

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**

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



Download the Grub Lab app for iPhone and Android today.



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

SUNDAY & MONDAY NIGHTS
KIDS EAT FREE
CONDITIONS APPLY

TUESDAY
PARMA NIGHT
\$18.00 Every Tuesday Night
18 SCHNITZELS FROM \$18 EACH

MEGA \$10,000 MEMBERS DRAW
EVERY WEDNESDAY NIGHT
ONE COURSE \$20 | TWO COURSES \$26

MEAT ME THURSDAY
All items come with a FREE schooner of beer, glass of house wine or soft drink

Member's **FRIDAY Draw**
PRIZES & RAFFLES

SUNDAY ROAST Lunch
ROAST & VEGES
\$20.00

MONDAY TO FRIDAY
\$15 LUNCH specials
+\$3.90 for the dessert of the day



EST. THE 1857
HIGHLAND

Your total entertainment venue!

Menu

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

Entrees

Large bowl of pumpkin soup served with toasted bread **\$16.00**

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

Margherita pizza tomato sugo, fresh herbs, tomato, mozzarella cheese and sea salt **V** **\$13.00**

Pizzas/Pasta

All on a 9inch pizza base with mozzarella cheese.
GF base available **VG** Vegan options by request with vegan "mozzarella" + **\$5.50**

Pepperoni tomato sugo, mild spiced pepperoni, chilli flakes, red onion and mozzarella cheese **\$17.50**

Hawaiian tomato sugo, sliced ham, pineapple pieces and mozzarella cheese **\$17.50**

Vegetarian pizza confit garlic, roasted beetroot, pumpkin, spinach, woodfired capsicum and fetta and mozzarella **V** **\$19.00**

Amatriciana penne pasta house smoked bacon, baby spinach, chili, tomato sugo, capsicum, white wine and parmesan **\$26.00**

Wild mushroom risotto wild forest mushrooms, mushroom duxelles, leeks, truffle oil and parmesan cheese **V** **GF** **\$25.00**

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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

Stockman garlic, bacon, onion, mushrooms, herbs and gravy

Highland bacon, garlic butter and gravy

In the hand: all served with a side of chips

Cheeseburger house made beef patty with mustard, sauce, pickle, red onion and cheese on a burger bun **\$17.50**

Oor Wullie burger chicken schnitzel, cheese, bacon, lettuce, tomato, red onion and hollandaise sauce on a soft burger bun **\$21.00**

The Broons Vegan schnitzel, cheese, tomato, lettuce, red onion and mayo **V** **VG** **\$20.00**

Steak sandwich porterhouse steak, cheese, tomato, lettuce, onion, bacon, beetroot, pineapple, egg and relish on a toasted Turkish roll **\$26.00**

Mains

Beer battered flathead with lemon and tartare sauce **\$24.00**

300gm Porterhouse steak **GF** Choice of sauce and sides **\$35.00**

300gm Lamb rump 14hr slow cooked with garlic and rosemary **GF** **\$35.00**

Roast of the day with roasted pumpkin, potatoes, carrots, steamed peas and gravy **GF** **DF** Choice of sauce and sides **\$24.00**

Bangers and mash chefs selection of premium sausages served with steamed vegetables and gravy **GF** **\$26.00**

Caesar cos lettuce leaves, croutons, bacon, anchovies, parmesan cheese, poached egg and dressing **\$18.50**

Fish of the day served with mashed potato, steamed vegetables and pistachio hollandaise **GF** **\$27.00**

Thai beef salad mixed leaves, pan-fried marinated beef strips, tomatoes, pickled ginger, ginger and coriander dressing, grilled lime and roasted cashews **GF** **DF**
Add: chicken tenderloins \$5.50 **\$26.00**

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

The world is short staffed and we here at the Highland are no different. Our menu may be a little smaller than usual, but quality and service will always remain. Thank you for understanding.