

EST 1867
THE HIGHLAND

Your total entertainment venue!

Autumn Menu

STARTERS

Garlic Bread Crispy French baguette sticks with garlic infused butter and a blend of herbs cooked golden x 2 **\$6.00** x 4 **\$10.00**

Add cheese + **\$2.50** + **\$4.50**

Add bacon and cheese + **\$4.00** + **\$6.00**

Oysters Kilpatrick Classic Kilpatrick oysters topped with crispy bacon, Worcestershire, tomato and tabasco, finished with fresh lemon (gf) (df) x 1 **\$4.50** x 6 **\$24.00**

Honey-Soy chicken Wings Crispy fried wings glazed in a sticky honey soy reduction with sesame, crispy shallots, Daylesford yellow box honey and spring onion x 5 **\$15.00** x 10 **\$25.00**

Salt & Pepper Calamari Pineapple cut calamari dusted in seasoned flour and fried until crispy, served with petite salad, chipotle sauce, lemon and crispy curry leaves **\$16.00**

Warm Marinated Australian Olives Served with toasted sourdough (v, df, vegan | gf on request) **\$12.00**

Vegetarian Spring Rolls (4) Served with petite salad and sweet chilli sauce (v) **\$15.00**

Twice-Cooked Chat Potatoes Roasted then fried until crunchy, finished with lemon-garlic oregano oil, sweet chilli sauce, spring onion and sour cream **\$16.00**

Soup of the Day Served with dinner rolls and butter **\$16.00**

Bowl of Crispy Chips With your choice of tomato sauce, gravy, sour cream, tartare or sweet chilli. **Add extra sauces +\$1.00**
Small **\$8.00** / Large **\$12.00**

TO SHARE

Pulled Pork Sliders (4) BBQ pulled pork, American cheese, burger sauce and cabbage slaw in soft brioche buns **\$26.00**

Beef Fajita Plate Slow-cooked BBQ pulled beef with Mexican spices, sautéed vegetables, avocado, sour cream, pineapple salsa, pickled onion and warm tortillas. **Add Guacamole +\$2.50** **\$30.00**

Beef & Beans Nachos Corn chips loaded with slow-cooked beef and beans, Mexican cheese, pico de gallo, coriander, crispy shallots and sour cream. **Add Guacamole +\$2.50 (gf)** **\$24.00**

FROM THE OCEAN

Mini Seafood Basket Battered fish, crumbed prawns, scallops, calamari and fish popcorn served with chips, salad, tartare sauce and lemon **\$30.00**

Kilo of Mussels Cooked in fragrant garlic, ginger, mild spiced chilli and spring onion paste, finished with creamy coconut cream, confit tomato and mixed herbs served with garlic buttered baguette (df, gf on request) **\$34.00**

Barramundi & Prawns Grilled barramundi and butterflied prawn with roasted chats, broccolini, snow peas, sundried tomatoes, creamy garlic white wine caper sauce (gf) **\$34.00**

Beer Battered Flathead Served with chips, salad, lemon wedges and tartare sauce **\$26.00**

FROM THE GARDEN

Crispy Brussels Sprouts Salad Crispy fried Brussels sprouts with zesty lime and chilli-mango dressing, crunchy chickpeas, fresh herbs and shaved parmesan (v) **\$24.00**

Mongolian Beef & Cashew Salad Stir fried Mongolian Beef with mixed leaves, cucumber, cherry tomato, fresh red onion, carrots, fresh mint and basil tossed through coriander-ginger dressing (gf, df) **\$28.00**

Maple Pumpkin, Grains & Fetta Salad Maple roasted butternut pumpkin cutlet, trio mixed quinoa, lentils, mixed leaves, onion, fetta cheese, toasted walnuts, lemon olive oil and spiced yoghurt (v, vegan on request) **\$26.00**

Caesar Salad Cos lettuce, anchovies, shaved parmesan, bacon, crispy croutons, poached egg and Caesar dressing **\$22.00**

Add - Stir fried beef + \$7.00 / Grilled chicken + \$7.00
Grilled prawns + \$8.00

FROM THE GRILL

300g Porterhouse Cooked to your preference and served with choice of two sides and a sauce **\$40.00**

300g Scotch Fillet Cooked to your preference and served with choice of two sides and a sauce **\$45.00**

Add Surf & Turf

Grilled prawns (3) and creamy garlic white wine sauce +\$8.00

The Highlander Grill A hearty mixed grill featuring Scotch fillet (180gm), lamb sausage, bacon, fried egg, grilled chicken tenders, chat potatoes and cabbage slaw (gf, df) **\$46.00**

Twice-Cooked Pork Belly Bites Pork belly braised in master stock and roasted tossed through sticky caramel and char siu sauce served with steamed rice, Pak choy fresh mint and coriander, cucumber, beans sprout, chilli, spring onion and sesame seeds (df, gf on request) **\$36.00**

Beef Cheek (250g) Slow braised beef cheek served with creamy mash, roasted baby Dutch carrots, snow peas, tender green beans and port wine jus (gf) **\$38.00**

PIZZA

All on a 10-inch sourdough base with Mozzarella cheese
All sourdough dough bases are vegan, gf base and
vegan cheese available on request + \$6.00

Margherita Tomato sugo, basil, fresh tomatoes, sea salt and mozzarella (v, vg on request) **\$19.00**

