Reflections

STARTER

FOCACCIA (VE) 12
Kangaroo Island extra virgin olive oil & balsamic reduction

AMERICAN RIVER OYSTERS (A) (GF)
natural 28.50 • kilpatrick 33 • mornay 33

ENTRÉE

WILD MUSHROOM ARANCINI (V) 24
truffle aioli, Parmesan, porcini powder

TEMPURA SOUTH AUSTRALIAN YELLOWFIN WHITING (A) 29
house-made light batter, asparagus, tentsuyu dipping sauce

PAROO FIRE-GRILLED KANGAROO SKEWERS (GF) 26
quandong & bush spice chimichurri, roasted macadamia crumb, smoked sea salt

PEPE'S SOUTH AUSTRALIAN PUMPKIN RAVIOLI E 22 M 37
blue cheese cream, toasted walnuts, crispy kale, pink pepper.
or chilli-infused KI olive oil, toasted walnuts, crispy kale, pink pepper (VE)

MAIN COURSE

LEGACY WAGYU STRIPLOIN 250gm (MS 8) (GF) 72
roasted wagyu potatoes, roasted truss tomatoes, smoked seal salt, Kangaroo Island shiraz reduction
add blue cheese sauce + 6

BRAISED LAMB SHOULDER (GF) 52
house-made tzatziki, roasted eggplant escalivada, green peas

CONFIT DUCK LEG (GF) 48
parsnip puree, roasted vegetables, cavolo nero, Kangaroo Island sticky fig jus

CRISPY SKIN TASMANIAN SALMON (A) (GF) 48
celeriac remoulade, Kangaroo Island mulberry gin, burnt orange & beetroot confit, grilled asparagus

EGGPLANT PARMIGIANA (GF) 39
house-made, with a Parmesan, rocket, apple & sticky balsamic salad

SIDES TO SHARE

BURRATA & CAPONATA 22
Sicilian-style eggplant & Mediterranean vegetable caponata, creamy burrata, fig balsamic glaze

SEASONAL ROASTED VEGETABLES & GREENS (VE) (GF) 18
tahini dressing, za'atar spice

CHEF'S SALAD (VE) (GFO) 18
leafy greens, roasted capsicum, red onion, heirloom cherry tomatoes, bocconcini,
sourdough croutons, balsamic vinaigrette, fresh basil

Local Kangaroo Island product

A SURCHARGE OF 15% APPLIES ON PUBLIC HOLIDAYS.

SEAFOOD ORIGIN A = Australian I = Imported M = Mixed. (V) VEGETARIAN (GF) GLUTEN FREE (VE) VEGAN (GFO) GLUTEN FREE OPTION

Please note: a minimum spend of one main course (or equivalent) per person is applicable.
One account per table. We are happy to split your bill evenly. No separate accounts.

Our restaurant kitchen handles a variety of ingredients, including milk, wheat, soybean, shellfish, tree nuts, sesame, peanuts, and eggs, along with other allergens. We take every precaution to prevent cross-contamination, please be aware that there is a possibility of inadvertent presence of allergens in our food.