

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 and Starters

Garlic and parmesan toasted Turkish loaf 9.50 ^{GFO}

Tomato, feta and basil bruschetta 16.50 ^{GFO}

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

Mozzarella stuffed arancini with tomato coulis and fresh basil (4 pieces) \$16.50

Flash fried squid with wild rocket and lime mayonnaise 16

Main Course

Pork Belly

Crispy skinned pork belly with spiced honey glaze and Asian greens 34 ^{GFO}

New England Lamb rump

Grilled lamb rump served with creamy mash, candied carrots, greens, lemon and rosemary jus 41.00 ^{GFO}

Pan fried salmon

Crispy skinned 'cold smoked' salmon with blistered cherry tomato risotto and Salsa Verde 39 ^{GFO}

House Smoked beef ribs

Texan style beef rib with creamy Paris mash, crispy coleslaw and our own sticky BBQ sauce 41.50 ^{GFO}

Chicken Piccata

Pan fried chicken breast, creamy lemon, garlic and caper butter sauce with King prawns, buttered herb potatoes and seasonal vegetables 36.50 ^{GFO}

Garlic King Prawns

Creamy garlic King prawns served with coconut rice and vegetables 36.50

House Favourites

Chicken Parmigiana

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

Lasagne

House baked Beef or vegetable lasagne served with Greek salad 27.50

From the Grill

Rump ^{GFO}

360 day 300gm Wagyu-Angus Cross (MB: 5+) 45

Eye Fillet ^{GFO}

600+ day 200gm Grain Fed Black Angus Yearling (MB: 4+) 45.50

Scotch Fillet ^{GFO}

100 day 250gm Grain Fed Premium New England Black Angus Yearling 48.50

Tomahawk ^{GFO}

500g + pasture fed New England Rib Eye on the Bone 75

SAUCE OPTIONS

Pepper, Mushroom, Dianne or
Gravy

CHOOSE 2 SIDES

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

CONDIMENTS

Hot English, Dijon or
Wholegrain mustard
Tomato or BBQ sauce

Toppers

Creamy garlic King prawns 12.50

Sauteed mushrooms in parmesan and garlic 10.50

Extras

Beer battered chips | Garden Salad 8 ea

Steamed seasonal vegetables | Creamy Potato mash 9 ea

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

Crispy chicken or fish nuggets with chips and sauce 12.90

Spaghetti Bolognese 12.90

Bowl of vanilla ice cream with topping 5.50

Dessert

Tiramisu Profiteroles 13.50

Filled with Kahlua custard, hot chocolate sauce and vanilla ice cream

Chocolate brownie 13.50 ^{GFO}

Almond and chocolate brownie topped with salted caramel ice cream

Salted caramel and chocolate panna cotta 13.50 ^{GFO}

Served with tuille biscuit and sesame praline

Semifreddo 13.50 ^{GFO}

Peppermint crisp semifreddo cup encased in smooth Belgian dark chocolate

Sticky Date Pudding 13.50

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

Decadent Affogato 6 ^{GFO}

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

add Frangelico, Baileys or Kahlua +7.50'

add Dobson's Distillery Le Caf (coffee and maple syrup liqueur) + 9



THE HIGHLANDS
RESTAURANT