

Garlic Bread 10.5

Soup of the Moment[^] with Bread & Butter 13

Marinated Kalamata Olives with Toasted Almonds gf 9

Polenta Chips gf 12.5
with Artichoke Cream, Sundried Tomato Salsa, Basil Pesto

Tasting Menu Platter Selection from the Menu 29

Spicy Crispy Calamari gf Entrée 15

With Cucumber & Peanut Salsa, Chilli & Garlic Sauce Main 23

Our Chicken Wontons 14

With Sweet and Sour Garlic Sauce

Spiced Lentil Cakes and Grilled Tofu gf can be made vegan 25

Grilled Asparagus, Sundried Tomato Salsa, Roasted Red Peppers
Pickled beets, Lemon and Extra Virgin Vinaigrette.

Masala Vegetable Curry df & vegan 21

With Rice and Tomato Chutney

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

Please Note our Oil in the Deep Fryer is Not Gluten Free

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

Te Mana Szechuan Spiced Lamb Rump 36

Pan Roasted Lamb Rump, Mushroom Duxelle, Kumara Rosti, Minted Pea Puree, Red Wine Jus

Pan Fried Market Fish 32

With Green Lipped Mussels Poached in Coconut Cream, Oyster Sauce, Basil Mash Potato, Melon Salsa.

Spiced Duck Breast gf 33

Dauphinoise Potato, Braised Baby Turnips, Capsicum Relish, Carrot Puree, Blackberry and Port Jus.

Braised Pork and Wild Mushroom Pappardelle 27

With Garlic, Spinach, in a Creamy White Wine Mustard Sauce, Shaved Parmesan.

Crispy Pork Belly ^ 33

Grilled Polenta, Carrot Puree, Black Pudding, Apple 2 Ways, Crispy Bacon & Cider Jus

Market Fish (1 piece) 23 (2 pieces) 27

Beer Battered, Agria Chips, Minted Green Pea Puree, Our Tartare Sauce & Lemon Wedge.

Aoraki Salmon Fillet gf 35

With Duck Fat Rosti, Grilled Asparagus, Artichoke Cream, Sundried Tomato Salsa, Caper Berries.

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Slow Cooked Duck Leg Salad gf & df 26

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

Lamb Shank Sous Vide gf (1 piece) 28 (2 pieces) 35

Dry Rubbed, Pumpkin Puree, Potato Mash, Red Wine Jus

Grilled Wakanui Ribeye Steak gf 39

With Duck Fat Potato Rosti, Chimichurri, Garlic Purée & Jus

Grilled Wakanui Porterhouse Steak^ 33

With Agria Chips, Portobello Mushroom, Café de Paris Butter & Jus

Reflections Double Beef Burger^ 25

With Caramelized Onions, Streaky Bacon, Cheddar, Lettuce, Tomato, Beetroot, Aioli & Relish in a Toasted Bun with Agria Fries

Reflections Fried Chicken Focaccia Sandwich^ 25

With Lettuce, Tomato, Caramelised Onion

Coriander Aioli in Toasted Focaccia with Agria Fries

Spicy Red Lentil Burger ^can be made df and vegan 26

With Guacamole, Onion Jam, Mesclun, Melted Cheddar,

Aioli & Kumara Fries

Sides: 6.5

House Salad gf, Mashed Potato gf, Agria Fries, Duck Fat Rosti gf

Steamed Vegetables with Hollandaise Sauce gf, Rice gf

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Dessert Menu

Peppermint Crème Brulee gf 14
With White Chocolate Shard & Vanilla Bean Ice Cream

Ricotta Doughnuts gf 14
With Chocolate Sauce, Raspberry Coulis &
Vanilla Bean Ice Cream

Dark Chocolate Tart gf 14
Orange & Red Wine Gel, Mascarpone Cream, Walnut Praline &
Vanilla Bean Ice Cream

Sticky Date Pudding 14
Warm Caramel Sauce, Vanilla Bean Ice cream, Walnut Praline.

Vanilla Ice Cream Sundae ^ 9.5
With Sprinkles, Wafers, Candied Nuts & Your Choice of
Chocolate, Raspberry or Caramel Topping

Sweet Dreams gf 8.5
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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REFLECTIONS
— CAFE & RESTAURANT —



Coffee Delights

Affogato gf 6.5
Vanilla Ice Cream with a Double Shot of Coffee

Perk Me Up gf 12.5
Vanilla Ice Cream with a Double Shot of Coffee & a Single Shot of Liqueur

Cloud Nine Coffee gf 9.5
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

Taylor's Tawny Port 9.5 60ml

Taylor's 10 Year Old Tawny Port 13 60ml

Whisky

Whisky Laphroaig (single malt) Aged 10yr 14 30ml

Whisky Glemorangie (single malt) Aged 10yr 14 30ml

Whisky Glenfiddich (single malt) Aged 12yr 14 30ml

Talisker (single malt) Aged 10yr 14 30ml

The Glenlivet Founders Reserve (single malt 14 30ml

Brandy & Cognac

Hennessy VSOP Cognac 14 30ml

Martineau Brandy 10 30ml