

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 region 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 ^{GFO}

Cheese and pesto Turkish loaf 8.00 ^{GFO}

Garlic butter, cream cheese and bacon cobb *perfect to share* 14

Italian baked crusty bread with Bolognese, bechamel sauce and cheese *perfect to share* 15.00

Entrees

House made trio of dips with toasted Turkish 15 ^{GFO}

Baked garlic and thyme brie with toasted bread 12.50 ^{GFO}

Flash fried squid with wild rocket and lime mayonnaise 16

New England smoked trout potato cakes with lime mayonnaise 16.50

Sizzling garlic and lemongrass King prawns with dipping bread 19.50 ^{GFO}

Oysters Kilpatrick ½ doz 21.50 | doz 40 ^{GFO}

Salad Bowls

Roasted pumpkin and beetroot, wild rocket, crispy haloumi, balsamic dressing 22.50 (*add crispy prosciutto + 6*) ^{GFO}

Smoked salmon with avocado, asparagus, fennel, dill, cos lettuce, black pepper mayonnaise and fresh poached egg 26.50 ^{GFO}

Mediterranean grilled chicken salad with tomato, cucumber, feta, red onion, marinated artichokes, rocket and honey mustard mayonnaise 25.00 ^{GFO}

Food Allergies: *Please be aware that all care is taken when catering for special requirements. It must be noted that within the premises we handle nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi and dairy products. Customers requests will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the diner.*

GFO = Gluten Free Option

Main Course

Grilled pork mignon

Apple and maple seared pork mignon with garlic broccolini and creamy polenta 34.50 ^{GFO}

New England Lamb backstrap

Grilled lamb backstrap served with colcannon, candied carrots, greens and rosemary jus 41.00 ^{GFO}

Pan fried salmon

Crispy skinned 'cold smoked' salmon with creamy King prawn risotto, grilled honey and ginger bok choy 36.50 ^{GFO}

House smoked beef rib

Texan style beef rib with creamy Paris mash, crispy coleslaw and our own sticky BBQ sauce 33.50 ^{GFO}

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 ^{GFO}

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 Greek salad 25.00

Garlic King Prawns

Creamy garlic King prawns served with coconut rice and vegetables 29.50

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 ^{GFO}

360 day 400gm Rangers Valley Wagyu-Angus Cross (MB: 5+) 38.50

Eye Fillet ^{GFO}

600+ day 250gm Grain Fed Jac Wagyu-Angus Cross (MB: 4+) 42.50

Scotch Fillet ^{GFO}

100 day 300gm Grain Fed Premium New England Black Angus Yearling 40.50

Tomahawk ^{GFO}

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

CHOOSE YOUR SAUCE

Pepper, Mushroom, Dianne or Gravy

CONDIMENTS (Complimentary)

Hot English, Dijon or Wholegrain mustard, tomato sauce, Worcestershire sauce, BBQ sauce

CHOOSE YOUR SIDES

Buttered chat potatoes or Chips with Garden Salad or Steamed seasonal vegetables

Toppers

Creamy garlic King prawns 12.50

Surf topper (prawns, scallops, mussels, calamari) 14.50

Sauteed mushrooms in parmesan and garlic 10.50

Extras

Beer battered chips | Garden Salad 8 ea

Steamed seasonal vegetables | Char grilled Mediterranean vegetables | Roast vegetable medley | Creamy Potato mash 8 ea

Baked vegetable mornay | Baked chats with bacon, leek & cheese 10

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 ^{GFO}

Almond and chocolate brownie topped with salted caramel ice cream and toasted meringue

Vanilla panna cotta 13.50 ^{GFO}

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 fresh mint

House set Semifreddo 13.50 ^{GFO}

Raspberry and Choc Cherry semifreddo with vanilla anglaise and spun toffee

Sticky Date Pudding 13.50

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

Decadent Affogato 5.50 ^{GFO}

Scoop of vanilla ice cream topped with a shot of hot espresso

add Frangelico, Baileys or Kahlua +7.50

Kids Menu (This menu is for 12 yrs & under only)

Crispy chicken or fish nuggets with chips and sauce 12.50

Beef Lasagne with chips 13.50

Spaghetti Bolognese 12.50

Sweet potato wedges with sour cream & sweet chilli sauce 12.50

Bowl of vanilla ice cream with topping 5



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