

Garlic Bread \$10.50

Soup of the Moment with Bread & Butter \$12.00 ^

Tasting Platter \$27.00 ^

Salmon Wings & Dipping Sauce,
Lamb Croquette with Pea Pesto & Jus,
Spicy Calamari & Chilli Sauce,
Reflections Fried Chicken & B.B.Q Sauce

Bruschetta \$15.00 ^

Goats Cheese, Quince Jelly
Whitestone Windsor Blue, Pear Chutney & Walnuts

Salmon Wings Entrée \$14.00 gf & df

With Asian Style Sauce Main \$23.00 gf & df

Spicy Crispy Calamari Entrée \$13.00 gf & df

With Cucumber & Peanut Salsa, Chilli Relish Main \$22.00 gf & df

Sides: \$6.00

House Salad gf, Mashed Potato gf, Chips,
Steamed Vegetables with Hollandaise Sauce gf, Rice gf

gf = gluten free ^ = can be made gluten free df = dairy free

On All NZ Public Holidays there is a surcharge of 15%



REFLECTIONS
— CAFE & RESTAURANT —



The Superfood Salad \$19.00 gf

With Quinoa, Peas, Whitestone Feta, Avocado, Broccoli,
Cucumber & a Lemon Dressing with Micro Greens

Add Salmon \$25.00 gf

Slow Cooked Duck Leg Salad \$25.00 gf & df

With Spinach, Apple, Bacon, Hazelnuts & Red Wine Vinaigrette

Fettuccini \$25.00

With Forest Mushrooms, Spinach, Salami in a Creamy Mustard Sauce
& Shaved Parmesan

Roast Pork Loin on the Bone \$26.00^

With Duck Fat Potatoes, Cauliflower Purée, Black Pudding,
Apple 2 Ways, Crispy Bacon & Cider Jus

Market Fish (1 piece) \$23.00 (2 pieces) \$27.00

Panko Crumbed, Agria Chips, Green Pea Pesto, Our Tartare Sauce
& Lemon Wedge

Aoraki Salmon Fillet \$31.00 gf

With Crushed Potato, Pickled Red Onion, Fennel a la Croque,
Caper Berries & Salsa Verde

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The 36 Hour Beef Rib \$26.00 gf & df
With Our B.B.Q Sauce, Salsa Verde & Agria Chips

Lamb Shanks (1 piece) \$25.50 gf (2 pieces) \$31.50 gf
Braised in a Herb & Red Wine Gravy with Mash

Grilled Angus Ribeye Steak \$33.50 gf
With Thrice Cooked Potatoes, Salsa Verde, Garlic Purée & Jus

Grilled Angus Porterhouse Steak \$28.00 gf
With Agria Chips, Portobello Mushroom, Café de Paris Butter & Jus

Duo of Lamb \$36.00
Lamb Rump, Shank Croquettes, Mash, Green Pea Pesto & Jus

Reflections Double Beef Burger \$23.00^
With Onions, Streaky Bacon, Cheddar, Lettuce, Tomato, Beetroot,
Aioli & Relish in a Toasted Sourdough Bun with Chips

Sides: \$6.00
House Salad gf, Mashed Potato gf, Chips,
Steamed Vegetables with Hollandaise Sauce gf, Rice gf

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Desserts

- Vanilla Bean Panna Cotta \$14.00[^]
Chardonnay Poached Plums with Orange & Almond Biscotti
- Ricotta Doughnuts \$14.00 gf
With Chocolate Sauce, Strawberry Coulis & Vanilla Bean Ice Cream
- Dark Chocolate Brownie \$14.00 gf
Pinot Noir Gel, Mascarpone Cream & Vanilla Bean Ice Cream
- Tiramisu Our Way \$14.00
- Vanilla Ice Cream Sundae \$9.50[^]
With Sprinkles & Wafers
& a Choice of Chocolate, Raspberry or Caramel Topping
- Sweet Dreams \$8.50 gf
Vanilla Ice Cream with a Single Shot of Liqueur

Liqueur Choices: Amarula, Tia Maria, Baileys, Kahlua, Frangelico, Cointreau, Whiskey, Tullamore Dew, Galliano Black or Vanilla or Amaretto, Glayva, Drambuie, Black Spiced Rum, Benedictine, Grand Marnier, Lochan Ora

Please ask if you don't see a choice you would like, as we might have it

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Coffee Delights

Affogatto \$6.50 gf

Vanilla Ice Cream with a Double Shot of Coffee

Perk Me Up \$12.50 gf

Vanilla Ice Cream with a Double Shot of Coffee & a Single Shot of Liqueur

Cloud Nine Coffee \$9.50 gf

Hot Coffee with a Shot of Liqueur & Whipped Cream on Top

Liqueur Choices: Amarula, Tia Maria, Baileys, Kahlua, Frangelico, Cointreau, Tullamore Dew, Galliano Black or Vanilla or Amaretto, Glayva, Drambuie, Black Spiced Rum, Benedictine, Grand Marnier, Lochan Ora

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After Dinner Nightcaps

Brown Brothers Australian Tawny Port \$9.50 60ml

Taylor's 10 Year Old Tawny Port \$13.00 60ml

Taylor's 20 Year Old Tawny Port \$18.00 60ml

Whiskey Laphroaig (single malt) Aged 10yr \$12.00 15ml

Whiskey Glemorangie (single malt) Aged 10yr \$12.00 15ml

Whiskey Glenfiddich (single malt) Aged 12yr \$12.00 15ml

Remy Martin Fine Champagne Cognac \$12.00 15ml