Atlantic salmon saltimbocca with sage, crisp prosciutto and warm potato salad, pistachio pesto	32
Orrechiette pasta, slow cooked napolitana, blistered cherry tomatoes, baby spinach, capsicum, confit garlic, (VT)	27

## SIDES 8

Rocket and parmesan salad GF VT	Steamed seasonal greens GF VT
Rosemary roasted chat potatoes GF VT	Bowl of chips VT

## DESSERTS

Kangaroo island honey parfait served with a kiwi and a strawberry coulis, roasted almonds	14
Warm sticky date pudding, soft chantilly cream and a vanilla and caramel pouring sauce	14
Sweet lemon curd tartlet made with KIS limoncello, fruit berry compote, candied lemon rind	14
Warm greek style doughnuts dusted with cinnamon sugar, served with salted caramel ice cream	14
Kangaroo island affogato KIS honey & walnut liqueur and vanilla ice cream	14
Selection of finest australian cheeses served with kangaroo island fig compote, fresh grapes, grissini & lavosh crackers	18