

## THE HIGHLANDS RESTAURANT

New England Motor Lodge

### BREADS

Garlic or herb toasted Turkish loaf (4 piece)	7.5
Seeded cobb bread tartines with herbed goats cheese & smoked salmon (2 piece)	10
Slow roasted tomato crostini with basil Danish, feta, garlic butter & rocket (2 piece)	8.50
House made trio of dips with toasted Turkish bread	14

### ENTREES

<i>Salt &amp; pepper calamari</i>	14.50
Served with a tomato & rocket salad & lime aioli dipping sauce	
<i>Skewered sea scallops</i>	20.50
Served on coconut basmati rice topped with lemon, garlic & sweet chilli butter sauce	
<i>Creamy garlic king prawns</i>	19.50
Served with coconut rice & steamed greens	
<i>Chicken skewers</i>	12.50
Served with rice and satay sauce (2)	
<i>Smoked trout pot</i>	15.50
New England smoked trout pot with toasted garlic baguettes	
<i>Crispy haloumi chips</i>	13.50
Served with local white box honey mayonnaise	

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### MAINS

<i>Tuscan Style Crispy Skin Salmon</i>	32
Pan fried salmon fillet served with pan fried potato & steamed greens, topped with a creamy spinach & sundried tomato sauce	
<i>Baked Snapper Paupiettes</i>	34
<i>Rolled fresh snapper fillet with tomato, spinach, lemon &amp; lime. Served with buttered herb potatoes &amp; steamed asparagus</i>	
<i>Chicken Piccata</i>	36
Pan Fried chicken breast & scallops in a Lemon, Garlic & Caper Butter Sauce, Topped with Char-Grilled King Prawns and Buttered Herb Potatoes & Seasonal Vegetables.	
<i>Chicken Schnitzel</i>	28.50
House crumbed chicken breast topped with crispy bacon & cheese, served with chips & garden salad	
<i>Pork Saltimbocca</i>	32
Pork loin medallions pan fried, wrapped in prosciutto with a sage butter sauce, served with creamy polenta & steamed beans	
<i>Classic Beef Lasagne</i>	24.50
Layers of beef mince, bechamel sauce, pasta and cheese, served with beer battered chips & Greek salad	
<i>Marinated Lamb Rack</i>	37
Tender New England lamb with pumpkin & pine nut cous cous, char grilled Mediterranean vegetables and salsa verde	
<i>Pasta of the day</i>	27.50
Check with wait staff. Vegetarian option is available.	

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### SALADS

<i>Rare Thai beef salad</i>	26.50
With sliced rare Wagyu-Angus Eye fillet, tomato, cucumber, Spanish onion, fresh garden herbs & mixed olives	
<i>Chicken &amp; Corn Garden Salad</i>	22.50
Crispy house baked chicken tenderloins with rocket, corn, bacon, Spanish onion & honey mustard dressing	
<i>Prawn salad</i>	24.50
Pan seared King prawns with avocado, mango, tomato salsa, mixed salad leaves & vinaigrette	

### GRILL

<i>Rump 400gm – 360 day grain fed Rangers Valley Wagyu-Angus Cross</i>	34
<i>Eye Fillet 300gm – Grain fed Jac Wagyu-Angus Cross</i>	39
<i>Scotch fillet 350gm - 100 day grain fed Premium New England Black Angus</i>	37
<i>Tomahawk 500gm – New England pasture fed rib eye on the bone</i>	48

### Sauce options:

Pepper, Mushroom, Dianne or Mustard	-
Creamy Garlic Prawn	10
Chargrilled Whole King Prawns in Garlic Butter (2)	10

All steaks served with a choice from:

Buttered chat potatoes, chips or beer battered onion rings  
and

Steam vegetables or chargrilled Mediterranean vegetables or  
mixed leaf garden salad

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### CHILDREN

(Under 12 years only)

Macaroni & Cheese pasta	10
Crunchy chicken tenderloins with aioli, chips and salad	12.50
Crispy fish nuggets with chips, salad & tomato sauce	12.50
Beef Lasagne with chips & salad	13.50
Sweet potato wedges with sour cream & sweet chilli sauce	11

### DESSERT

Baked Citrus Tart with short crust pastry, lemon & lime baked custard filling, served with ice cream	12.50
Sticky date pudding topped with butterscotch sauce & served with vanilla ice cream	12
Rum and raisin bread & butter pudding served with vanilla custard	12
Deep-fried chocolate coated strawberries served with vanilla ice cream and basil scented cream	12.50
Banoffee Pie with Banana, Caramel and Fresh Whipped Cream	12.50
Dark Belgian chocolate & Frangelico semifreddo served with almond brittle, salted caramel & vanilla custard	13