

Welcome to The Highlands Restaurant

Start your day by pulling up a seat and enjoying the exceptional flavours from our dinner menu in a warm and welcoming environment.

All thoughtfully prepared by our talented kitchen team to make your morning memorable.

We hope you have a delightful meal and an enjoyable evening.



**THE HIGHLANDS**  
**RESTAURANT**

## Starters

### **Garlic and Feta Toasted Turkish Loaf 12.50** <sup>GFO</sup>

Crispy Turkish bread topped with a savoury blend of roasted garlic and whipped feta cheese.

### **Basil and Pesto Toasted Turkish Loaf 12.50** <sup>GFO</sup>

Toasted Turkish bread with parmesan and fragrant basil pesto.

### **Spanish Style Prawns and Chorizo 22.50** <sup>GFO</sup>

King prawns and chorizo sausage sauteed with in garlic and chilli infused olive oil. Finished with lemon parsley, smokey paprika and toasted dipping bread (6 per serve) (I)\*

### **Hand Rolled Pork Egg Rolls** <sup>GF</sup> 15.50

Filled with shredded vegetables and served with a zesty Asian dipping sauce (2 per serve)

### **Butter Chicken Wings 16.50** <sup>GFO</sup>

Marinated chicken wings served with homemade sauce, and spiced yoghurt (6 per serve)

## Mains

### **Cobb Loaf Chicken Parmy 30**

Crumbed chicken breast fillet topped with melted cheese and bacon cobb mix served with chips and garden salad.

### **Homemade Beef Lasagne 29.50**

Layers of tender pasta with a delectable filling of creamy bechamel and rich tomato sauce with succulent minced eye fillet steak, slow-cooked to perfection and infused with aromatic herbs and spices. Served with greek salad.

\*I - Imported Ingredients

**Spinach and Ricotta Dumplings <sup>V</sup> 28**

Served with roasted pumpkin, grilled capsicum and napoli sauce on fettuccini pasta topped with creamy Danish feta.

**Duck Confit <sup>GF</sup> 36.50**

Succulent duck confit served with spiced red cabbage, Pommies Aligot (cheesy potato mash), candied carrots, seasonal green vegetables and a rich duck glaze.

**New England Lamb Rump <sup>GF</sup> 42.50**

Slow-cooked lamb rump served with smashed roasted pumpkin and feta cheese, blistered cherry tomatos, buttered broccolini and a rich lamb jus.

**Chargrilled Pork Loin <sup>GF</sup> 36.50**

Served with buttered beans, corn mash, garlic sweet potato chips and apple butter sauce.

**Braised Beef Short Ribs 40**

Slow-cooked in a homemade beer and barley sauce. Served with creamy roasted garlic mash.

**Guinness Beef Pie 32.50**

Hearty beef pie with rich Guinness gravy served in a golden puff-pastry bowl with creamy mash potato, minted peas, candied carrots, and buttered greens.

**Chicken Cordon Bleu 35**

Crumbed chicken breast fillet rolled with triple-smoked ham and mozzarella cheese. Served on Alfredo pasta with buttered asparagus and a rich chicken jus.

## From the Grill

### Rump 49.50

300g Riverine premium rump steak.

### Eye Fillet 55

250g Premium grain-fed Black Angus.

### Scotch Fillet 65

300g Premium grain-fed Black Angus.

All steaks are served with your choice of two sides, and one sauce.

Side options are fresh garden salad, seasonal vegetable medley, beer battered chips, and creamy potato bake.

Sauce options are Gravy<sup>GF</sup>, Dianne<sup>GF</sup>, Mushroom<sup>GF</sup>, and Pepper<sup>GF</sup>

### Steak Toppers

Creamy garlic king prawns 16.50 (I)\*

Sauteed mushrooms in garlic and parmesan cheese 14.50

Chimichurri butter 5

### Extras

Mediterranean chargrilled veggies 12.50

Roasted garlic mash 10

Sweet potato chips 8.50

Beer battered chips 8

Condiments - Hot English, Dijon, Wholegrain Mustards 1.50 each

Extra sauce serve - Pepper, Mushroom, Dianne, Gravy 3ea

Tomato, BBQ, or aioli sauces 50c

Change to Gluten Free bread 2

\*I - Imported Ingredients

## **Kids Menu (This menu is designed for children 12 years and under)**

### **Crispy Chicken Tenders 16.50**

With chips, gravy, and aioli.

### **Spaghetti Bolognese 15**

With Cheddar Cheese.

### **Kids Cheeseburger and Fries 16.50**

Grilled beef patty, cheese, tomato sauce, onion and mayo.

### **Loaded Fries <sup>GF</sup> 15.50**

With gravy, mozzarella cheese, bacon and aioli.

#### Dietary Information:

GFO – Gluten Free Option is available on request

VGO – Vegetarian option is Available on request

V – Vegetarian. Dish is suitable for people who do not eat meat and seafood but include dairy foods, eggs and plant foods.

Please alert staff of all dietary requirements as not all ingredients are listed on the menu.

While we take great care to accommodate dietary needs, we cannot guarantee that any dish is completely gluten-free.

All menu items may contain allergen traces.

15% Public Holiday Surcharge. \$5 Tray Fee applies for Room Service Delivery.

## Desserts

### **Chocolate Covered Strawberry Cream Puffs 14.50**

Craquelin profiterole filled with fresh cream. Served with house-made strawberry ice cream and topped with warm chocolate sauce.

### **Chocolate and Baileys Mousse 13.50**

House-made creamy chocolate and Bailey's mousse. Served with caramel pistachio nut cream and cacao tuille

### **Warm Almond and Raspberry Tart 13.50**

Buttery crust layered with homemade raspberry compote and creamy frangipani filling served with vanilla bean custard and ice cream.

### **Chocolate Brownie <sup>GFO, V</sup> 13.50**

Dive into chocolate heaven with our rich almond and dark chocolate brownie topped with salted caramel ice cream and drizzled with chocolate sauce.

### **Decadent Affogato <sup>GFO, V</sup> 6**

2 scoops of vanilla ice cream topped with a shot of hot espresso. It's the perfect balance of sweetness and bold coffee flavour.

*For extra indulgence: add a nip of Frangelico, Baileys or Kahlua +8 ea*

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