REFLECTIONS RESTAURANT

LUNCH MENU

ENTRÉE

Roasted pepper and tomato soup	\$15
Served with a bread roll & butter	
Garlic Bread (vg) Add Cheese	\$13 + \$2
Bruschetta (v) Served with sun dried vine tomatoes, basil, red onions and drizzeled with olive oil	\$15

SALADS

Caesar salad	\$22
Baby Cos leaves with shaved parmesan, bacon and garlic croutons	
and anchovies	
Add char grilled chicken \$6, grilled prawns \$7, smoked salmon \$8	
Thai beef salad	\$27.50
Grilled marinated beef, cherry tomato, coriander, cucumber, mint,	
onion, lettuce tossed with Thai dressing	

MAINS

Beef burger Flame grilled in-house made beef burger Pattie layered with tomato, lettuce cheese, caramelised onion served with fries & smokey BBQ sauce	\$26
Chicken burger Flame grilled chicken breast layered with tomato, cos, cheese, caramelised onion, cranberry with fries & smokey BBQ sauce	\$27
Fish & chips Grilled or crispy tempura local fish with salad, fries & tartar sauce	\$27
Creamy butter chicken A delectable Indian chicken curry served with hot naan bread, mint raita and	\$32

poppadoms

REFLECTIONS RESTAURANT

LUNCH MENU

MAINS

BBQ meat lovers pizza Grilled chicken, ham, beef meatballs, mozzarella and BBQ sauce	\$22
Pizza funghi A celebration of assorted mushrooms finished with pine nuts	\$21
Margherita pizza (vg) Mozzarella, fresh basil, EVOO and napolitana sauce	\$19.50
Gluten Free Option available	\$+5
KIDS MENU	
Fish & chips Battered fish with fries, salad and tartar sauce	\$14
Chicken nuggets Chicken nuggets with fries, salad and tomato sauce	\$13
Burger Mini minced burger with lettuce, tomatoes fries & tomato sauce	\$14
Hawaiian pizza Napolitana sauce, ham, pineapple & cheese	\$14
Margherita pizza Napolitana sauce, slice tomatoes, basil & cheese	\$12
DESSERTS	
Crème brulée Homemade vanilla cream brulee served with biscotti	\$15
Fresh fruits Fresh sliced seasonal fruits	\$13
Ice cream sundae with topping 3 scoops of vanilla ice cream served with your choice of strawberry, chocolate or banana topping	\$9

Abbey hot chocolate brownie	\$14.50
Baked fresh and served with vanilla ice cream	