



REFLECTIONS RESTAURANT

LUNCH MENU

ENTRÉE

- Roasted pepper and tomato soup** \$15
Served with a bread roll & butter
- Garlic Bread (vg)** \$13
Add Cheese +\$2
- Bruschetta (v)** \$17
Served with sun dried vine tomatoes, basil, red onions and drizzled with olive olive oil
- Marinated Margaret River olives & fetta** \$11
Served with toasted sourdough

SALADS

- Caesar salad** \$22
Baby Cos leaves with shaved parmesan, bacon and garlic croutons and anchovies
Add char grilled chicken \$6, grilled prawns \$12, smoked salmon \$8
- Roast Pumpkin and Quinoa Salad with Pomegranate** \$26
Butternut squash, quinoa, baby spinach served with balsamic vinaigrette
Add fried chicken +\$7
Add tuna +\$8

MAINS

- Beef burger** \$26
Flame grilled in-house made beef burger Pattie layered with tomato, lettuce cheese, caramelised onion served with fries & smokey BBQ sauce
- Chicken burger** \$27
Flame grilled chicken breast layered with tomato, cos, cheese, caramelised onion, cranberry with fries & smokey BBQ sauce
- Traditional Fish & Chips** \$29/\$33
Choice of 1 or 2 pieces of beer battered local fish served with fries, tartare sauce, and coleslaw
- Fijian Chicken Curry** \$36
A blend of masala and turmeric-infused chicken, served with rice and naan bread



REFLECTIONS RESTAURANT

LUNCH MENU

MAINS

Chicken and Chorizo Alfredo Pizza

Topped with chicken chorizo, creamy Alfredo sauce, and melted mozzarella cheese

\$28

Spicy Middle Eastern Pizza

Lamb mince seasoned with a blend of seven spices, paired with a mint yogurt drizzle

\$30

Margherita pizza (vg)

Mozzarella, basil, tomato sugo on crispy crust

\$22

Ask about our gluten free bases

+\$5

KIDS MENU

Fish & chips

Battered fish with fries, salad and tartar sauce

\$15

Chicken nuggets

Chicken nuggets with fries, salad and tomato sauce

\$13

Burger

Mini minced burger with lettuce, tomatoes fries & tomato sauce

\$16

Hawaiian pizza

Napolitana sauce, ham, pineapple & cheese

\$15

Margherita pizza

Napolitana sauce, slice tomatoes, basil & cheese

\$13

DESSERT

Crème brulée

Homemade vanilla cream brulee served with biscotti

\$16

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

Cheesecake of the Day - ask our waitstaff

Served with a dollop of cream and berry compote

\$15