

Desserts: all \$9.90. Additional ice cream +\$2.00

Apple pie bites with cinnamon sugar, crème anglaise, roasted hazelnuts, ice cream and strawberries

Pavlova with cream, passionfruit and strawberries **GF**

Death by chocolate warm chocolate fudge brownie with chocolate sauce, soil and ice cream with strawberries **GF**

Cabinet desserts all served with cream, coulis and strawberry

Something for the kids:

\$10.00 +\$5.00 for ice cream and activity pack

Tempura chicken nuggets with chips, salad and tomato sauce

Beef burger with tomato sauce and cheese on a soft burger bun with side of chips

Beer battered flathead fillets with chips, salad and tartare sauce

Bolognese with either penne pasta or risotto **GF** with mozzarella cheese

Roasted pumpkin, tomato sugo, tomatoes and cream with either penne or risotto **GF** with mozzarella cheese **V**

Ice cream with choice of chocolate, caramel, strawberry topping or 100s and 1000s



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V VEGETARIAN **GF** GLUTEN FREE **DF** DAIRY FREE **VG** VEGAN



EST 1857
THE HIGHLAND
Your total entertainment venue!

Menu

**MENU AVAILABLE 7 DAYS A WEEK
BETWEEN 11:30AM - 2.00PM AND 5:30PM - 8.00PM**

Share:

Garlic bread fresh baguette with garlic and herb butter V	x2	\$4.50	x4	\$8.00
Add Cheese	+	\$2.50	+	\$4.50

Garlic pizza confit garlic, herbs and mozzarella cheese V	\$13.00
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Margherita pizza tomato sugo, fresh herbs, tomato, mozzarella cheese and sea salt V	\$13.00
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Pizzas: All on a 9inch pizza base with mozzarella cheese. GF base available VG Vegan options by request with vegan “mozzarella” + \$5.50

Hawaiian tomato sugo, sliced ham, pineapple pieces and mozzarella cheese	\$17.50
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Pepperoni tomato sugo, mild spiced pepperoni, chilli flakes, red onion and mozzarella cheese	\$17.50
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Garlic confit garlic, herbs and mozzarella cheese V	\$13.00
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Margherita tomato sugo, fresh herbs, tomato, mozzarella cheese and sea salt V	\$13.00
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Vegetarian confit garlic, roasted beetroot, pumpkin, spinach, woodfired capsicum, fetta and mozzarella cheese V	\$18.50
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Salads:

Add: chicken tenderloins \$5.50, grilled prawns \$8.00, sauteed beef \$8.00

Caesar cos lettuce leaves, croutons, bacon, anchovies, parmesan cheese, poached egg and dressing	\$18.50
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Thai beef mixed leaves, pan-fried marinated beef strips, tomatoes, pickled ginger, ginger and coriander dressing, grilled lime and roasted cashews GF DF	\$26.00
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Pastas:

Beef macaroni and cheese served in the pan with gratinated cheese, pangrattato and spring onions	Main / Large	\$25.00
	Seniors / Small	\$18.50

Chefs selection of vegetables tossed through tomato sugo linguini and cream. Finished with pangrattato and parmesan cheese V	Main / Large	\$24.00
	Seniors / Small	\$18.00

Carbonara chicken, bacon, mushrooms, penne and garlic cooked in white wine and a dash of cream and parmesan	Main / Large	\$26.00
	Seniors / Small	\$20.50

Seafood marinara selection of fish and seafood with lemon, chilli, tomatoes, baby spinach and linguini pasta finished with parmesan cheese	Main / Large	\$30.50
	Seniors / Small	\$26.00

Wild mushroom risotto wild forest mushrooms, mushroom duxelles, leeks, truffle oil and parmesan cheese V GF	Main / Large	\$25.00
	Seniors / Small	\$20.50

Paella:

Spanish rice cooked in a saffron and smoked paprika stock served in the pan with traditional socorrat crust GF DF

Paella De Marisco (SEAFOOD) prawns, squid, mussels, scallops cooked with sofrito rice in a saffron, smoked paprika stock	\$29.50
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Paella Valenciana (MEAT) chorizo, chicken and pork cooked with sofrito rice in a saffron, smoked paprika stock	\$26.00
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In the hand: all served with a side of chips

Steak sandwich porterhouse steak, cheese, tomato, lettuce, onion, bacon, beetroot, pineapple, egg and relish on a toasted Turkish roll	\$26.00
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Cheeseburger house made beef patty with mustard, sauce, pickle, red onion and cheese on a burger bun	\$17.50
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Oor Wullie burger chicken schnitzel, cheese, bacon, lettuce, tomato, red onion and hollandaise sauce on a soft burger bun	\$21.00
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The Broons Vegan schnitzel, cheese, tomato, lettuce, red onion and mayo V VG	\$20.00
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Served your way:

all served with your choice of two sides and sauce of choice

Sides: Steak fries (not Gluten Free). Garden salad, mashed potatoes, steamed vegetables (all GF)

Sauces: (all GF) Gravy, Peppercorn, Mushroom, Creamy garlic, Dianne or Seafood, garlic, white wine and cream +\$5.00

300gm Porterhouse steak GF	\$35.00
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300gm Lamb rump 14hr slow cooked with garlic and rosemary GF	\$35.00
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Beer battered flathead with lemon and tartare sauce	Main / Large	\$24.00
	Seniors / Small	\$18.00

Schnitzels: Panko crumbed the fried chicken breast

Main / Large **\$25.00** | **Seniors / Small** **\$19.00**

Plain just chicken schnitzel with sauce of choice

Parmigiana tomato sugo, smoked ham pieces and melted mozzarella cheese

Hawaiian tomato sugo, smoked ham pieces, pineapple and melted mozzarella cheese
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Stockman garlic, bacon, onion, mushrooms, herbs and gravy
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Highland bacon, garlic butter and gravy
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The Irish loaded with creamy mashed potato and gravy

Aussie tomato sugo, smoked ham pieces, melted mozzarella cheese and fried egg
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Mains:

Roast pork striploin with roasted pumpkin, potatoes, carrot, steamed peas, gravy and apple sauce GF DF	\$24.00
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Pan seared chefs selection of fish with clam butter sauce, baby carrots and asparagus GF	\$32.00
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Brochette of scallops, wrapped in bacon, skewered and grilled with steamed rice, creamy garlic and white wine sauce with house salad GF.	Main / Large	\$29.50
	Seniors / Small	\$22.50