

KIDS MENU

Under 12's only **All \$10.00**
Add Activity pack, drink and ice cream **+ \$5.00**

Kids pasta beef ragu rigatoni pasta bacon, tomato sugo and mozzarella cheese

Beer battered flathead with chips, lemon, and tartare sauce

Tempura chicken nuggets with chips and tomato sauce

Grilled kids fish with choice of sides (chips, salad, veg or mash) (GF on request)

Kids burger beef patty, cheese, tomato sauce on a toasted bun and side of chips

KIDS DESSERT

All \$6.00

Kids pancake with chocolate sauce and sprinkles

Kids ice cream with choice of toppings (chocolate and strawberry)

DESSERTS

All \$12.00

Pavlova passionfruit, cream and strawberry (GF)

Sticky toffee pudding with butterscotch sauce and ice cream

Mixed berries pannacotta mixed berries fruit compote (GF)

Cabinet desserts all served with cream and strawberry



Discover a new world of entertainment with every kids meal



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

10% Surcharge Applies on Public Holidays.



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**

STARTERS

Garlic bread French baguette sticks with garlic infused butter and a blend of herbs **V** x2 **\$6.00** x4 **\$10.00**
Add cheese + **\$2.00** + **\$3.50**
Add bacon and cheese + **\$3.00** + **\$5.00**

Bruschetta ripe cherry tomatoes, fresh basil, red onion with a dash of lemon olive oil, served on toasted sourdough loaf topped with fetta cheese and balsamic glaze (**GF** **DF** **VG** on request) **\$14.00**

Australian four mixed olives (180gm) served with toasted sourdough bread (**GF** on request) **DF** **V** **VG** **\$10.00**

Buffalo wings marinated and smoked chicken wings tossed through mild spice buffalo sauce, served with house made ranch dipping sauce 5 pieces **\$15.00** 10 pieces **\$26.00**

Cheesy bacon and mushroom arancini with smoked garlic aioli, shaved parmesan cheese and petite house salad **\$14.00**

Vegetarian spring rolls (4) with sweet chilli and petite salad **\$14.00**

Salt and pepper calamari served with smoked garlic aioli, crispy curry leaves, chilli flakes and petite house salad **\$15.00**

Crispy coated potato chips with tomato sauce or gravy Small **\$7.00** Large **\$10.00**

FROM THE GRILL

300gm Porterhouse grilled to your preference and served with choice of two sides and a sauce **\$39.00**

300gm Scotch grilled to your preference and served with choice of two sides and a sauce **\$42.00**

350gm T-bone grilled to your preference and served with choice of two sides and a sauce **\$44.00**

Make surf and turf with grilled prawn skewer (3) and creamy garlic white wine sauce + **\$8.00**

Pork ribs house smoked and braised with barbeque stout sauce and choice of any two sides 250gm **\$25.00** 500gm **\$34.00**

Lamb souvlaki skewers (250gm) marinated in Greek style seasoning served with Greek salad, tzatziki sauce, pita bread and a basket of chips (**GF** **DF** on request) **\$30.00**

Hunters chicken grilled chicken breast wrapped in bacon, topped with melted mozzarella cheese, served with creamy mashed potato, broccolini, green peas and chicken gravy **GF** **\$30.00**

Sides: mashed potato, steamed vegetables, garden salad (all **GF**)
Fried chips (not gluten free). Extra sides \$5.00

FROM THE OCEAN

Beer battered flathead with chips, salad, lemon wedge and tartare sauce **\$26.00**

Barramundi and prawn skewers (3) grilled barramundi with roasted chats, broccolini, sundried tomatoes, creamy garlic white wine and baby capers sauce, topped with grilled prawn cutlet skewer **GF** **\$30.00**

Australian chilled prawns (350gm) with cocktail sauce lemon wedges and crispy cos lettuce (**GF** **DF** on request) **\$24.00**

Crispy skin salmon fillet (200gm) with vine roasted vegetables (capsicum, zucchini, eggplant, tomatoes), farmers barley, mixed leaves, peas puree and lemon and olive oil **DF** (**GF** on request) **\$28.00**

