

Lunch & Dinner

Reflections @ Abbey Beach Resort

Where's the dessert menu you ask?

All you have to do is ask and our team will bring one to you!

Breads & Entrée

Garlic Bread VG Homemade	10
Cheesy Garlic Bread VG Homemade	12
Turkish "Pizza" Bread Caramelised Onion Chorizo Sausage Capsicum Jalapeño Mozzarella	14.5
Soup of The Day Fresh Bread Butter Please Ask Wait Staff for Today's Soup	12.5
Margaret River Venison & Squid Salad Rocket Fetta Semi Sun Dried Tomatoes Croutons	16
Smoked Salmon and Red Emperor Croquettes Cajun Crumb Guacamole	13.5
Warm Salad of Smoked Chicken GF & DF Bacon Asian Vegetables Soy Honey Ginger Dressing	15
Warm Marinated Olives GF & VG & DF Chilli and Garlic Served on their own	7.5
Wild Mushroom and Goats Cheese Arancini Bites VG Sun Dried Tomato Pesto and Rocket Salad	13
Korean Pork Sliders DF Ssamjang (Korean BBQ Sauce) Kimchi 3 Sliders	14
Chargrilled Lamb Kofta Kebabs Mint Yoghurt Coriander Salad Grilled Flatbread	14

Mains - Classics

Classic Fish and Chips DF 1 Piece OR 2 Pieces Beer Battered Fish Chips Garden Salad Tartare Sauce	22/27
Abbey Beef or Chicken Burger Your choice of either a Gourmet Beef Patty or Cajun Chicken Breast Toasted Roll Fried Egg Bacon Lettuce Tomato Cheese Tomato Relish	26
Mediterranean Vegetable Fettuccini Fresh Tomato Sauce Basil Pesto Parmesan	24
Fettuccini Carbonara Onion Bacon Mushrooms White Wine and Garlic Cream Sauce Parmesan	26
Traditional Chicken Parmigiana Free Range Crumbed Chicken Breast Rich Napoli Sauce Champagne Ham Shredded Cheeses Beer Battered Fries Garden Salad	29

Mains – House Specials

Cajun Pork Loin Steak GF Sweet Potato Mash French Fried Onion Béarnaise Sauce	26
Tasmanian Salmon GF Roast Pumpkin, Pepita & Spinach Salad Beetroot & Horseradish Puree	31
12 Hour Slow Roast Shoulder of Lamb GF & DF Sweet Basil Ratatouille Broccolini Rosemary Gravy	28
Honey & Soy Roast Duck GF & DF Asian Vegetables Glass Noodles Korean Prawn Broth	35
Basil Marinated Chicken Breast Grilled Tomato, Mozzarella & Olive Salad Balsamic Vinegar	28
250g Porterhouse Salad Beer Battered Chips Your choice of Pepper Sauce, Béarnaise Sauce, or Rich Gravy	34
Butter Chicken Curry Steamed Rice Flat Bread Mango Chutney	26
Lemon & Herb Barramundi Fillet Sautéed Summer Greens Warm Potato Salad Crispy Leek	28
Chilli or Garlic Prawns GF Creamy Garlic or Chilli Sauce Steamed Rice	32
Nasi Goreng DF Topped with Fried Egg Sriracha Dressing	
	Tempura Chicken or Tempura Vegetables 25 Salt & Pepper Squid or Tempura Prawns 28
Wild Mushroom Parcel VG Puff Pastry Wild Mushrooms English Spinach Poached Egg Hollandaise Sauce Manjimup Truffle Oil	28
Seafood Pizza Smoked Salmon Prawns Spinach Capers Mozzarella Red Onion	26
Vegetarian Pizza VG Basil Pesto Spinach Red Onion Sun Dried Tomatoes Roast Capsicum Mozzarella	22

Salads

Asian Crispy Noodle Salad VG & DF Vegetables Crispy Noodles Soy & Sesame Dressing Add: Thai Spiced Prawns or Chicken & Mango 6	18
Caesar Salad Cos Lettuce Bacon Soft Boiled Egg Croutons Parmesan Caesar Dressing Add: Grilled Chicken or Smoked Salmon 6	18
Roast Vegetable & Rocket Salad GF & VG Served Warm Pepitas Cranberries Pesto Seared Halloumi Sweet Potato Crisps	25

Sides & Extras

Fresh Seasonal Vegetables GF & VG	9.5	Seasoned Wedges VG Sweet Chilli Sauce and Sour Cream	10.5
Creamy Mash GF & VG	7.5	Beer Battered Fries VG & DF Tomato Sauce	10.5