Hawaiian Tomato sugo, ham, pineapple and mozzarella **\$23.00**

Supreme Tomato sugo, bacon, pepperoni, mushroom, olives, capsicum, onion, BBQ sauce and mozzarella **\$26.00**

Peri-Peri Chicken Tomato sugo, peri-peri chicken, red onion, capsicum, spinach, mozzarella and peri-peri mayo **\$25.00**

Roasted Pumpkin & Fetta Tomato sugo, roasted pumpkin, fetta, rocket, onion, mozzarella and pesto (v) **\$24.00**

Greek Lamb Souvlaki Tomato sugo, lamb, spinach, red onion, roasted peppers, mozzarella and garlic yoghurt **\$26.00**

Add - Prawns + \$6.00 / Ham + \$2.00 / Pepperoni + \$2.00 / Salami + \$2.00
Chicken + \$4.00 / Fetta cheese + \$3.00 / Mushroom + \$2.00
Egg + \$4.00 / Olives + \$2.00 / Anchovies + \$2.00

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

TO GRAB

All served with a side of chips and tomato sauce

Peri-Peri Chicken Burger Grilled peri-peri chicken breast with lettuce, tomato, onion and cheese on a toasted brioche bun **\$26.00**

Beef Burger Beef patty with cheese, lettuce, pickles, bacon, onion, tomato sauce and American mustard on a brioche bun **\$24.00**

Pork Tacos (2) BBQ pulled pork, mixed cabbage slaw, avocado, pineapple and cucumber salsa, chipotle sauce, and fresh coriander in a tortilla **\$26.00**

Steak Sandwich Scotch fillet (180gm), lettuce, onion, pickles, pineapple, beetroot, tomato relish, and cheese on grilled sourdough **\$28.00**

FROM THE PANS

Chicken Scallopini Pan seared chicken breast cooked with mushrooms capers and creamy marsala wine sauce. Served with buttery mashed potatoes, broccolini, green beans and fresh snow pea tendrils **\$32.00**

Prawn Linguine Australian prawns, garlic, onion, tomato, chilli and white wine sauce tossed through linguine pasta with fresh basil **\$30.00**

Lamb Ragu with Potato Gnocchi Slow cooked lamb ragu, basil, rich tomato sugo, home made potato gnocchi, parmesan cheese and spinach **\$28.00**

Butter Chicken Mild spiced tomato, butter and cashew sauce served with basmati rice and crispy pappadum *(gf on request)* **\$30.00**

Chinese Plum Stir-Fry Hokkien noodles with seasonal vegetables crispy shallots, spring onion, sesame seeds and coriander with the choice of chicken or beef **\$28.00**

CHICKEN SCHNITZELS

Crumbed then fried, served with choice of two sides

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

Mexican Avocado, sour cream, corn chips and Pico de Galo

Small (150gm) \$23.00 / Large (280gm) \$28.00

DESSERTS

Ice Cream Sundae Trio flavour ice cream (salted caramel, chocolate, vanilla) fresh whipped cream, honeycomb and caramel *(gf)* **\$14.00**

Pavlova Passionfruit, cream and strawberry *(gf)* **\$12.00**

Sticky Date Pudding With butterscotch sauce and ice cream **\$14.00**

Biscoff Tiramisu Coffee soaked biscuits layered with Biscoff mascarpone and chocolate crumb **\$14.00**

Cabinet Desserts All served with cream and strawberry **\$12.00**

KIDS MENU *Under 12 only*

All **\$10.00** + Add activity pack, drink and ice cream **\$7.50**

Beer Battered Flathead and chips, with tartare and lemon wedge

Tempura Chicken Nuggets and chips with tomato sauce

Grilled Kids Fish with choice of sides (chips, salad, vegetables, mash) *(gf on request)*

Kids Burger Beef patty, cheese and tomato sauce on a toasted bun with a side of chips

Kids Pasta Lamb ragu with linguine pasta

KIDS DESSERT

Kids Vanilla Ice Cream
With choice of toppings (chocolate, caramel and strawberry) **\$6.00**

SIDES & SAUCES

Sides - Mashed potato / Steamed vegetables / Garden salad *(all gf)* / Fried chips *(not gluten free)* **Extra Sides + \$5.00**

Sauces - 3 Peppercorn / Mushroom / Dianne / Gravy / Creamy garlic and white wine *(all gf)* / Trio of mustards *(df)* **Extra Sauce + \$4.00**
Garlic prawns in white wine cream sauce *(gf)* **Add + \$7.00**

10% Surcharge Applies on Public Holidays

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

Experience Our Weekly Specials

MONDAY
Burgers
\$20 Available from 5:30 PM
10 types to choose from!



TUESDAY
Parma Night
\$20 Available from 5:30 PM
18 types to choose from!



SUPERDRAW
Night
Every **WEDNESDAY** Night
One Course \$22 | Two Course \$29
Buffet at the start of each month | \$25
JACKPOT DRAW



THURSDAY
Steak Night
\$28 Available from 5:30 PM
250g Porterhouse with sides



FRIDAY
Happy Hour
From 5:30PM - 7:30PM



\$18 LUNCH
Specials
MON - FRI
2 Course Lunch Special
+\$4.90 for the dessert of the day



SUNDAY
Roast
\$25 or \$30.90 with a Chef's Dessert
EVERY SUNDAY LUNCH
ROAST & VEGIES

