

# HIGHLAND RESTAURANT

## Our Concept

paddock to plate

## Our Environment

rich basalt soils, cleanest air and purest water on earth

## Our Produce

we are proud to showcase some of Tasmania's greatest raw ingredients sourced from local suppliers where possible. A few include...

Cape Grim Beef, Roland Range Lamb, Lenah Game, Scottsdale Pork, Perrigold Truffles, King Island Cheese, Ashgrove Cheese, South Cape Cheese, Wicked Cheese, Petuna Seafood, Anvers Chocolate, Modo Mio, Bossini's Bakehouse and local farms

V = Vegetarian  
V2 = Vegan  
DF = Dairy Free  
GF = Gluten Free

# HIGHLAND RESTAURANT

**Two Courses** **\$65**  
*(entrée & main or main & dessert)*

**Three Courses** **\$80**  
*(entrée, main & dessert or soup, main & dessert)*

**Four Courses** **\$99**  
*(soup, entrée, main & dessert)*

**Chefs Tasting Menu** **\$125**  
*(Amuse-Bouche, Soup, Entree, Sorbet, Main, Dessert & Cheese)*

# Soup

Fresh Tasmanian Seafood Chowder, Local Seafood, Potato Pearls, Seafood Velouté (GF)

Wild Mushroom Cream, Grilled Oyster Mushroom, Fried Enoki, Truffle Oil (V,GF)

Fennel Consommé, Petite Vegetables, Olive & Orange Dust (V,V2,DF,GF)

# Entrée

Tasmanian Oak Smoked Salmon, Lemon Beurre Blanc, Tomato Salsa, Micro Herb Salad (GF)

Wattleseed Crusted Wallaby Porterhouse, Pumpkin Cream, Glazed Baby Beets,  
Port Reduction (GF)

Pan-fried Scallops, Celeriac Purée, Grilled Black Pudding, Pea Foam (GF)

Sous Vide Duck Breast, Sour Cherry, Crisp Duck Skin, Pickled Orange (GF,DF)

Ratatouille Ravioli, Tomato Sauce, Pesto, Grana Padano (V)

Hay Roasted Heirloom Carrots, Fresh Herb Salad, Pine Nuts (V,V2,DF)

# Main

Beef Fillet, Sweet Onion Paint, Horseradish Mash, Melted Spinach, Bone Marrow Gratin

Lamb Short Loin, Shank Jus, Fondant Potato, Pumpkin Cream, Grilled Broccolini (GF)

Skin Roasted White Fish, Ginger & Carrot Purée, Grilled Dutch Carrots, Sesame Bok Choy

Grilled Ocean Trout, Saffron Mash, Roast Capsicum Purée, Tapenade, Asparagus (GF)

Pumpkin Risotto, Persian Fetta, Young Spinach, Grana Padano, Truffle (V)

Roasted Butternut Pumpkin, Pearl Cous Cous, Grilled Mushroom Medley,  
Petite Vegetables (V,V2,GF,DF)

Pork Fillet, Celeriac Cream, Grilled Chorizo, Apple Paste, Sweet Potato Mash, Baby Turnips

# Sides

Grilled Broccolini, Truffle, Grana Padano (V,GF)	10
Smashed Chat Potatoes, Rosemary Salt (V,GF)	10
Mixed Leaf Salad, Balsamic Dressing (V,V2,GF,DF)	10
Fries (V,V2,DF)	10

# Dessert

## Textures Of Chocolate

Lime & Coconut Panna Cotta, Toasted Sweet Coconut Flakes, (V,V2,GF,DF)

Wattleseed Pavlova, Freeze Dried Berries, Vanilla Anglaise, Sweetened Cream (GF)

Caramelised Pear Tarte Tatin, Pecan Praline, Vanilla Buttermilk Sorbet

## Cheese Board For Two

Three Tasmanian Cheeses, Crisp Bread, Medley Of Nuts, Fruit

*ask your waiter for today's selection*

# Digestives

Hellyers Road Hazelnut Cream Liqueur	10
Hellfire Limoncello	10
Morris Muscat 10yr	10
Galway Pipe Tawny Port	14
Penfolds Grandfather Port	24
Courvoisier VSOP	16
Hennessy VSOP	14
Hennessy XO	34