

Welcome to The Highlands Restaurant where we invite you to pull up a seat, relax and enjoy beautiful quality food and warm hospitality in a relaxed dining setting. We are proud supporters of producers in the New England area and our menu features some local food heroes as well as house favourites prepared by our exceptional kitchen team.

We hope that you have a pleasant meal and thoroughly enjoy your dining experience with us.



THE HIGHLANDS
RESTAURANT

Breads

Garlic and parmesan toasted Turkish loaf \$8.00

Cheese and pesto Turkish loaf \$8.00

Garlic butter, cream cheese and bacon cob \$12.50

Entrees

Baked garlic and thyme brie with toasted bread \$12.50

House made trio of dips with toasted Turkish \$14.50

Sizzling garlic and lemongrass King prawns with dipping bread \$19.50

New England smoked trout potato cakes with lime mayonnaise \$16.50

Tempura battered seafood skewers with lime & ginger dipping sauce \$20.50

Oysters Kilpatrick ½ doz \$21.50 | doz \$40

Salads

Roast pumpkin salad with rocket, crispy haloumi cheese and grilled peach \$22.50 (option to add crispy prosciutto \$6)

Smoked salmon salad with avocado, asparagus, fennel, dill, cos lettuce, black pepper mayonnaise and fresh poached egg \$26.50

Mediterranean grilled chicken salad with tomato, cucumber, feta, red onion, marinated artichokes and rocket \$23.00

Please notify wait staff of any food allergies prior to ordering and we will do our best to accommodate however all menu items may contain traces of allergens and we do not accept responsibility.

Main Course

Grilled pork mignon

Apple and maple seared pork mignon with garlic broccolini and creamy polenta (gf) \$33.50

New England Lamb chops

Forequarter lamb chops served whole with colcannon, parmesan parsnips, candied carrots, rosemary jus \$38.50

Pan fried salmon

Crispy skinned 'cold smoked' salmon with creamy King prawn risotto, grilled honey and ginger bok choy \$36.50

House smoked beef ribs

Texan style beef ribs with creamy Paris mash, crispy coleslaw and our own sticky BBQ sauce \$32.50

Chicken Piccata

Chicken breast and scallops pan fried in a creamy lemon, garlic and caper butter sauce with King prawns, buttered herb potatoes and seasonal vegetables \$36.50

Chicken Parmigiana

Crumbed chicken fillet topped with Napoli sauce and melted cheese, served with Greek salad and chips \$28.50

Lasagne

Beef or vegetable lasagne served with chips and Greek salad \$25.00

Fish of the day | Pasta of the Day

Please check with wait staff for today's special



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From the Grill

Rump

360 day 400gm Grain Fed Rangers Valley Wagyu-Angus Cross (MB: 5+) 35.50

Eye Fillet

600+ day 300gm Grain Fed Jac Wagyu-Angus Cross (MB: 4+) 40

Scotch Fillet

100 day 350gm Grain Fed Premium New England Black Angus Yearling 37.50

Tomahawk

500g + pasture fed New England Rib Eye on the Bone 60

All steaks are served with a choice of one side from each list:

Buttered chat potatoes		Steamed seasonal vegetables
Crispy chips	and	Char-grilled Mediterranean vegetables
Potato mash		Garden salad
		Roast vegetable medley

Complimentary Sauce Options (1 per steak):

Pepper, Mushroom or Dianne | Hot English, Dijon or Wholegrain mustard

Optional Toppers & Sides

Fried Egg \$2 | Smoked potato gratin \$9.50 | Beer battered onion rings \$8.50 | Creamy garlic prawn sauce \$12.50

Surf topper (prawns, scallops, calamari) \$14.50 | Parmesan and garlic Tuscan style sauteed mushrooms \$10.50

Beer battered chips | Garden Salad | Onion rings \$7 ea

Potato mash | Steamed seasonal vegetables | Char grilled Mediterranean vegetables | Roast vegetable medley \$8 ea.

Dessert

Espresso martini tiramisu \$13.50

Rich espresso and vodka soaked sponge cake layered with chocolate ganache and Kahlua scented marzipan

Bomb brownie \$13.50

Almond and chocolate brownie topped with homemade salted caramel ice cream and toasted meringue (GF)

Vanilla panna cotta \$13.50

With rose jelly, watermelon, strawberry and fresh mint, homemade short bread

Coconut and lime meringue pie \$13.50

Served with fresh Chantilly cream, strawberries and mint

House set Semifreddo \$13.50

Raspberry and Cherry Ripe inspired semifreddo with vanilla anglaise and spun toffee

Sticky Date Pudding \$13.50

Sticky date and banana pudding with caramel sauce and vanilla ice cream

Kids Meals (Under 12 only)

Crispy chicken or fish nuggets with chips, sauce and salad 12.50

Beef Lasagne with chips 13.50

Sweet potato wedges with sour cream & sweet chilli sauce 12.50

Carbonara pasta with bacon and mushrooms \$12.50

Bowl of vanilla ice cream with topping \$5



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