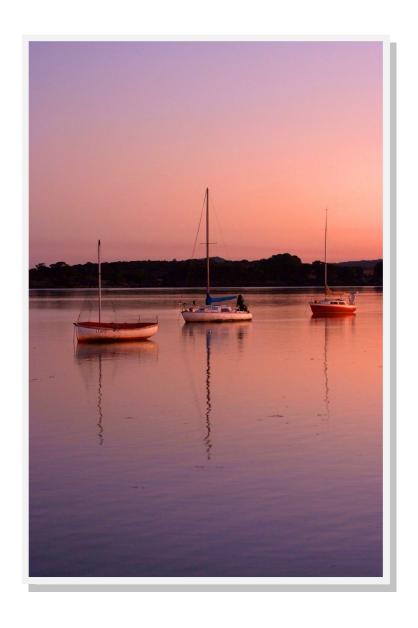


KANGAROO ISLAND LODGE



Welcome to Reflections Restaurant

Head Chef - Andrew Waterhouse

Andy came to Mercure Kangaroo Island Lodge 2¹/₂ years ago and transformed the quality and style of food on offer not only here at the Lodge but for the Island. His take on modern Australian cuisine with a French influence has been highlighted with reviews comparing his cuisine to some of the best in Australia.

ENTRÉE

CIABATTA BREAD VT

Grilled ciabatta bread with dukkah & KI Olive Oil \$4.00 (1 serve)

CAULIFLOWER SALAD GF / VT

Curried Cauliflower Salad with Toasted Cashews, Currants, Cumin yoghurt, lemon vinaigrette with a crunchy poppadum \$17

KANGAROO ISLAND OYSTERS GF

Fresh American River Pacific Oysters served

Natural

(6) \$14 (12) \$27

Kilpatrick (bacon & Worcestershire sauce) / Bearnaise

(6) \$15 (12) \$29

ISLAND PURE HALOUMI GF / VT

Fried local Island Pure Haloumi cheese 'Saganaki' with American River honey, fresh marjoram & sesame seeds \$14

SCALLOPS

Seared Scallops with grilled zucchini, pernod & chive parsley cream with flaky puff pastry \$18

BEEF & PORK POLPETTE

Lean beef & SA pork meatballs served in a warm tomato sugo finished with Island Pure Cygnet cheese and crusty bread \$17

SPINACH, SEMI DRIED TOMATO & CHEESE ARANCINI VT

Crispy fried risotto balls with spinach, semi-dried tomatoes & Island Pure Kefalotiri cheese served with garlic aioli & lemon

\$16

PRAWN & SWEET CORN FRITTERS

Fried Prawn and sweet corn fritters with Island Pure Labneh, lemon aioli & cress

MAINS

KANGAROO ISLAND LAMB

Slow roasted South Rock lamb shoulder with crisp polenta gratin, warm KI feta, blistered cherry tomato & fresh mint salad with KI red wine jus

\$36

VEAL INVOLTINO

Veal involtino saltimbocca with buttered cannellini beans, fresh kale and Island Pure keflatori cheese \$30

POTATO GNOCCHI VT

Fresh housemade potato gnocchi served with Island Pure manchego cheese and parsley cream finished with toasted walnuts

\$26

EYE FILLET GF

Pan roasted grain fed 'Riverview' eye fillet with field mushroom puree, saffron fondant potato & smoked speck red wine

jus

\$36

CRISPY SKINNED BARRAMUNDI GF

Wild crispy skinned Northern Territory barramundi with a carrot & cumin coulis, crisp broccolini and kalamata olive tapenade

\$30

HOUSE SMOKED ATLANTIC SALMON GF

'Applewood' smoked Atlantic Salmon fillet salad with baby gem lettuce, broad beans & kipfler potatoes dressed with a light horseradish mayonnaise

\$30

KANGAROO ISLAND KING GEORGE WHITING VT

Tempura battered Kangaroo Island King George whiting & zucchini flowers with prawn mousseline, steamed bok choy, chilli caramel & finger lime mayonnaise

\$34

CRISPY SKIN CHICKEN BREAST GF

Prosciutto wrapped crispy skin free range chicken breast pocketed with fennel butter on a autumn bean cassoulet \$32

MUSHROOM RISOTTO VT

Cavolo Nero & porcini mushroom risotto finished with Island Pure Thisby cheese & truffle oil \$28

SIDES \$8

Rocket and parmesan salad GF VT Steamed seasonal greens GF VT

Rosemary roasted chat potatoes GF VT Bowl of chips VT

Dear Guest, if you suffer from food allergies please advise your wait staff when ordering.

VT - Vegetarian GF - Gluten Free

DESSERTS

RED VELVET CHOCOLATE CAKE

Red velvet chocolate cake with raspberry jelly served with chocolate ganache & fresh cream

\$14

WHITE CHOCOLATE PANACOTTA GF on request

Island Pure yoghurt and white chocolate panacotta with brown sugar crumble & KI fig compote

\$14

CRÈME BRULEE GF

Citrus and cinnamon infused crème brulee with marinated seasonal berries

\$14

HONEY & WALNUT PARFAIT GF

KI Spirits honey & walnut liqueur parfait with salted caramel, cocoa mousse & candied orange

\$14

KANGAROO ISLAND AFFOGATO GF

With KI Spirits honey & walnut liqueur and vanilla icecream

\$14

CHEESE SELECTION

Selection of our finest Australian cheeses served with green apple chutney, fresh grapes, grissini & lavosh crackers

\$18

Reflections COCKTAILS

KI SUNRISE \$16

A refreshingly tropical mix of vodka, Malibu, orange juice, pineapple juice & raspberry

THE KISSENGER \$16

Lime & ginger liqueur with fresh lime, mint, ginger ale. A bright and light drink for balmy night

DRY MARTINI \$16

No cocktail list is complete with this classic made using KIS Wild Gin

TOM O'COLLINS \$15

Good old fashioned favourite with local O'Gin & fresh lemon

NOCTURNAL NOCINO \$14

A dark and delicious digestif with green walnut liqueur, barcadi, apple juice & a twist of fresh lemon

VIRGIN SUNRISE \$8

A fruity favourite for all ages - orange & pineapple juice with raspberry cordial