

Reflections

To Start

SOURDOUGH LOAF -12
KI extra virgin olive oil (EVO) and balsamic vinegar

KANGAROO ISLAND OLIVE TRIO – 18
Smoked kalamata olives, truffle scented tapenade, Barossa Feta crumble, lemon myrtle infused EVO, sour dough

Entrée

MUSHROOM ARANCINI (V) -18
Truffle aioli, Parmesan, porcini powder

AMERICAN RIVER OYSTERS (6)- 24
Natural or Kilpatrick

KANGAROO ISLAND MARRON (1) – 35
Garlic, capers, lemon butter, sundried tomato salsa, nori cracker

Main Course

WAGYU RUMP MARBLE SCORE 9 (GF) - 47
Roasted butternut pumpkin, leeks, charred spring greens, horseradish cream, red wine jus.

CRISPY SKIN BARRAMUNDI (GF) - 42
Wok fried mushrooms and Asian greens, sesame soy glaze, black garlic, chili emulsion.

12 HOUR PRESSED LAMB SHOULDER (GF) - 42
Mediterranean vegetables ragout, puy lentils, minted salsa verdi, honey rosemary glaze.

TRADITIONAL EGGPLANT PARMIGIANA (V) – 34
Wild rocket, parmesan salad, Sicilian sugo

CRISPY VEGAN CAULIFLOWER (VE) -32
Chickpea puree, fried cauliflower, arugula, salsa

Sides

KANGAROO ISLAND POTATOES – 12
Local potatoes, roasted in wagyu fat & caramelized shallots. Perfect with our meat dishes!

WARM GREENS – 14
Asparagus, Hollandaise, bacon & panko crumble

LEAFY GREEN SALAD – 9
House made honey and lemon vinaigrette

Please note: A minimum spend of one main course per person is applicable.

Sorry- No separate accounts.
We are happy to split your bill evenly over your table.

GF – Gluten Free V – Vegetarian VE –Vegan.

A SURCHARGE OF 15% APPLIES ON ALL PUBLIC HOLIDAYS