

# REFLECTIONS RESTAURANT

## LUNCH MENU

### ENTRÉE

<b>Garlic Bread (vg)</b>	<b>\$13</b>
<i>Add Cheese</i>	<b>+\$2</b>
<b>Soup of the day</b>	<b>\$13</b>
<i>Fresh bread &amp; butter</i>	
<b>Mushroom &amp; Pumpkin Bruschetta (vg)</b>	<b>\$16</b>
<i>Sautéed mixed mushrooms, pumpkin, peanut butter spread and goat cheese on sourdough bread</i>	
<b>Spicy Korean Chicken Wings</b>	<b>\$15</b>
<i>Deep fried chicken wings with Korean style chilli spicy sauce and pickled radish</i>	
<b>Abbey Beach Tacos</b>	<b>\$18</b>
<i>Gluten Free Option</i>	<b>+\$2</b>
<i>All served in a flour tortilla, tomato salsa, Asian coleslaw, jalapeno and avocado aioli</i>	
<b>Grilled Chicken Tacos</b>	
<b>Battered Snapper Tacos</b>	
<b>Crumbed Halloumi Tacos</b>	
<b>Bowl Of Chips</b>	<b>\$12</b>
<i>Served with tomato sauce and aioli (vg)</i>	
<b>Bowl of Wedges</b>	<b>\$13</b>
<i>Served with sweet chilli sauce and sour cream (vg)</i>	

### SALADS

<b>Tofu Soba Noodle Salad (vegan)</b>	<b>\$22</b>
<i>Grilled teriyaki tofu, soba, cabbage, carrot, bean shoot, spring onion, creamy sesame garlic dressing</i>	
<b>Grilled Baby Octopus Tomato Salsa Salad (gf,df)</b>	<b>\$23</b>
<i>Grilled baby octopus, roquette, tomato salsa, roast macadamia, balsamic glaze</i>	
<b>Caesar salad</b>	<b>\$22</b>
<i>Cos lettuce, bacon, soft boiled egg, croutons, parmesan cheese, caesar dressing</i>	
<i>All salads - Add grilled chicken \$6, grilled prawns \$7, smoked salmon \$8</i>	

### MAINS

<b>Traditional Chicken Parmigiana</b>	<b>\$28</b>
<i>Crumbed chicken breast topped up with ham, napoli sauce, melted cheese served with chips and side salad</i>	



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### MAINS

<b>Steak Burger</b> <i>120g scotch fillet steak, lettuce, caramelized onion, gherkin, tomato, Swiss cheese, BBQ and aioli sauce in a burger bun served with chips</i>	<b>\$26</b>
<b>Spicy Lamb Burger</b> <i>Homemade Indian lamb pattie, roquette, grilled red capsicum, red onion, tzatziki sauce, hummus in a burger bun served with chips</i>	<b>\$29</b>
<b>Teriyaki Tofu Burger (vegan)</b> <i>Teriyaki tofu, coleslaw, wasabi miso mayo, Japanese tonkatsu sauce in a burger bun served with chips</i>	<b>\$24</b>
<b>BBQ Meat Lovers Pizza</b> <i>Grilled chicken, ham, beef meatball, mozzarella cheese and BBQ sauce</i>	<b>\$26</b>
<b>Chilli Prawn Pizza</b> <i>Prawn, roast capsicum, chilli, roquette, mozzarella and napolitana sauce</i>	<b>\$27</b>
<b>Margherita Pizza (vg)</b> <i>Mozzarella cheese, fresh basil, EVOO and napolitana sauce</i>	<b>\$19</b>
<b>Gluten Free Option available</b>	<b>+\$5</b>

### KIDS MENU

<b>Chicken Nugget and Chips</b>	<b>\$13</b>
<b>Kids Fish &amp; Chips</b>	<b>\$14</b>
<b>Kids Ham &amp; pineapple pizza</b> <i>GF option available – Large size only</i>	<b>\$14</b> <b>+\$6</b>

### DESSERTS

<b>Sticky Date Pudding (vg)</b> <i>Served with butterscotch sauce, chocolate garnish and whipped cream</i>	<b>\$15</b>
<b>Mixed Berry Crumble (vg)</b> <i>Served with mascarpone</i>	<b>\$15</b>
<b>Chef's choice Panna Cotta (gf)</b> <i>Served with crumble and sauce</i>	<b>\$15</b>
<b>Cheese Platter (vg)</b> <i>Blue vein, vintage cheddar, brie served with grissini &amp; cracker, quince, grape, dried fruit and nuts</i>	<b>\$25</b>