

REFLECTIONS RESTAURANT

2017 & 2018 Kangaroo Island

Food, Wine & Tourism Awards winner

STARTERS

ROSEMARY AND POLENTA SOURDOUGH (V)

From D'estrees Bay Bakery Davidson plum butter - \$8

DIP (V)

Roast carrot dip pomegranate, sumac and tortilla crisps - \$14

LAMB TATAKI

Yuzu crème fraîche, puffed capers, radish, lemon cauliflower - \$18

TAMARIND CHICKEN

Tamarind crispy buttermilk chicken, sesame and spring onion - \$16

SCALLOPS & CHORIZO

Pan seared scallops and chorizo, quandong romesco, tomato, garden peas and snow peas tendrils - \$24

BEETROOT CURED KINGFISH

Heirloom tomatoes, maple labna, fried leek, dill - \$20

SHEOK SMOKED SALMON

D'Estrees Bay Bakery sourdough, wattleseed crème fraîche, dill, radish - \$20

KANGAROO ISLAND CHARGRILLED OCTOPUS

Daikon radish, watermelon, golden beetroot and honey mustard dressing - \$20

Please notify staff of any dietary and allergies on ordering.

MAINS

S.A. RIB EYE STEAK

S.A 350g 28 day aged rib eye steak, smashed chat potatoes, charred shallots, broccolini, jus - \$40

CRISPY PORK BELLY

Seasonal greens, Polenta, pickled fennel, exotic mushrooms, K.I jus - \$36

LAMB SHOULDER

Saffron preserved lemon labna, Kangaroo island honey glazed carrots, pomegranate - \$36

S.A. SMOKED KANGAROO

Beetroot mousse, pumpkin, charred heirloom carrots, macadamias, jus - \$39

BASIL CHICKEN PESTO LINGUINE

Toasted almonds, parmesan, heirloom tomatoes, and mushroom - \$32

KANGAROO ISLAND WHITING

Pan-fried or KI pale ale tempura battered with chimichurri dressed Asian salad - \$38

SEAFOOD SAGANAKI

Prawns, mussels, calamari, ouzo sugo, fetta, fresh herbs - \$38

EDIBLE GARDEN (V)

Chargrilled pumpkin and heirloom carrots, Black garlic maple yogurt dressing and puffed grains - \$24

SIDES

SEASONAL GREENS

K.I olive oil, - \$11

LEAF SALAD

Pickled vegetables, herb dressing - \$9

MASH POTATO

Mash potato, salt and vinegar - \$9

BEER BATTERED CHIPS

Tomato sauce and aioli - \$9

DESSERTS

Butterscotch Tiramisu - \$17

Dark chocolate ice cream, ginger crumb, caramel - \$15

Affogato, coffee, vanilla ice cream, kahlua - \$17

Watermelon sorbet, dragon fruit, white chocolate and lavender - \$17

Cheese plate for 2 with the finest local cheeses, fruit and lavosh - \$ 32

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