



EST. THE 1857  
**HIGHLAND**  
 Your total entertainment venue!

# Menu

## Starters:

<b>Garlic bread</b> french bread sticks with garlic and herb butter	<b>V</b>		x2	<b>\$5.00</b>		x4	<b>\$9.00</b>
Add cheese		+		<b>\$2.00</b>		+	<b>\$3.50</b>
Add bacon and cheese		+		<b>\$3.00</b>		+	<b>\$5.00</b>

**Margherita pizza** tomato sugo, basil, oregano, mozzarella cheese, tomatoes, sea salt and bocconcini **V** (**VG** vegan on request + \$6.00) **\$16.00**

## Small:

**Seafood chowder** mixed seafood and vegetables with a creamy stock and herb soup and toasted bread (**GF** on request)

**Entrée \$13.00 | Main \$17.00**

**Vegetarian dumpling soup** with Asian inspired broth, spring onions and herbs **DF V VG** **\$15.00**

**Smokey chargrilled corn cob** with aioli, cheese and lime **V GF** **\$7.00**

**Loaded beef dim sims** with aioli, sweet soy, sriracha and spring onions **\$12.00**

**Highland devilled eggs** fried with devil sauce, crispy crumb and herbs **V** add bacon jam +\$2.00 **\$7.00**

## Salads:

**Add: pork belly strips \$8.00, house smoked beef pastrami \$8.00, grilled chicken \$7.00**

**Caesar salad** cos lettuce, dressing, bacon, croutons, poached egg, parmesan and optional anchovies **\$19.00**

**Pumpkin and cashew salad** with roasted beetroot, broccoli, cherry tomatoes, bocconcini and highland devilled egg **V** **\$22.00**

**Pizzas: All on a 9inch pizza base with mozzarella cheese.**  
**GF** Gluten free, **DF** dairy free bases, **VG** vegan cheese available by request +\$6.00

**Chicken Hawaiian** chicken, ham, pineapple, tomato sugo and mozzarella cheese **\$21.00**

**Prawn,** chilli, confit garlic, woodfired capsicum, red onion and baby spinach, anchovies, and mozzarella cheese **\$22.00**

**Vegetarian** pumpkin, confit garlic, baby spinach, beetroot, bocconcini and mozzarella cheese **V** **\$21.00**

**Pork belly,** pumpkin and cashew sauce base, baby spinach, red onion, chilli flakes and mozzarella cheese **\$22.00**



## Burgers: all served with chips

**Reuben sanga** house smoked beef pastrami with pickles, cheese, Russian dressing, sauerkraut on toasted Turkish bread **\$26.00**

**Chicken schnitzel** bacon, brie, avocado, lettuce, and hollandaise sauce on a soft roll **\$26.00**

**No bull burger** grilled eggplant, miso, herbs, jalapeno relish, lettuce and tomato on a burger bun **\$25.00**

**Beef burger** with bacon jam, cheese, jalapeno relish, red onion, lettuce, pickles and tomato on a soft roll **\$25.00**

**Pork Turkish** pork belly strips, caramelised onion, jalapeno relish, cheese, lettuce and tomato on a Turkish roll **\$26.00**

## Chicken schnitzels:

Crumbed then fried with topping and sides of choice

**Small 150gm \$22.00** | **Large 280gm \$26.00**

**Plain** with sauce of choice

**Parma** tomato sugo, bacon and cheese

**Hawaiian** tomato sugo, bacon, pineapple and cheese

**Highland** bacon, garlic butter and gravy

**Stockman** onion, garlic, mushroom, bacon, herbs and gravy

## Cooked your way:

**300gm Scotch fillet steak** with sauce and sides of choice **GF** **\$44.00**

**250gm Porterhouse steak** with sauce and sides of choice **GF** **\$38.00**

**Sides:** mashed potato, steamed vegetables, garden salad (all **GF**)

Fried chips (not gluten free). Extra sides \$4.50

**Sauces:** (all **GF**) 3 peppercorn, Mushroom, Dianne, Gravy,

Creamy garlic and white wine, Trio of mustards **DF**

+\$7.00 Garlic prawn in white wine cream sauce **GF**





## Mains:

- Butter chicken** mild spiced with yoghurt, rice and grilled naan bread  
(**GF** on request) **\$28.00**
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- Slow cooked lamb shank** with cannellini beans and bacon, smashed chats and greens **GF DF** **\$29.00**
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- Beef, pork and vegetable fried rice** with garlic, chilli, soy, fried egg, crispy shallots and cucumber salad **DF** **\$27.00**
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- Slow cooked pork belly** with coconut, kaffir lime congee rice with crispy chilli oil, spring onions and cucumber salad **GF DF** **\$30.00**
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- House smoked beef brisket pastrami** with house pickles, sauerkraut, corn bread, chargrilled corn cob and smoked mustard sauce **\$36.00**
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- Miso glazed eggplant** with coconut and kaffir lime congee, herbs, cucumber salad and crispy chilli oil **V GF DF VG** **\$29.00**
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- Spaghetti Bolognese** rich beef and pork cooked in red wine and vegetables with parmesan cheese **\$24.00**
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- Beer battered barramundi fillets** with chips, salad, lemon and tartare **\$26.00**
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- Baked whiting fillets** with herb vinegarette, smashed chats and salad **GF DF** **\$28.00**

## Kids meals: + \$5.00 with ice cream and activity pack All \$10.00

- Spaghetti Bolognese** with mozzarella cheese
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- Tempura nuggets** with chips, salad and tomato sauce
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- Beef, cheese and tomato sauce burger** with chips
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- Creamy pumpkin and tomato spaghetti** with tomato sugo and mozzarella cheese **V**
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- House battered barramundi fillets** chips, salad, lemon and tartare sauce
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- Kids ice cream** with chocolate, caramel or strawberry topping **\$4.50**

## Desserts:

- Served with cream, coulis and strawberry.** **All \$10.00**  
**Add ice cream + \$2.00**
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- Tiramisu** coffee, cream cheese, chocolate and mascarpone
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- Chocolate brownie** with chocolate sauce and crumb **GF**
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- Pavlova** passion fruit, cream and strawberry **GF**
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- Crepes** with orange, butter and cream sauce **GF**

