

Menu

Starters

Garlic Bread	\$4.00
Dukkha Tasmanian olive oil, crusty bread & olives	\$10.00
Dip Plate with crudités and toasted pita	\$15.00
Extra Bread	\$3.00

Entrée

Pesto & Cheddar Arancini (v) with garlic aioli	\$9.00
Croquettes (v) roast garlic croquettes with Napolitana sauce	\$9.00
Baked Camembert (v) garlic & herb baked camembert with ciabatta	\$12.00
Crumbed mushrooms (v) stuffed with goats cheese and fetta served with garlic aioli	\$12.00

Reflections

Mains

Mushroom Rissoto (v, gf)	\$18.00
sautéed field mushroom risotto served with parmesan	
Grilled Fish of the Day (gf)	\$29.50
served with grilled zucchini, toasted walnut & marinated fetta salad and potato mash	
Battered Fish	\$25.00
battered fresh fish fillets with chips, salad and tartare	
Spiced Calamari	\$24.00
lightly fried calamari, dusted with mild spices and served with fresh cous cous & roast garlic aioli	
Grilled Chicken Breast (gf)	\$26.00
tender grilled chicken breast with pesto cream, potato mash, parmesan & rocket salad	
Slow Roasted Pork Belly (gf)	\$28.00
slow roasted pork belly served with Waldorf salad & sticky honey glaze	
Crumbed Scallops	\$26.00
Tasmanian crumbed scallops with chips, salad and house made tartare	
400g Scotch Fillet	\$32.00
prime 400g Scotch Fillet, served with asparagus & radish salad, chips and green pepper sauce	

Sides

Chips with aioli	\$6.00
Seasonal Greens	\$6.00
Asparagus, parmesan & toasted walnut salad	\$6.00

Reflections

Desserts

Please see the desserts board for today's delicious desserts.

Coffees

Cappuccino

Cup

\$3.80

Mug

\$4.20

Latte

\$3.80

\$4.20

Flat White

\$3.80

\$4.20

Long Black

\$3.80

\$4.20

Short Black

\$3.00

Chai Latte

\$3.80

Tea

English Breakfast

Pot

\$3.50

Earl Grey

Dilmah

Irish Breakfast

Peppermint

Camomile

Green Tea

Reflections