

Welcome to Reflections Restaurant

2017 & 2018 Kangaroo Island Food, Wine & Tourism Awards winner

Mercure
HOTELS
KANGAROO ISLAND
LODGE



STARTERS

American river freshly shucked oysters	
Natural	3.5 ea
K.I spirit infused deep sea ocean granita	4 ea
Kilpatrick	4 ea
House made sourdough, coastal rosemary, K.I thisby cheese, triple whipped butter (3)	10
Confit K.I abalone, blood orange gel, sea parsley, mango mirin, desert lime sand	24
South rock lamb carpaccio, katjera marmalade, feral cucumber, lotus, wood sorrel, native chimichurri	21
Kingfish ceviche, avocado mouse, davidson plum, guava, tapioca crisp, wattle seed crème fraiche	22

MAINS

S.A 350g 28 day aged rib eye steak, broccolini, charcoal yam, champagne & mountain pepper butter, bay of shoals jus	40
Pork belly, potato whip, truffle parsnip, leek ash, compressed fennel, K.I cider and muntrie jus	38
Wild duck, gai lan, potato whip, shiminji mushrooms, forbidden rice, kakadu plum, xo master reduction	38
Fresh atlantic salmon, sweet potato moose, lemon aspen puree, asparagus, karkalla, pickle foam	39
S.A smoked kangaroo, beetroot mousseline, pumpkin, charred heirloom carrots, macadamias, local coffee & cocoa jus	39
Pan fried whiting, seared scallops, lemon grass, chili, ginger asian salad mix, river mint and finger lime yogurt	39
Edible garden-Please see staff for the chefs daily creation	27
Add native cherry smoked wild duck breast	12

SIDES

Seasonal greens, native thyme, K.I olive oil, limoncello butter	11
K.I mash potato, salsa verde, salt and vinegar oil	9
Local leaf salad, pickled vegetables, garden herbs, aged balsamic and fig	9

DESSERTS

Dulce de leche, strawberry zenzerino, wild orange, marsdenia frozen yoghurt	17
K.I Affogato, vanilla bean ice cream, arabic espresso coffee, KIS honey walnut liqueur	17
Green ant gin sorbet, burnt dragon fruit, native ginger soil, organic natura tea, white chocolate and lavender rocks	17
Cheese plate for 2 with the finest local cheeses, house made condiments, fruits, crackers and more	32

We wish to ensure you enjoy your dining experience please be responsible and notify staff of any dietary requirements or allergies when you order. Our Chef can prepare most dishes to suit your needs.