FROM THE GARDEN

Add: Sautéed beef \$7.00 Grilled prawns \$8.00

Lamb skewers \$8.00 Grilled chicken \$7.00

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

Thai beef salad mixed leaves, sautéed beef, pickled ginger, cucumber, carrots, mint, cashews tossed through coriander and ginger dressing **GF** **DF** **\$26.00**

Village salad crispy ripe cherry tomatoes, cucumber, pickled onion, olives, feta cheese, capers, oregano and extra virgin olive oil and lemon **GF** **DF** **V** (**VG** on request) **\$22.00**

Prawns and avocado salad fresh coriander and mint, pickled onion, crushed tomatoes and sweet chilli dressing, along side crispy cos lettuce leaves **GF** **DF** **\$25.00**

PIZZAS

All on a 10 inch sourdough base with mozzarella cheese.
GF **Gluten free bases & VG** **vegan cheese available by request +\$6.00**

Margherita tomato sugo, basil, fresh tomatoes, sea salt and mozzarella cheese **V** (**VG** on request) **\$18.00**

Hawaiian tomato sugo, ham, pineapple and mozzarella cheese **\$22.00**

Meat lovers' tomato sugo, pulled pork, ham, bacon, pepperoni, chicken, mozzarella and barbeque sauce **\$26.00**

Supreme tomato sugo, bacon, pepperoni, mushroom, olives, capsicum, onion and mozzarella cheese **\$24.00**

Roast pumpkin confit garlic, roasted pumpkin, fresh onion, basil, spinach and mozzarella cheese **\$22.00**

Sauces: (all **GF**) 3 peppercorn, Creamy mushroom, Dianne, Gravy, Creamy garlic and white wine, Trio of Mustards **DF** +\$7.00
Garlic prawn in white wine cream sauce **GF**

IN THE HANDS all served with a side of chips

Beef burger with cheese lettuce, cucumber pickles, bacon, onion, tomato sauce, American mustard in a soft toasted brioche bun **\$22.00**

Southern fried chicken burger coleslaw, crispy fried chicken, cheese, burger sauce on soft toasted brioche bun **\$24.00**

Steak sandwich (180gm) scotch fillet, lettuce, onion, pickles, pineapple, beetroot, tomato relish, and cheese in grilled sourdough bread **\$28.00**

Crumbed eggplant Parma burger crumbed eggplant steak, tomato sugo, cheese, lettuce, tomato, onion, tomato relish, soft toasted brioche bun **V** **\$24.00**

Pork banh mi crispy bread roll loaded with crispy skin pork belly, cucumber, carrots, pickled ginger, chilli jam and crispy shallots **\$28.00**

FROM THE PANS

Mixed seafood spaghetti pasta, mixed seafood (3 mussels, 3 squid strips, 3 prawns) basil and parsley tossed through fresh garlic, onion, tomato, chilli and white wine **\$30.00**

Summer vegetables pasta roasted vine vegetables (capsicum, zucchini, eggplant, tomatoes), fresh herbs, tossed through rigatoni pasta and topped with parmesan cheese **V** **\$26.00**

Rigatoni pasta spiced and slow cooked beef ragu, rich tomato sugo, spinach and fresh herbs with crispy pangrattato **\$27.00**

Butter chicken marinated chicken cooked with a sweet rich mild spiced tomato, butter, cashews, and cream sauce served with fragrant steamed basmati rice and crispy pappadum (**GF** on request) **\$28.00**

Asian style pork belly braised in master stock and served crispy skin with steamed rice broccolini, peas and fried shallots **GF** **DF** **\$30.00**

CHICKEN SCHNITZELS

Crumbed then fried with topping and sides of choice
Small 150gm **\$22.00** Large 280gm **\$26.00**

Plain with choice of sauce

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

Frenchie ham, poached egg (1), hollandaise sauce, avocado

Classic eggplant parmigiana tomato sugo, basil, tomato and cheese **V**