



HIGHLAND RESTAURANT

OUR MENU IS DESIGNED TO BE SHARED BY THE WHOLE TABLE

4 Plates \$65pp | 5 Plates \$80pp | 6 Plates \$95pp

TO SHARE

Fresh Tasmania Oyster, balsamic pearls, spiced tomato sorbet, ½ dozen (GF, DF)

Pepperberry and gin cured ocean trout, beetroot foam, citrus crème fraîche (GF)

Fresh yellowfin tuna sashimi, Tasmanian wasabi, ponzu dip (GF, DF)

Pan-fried haloumi, roasted fennel, citrus mushroom, rosemary labneh (V)

Pan-fried scallops, sweetcorn panna cotta, spring pea cream, prosciutto shard (GF)

Line-caught white fish, ginseng rub, softened greens, lemon butter (GF)

Macquarie harbour Atlantic salmon, roasted asparagus, poached pink eye potato (GF)

Roasted heirloom vegetable salad, grilled oyster mushroom, bush dust (V, V2, DF, GF, CN)

Roasted eggplant, Roma tomato, goat cheese, fresh basil, preserved lemon, truffle (V)

Wallaby Porterhouse scaloppini, tomato, oyster mushroom, brandy cream (GF)

Nichols Chicken ballotine, poached fig, caper and herb pesto (GF, CN)

Pressed Scottsdale pork belly, cauliflower purée, chilli caramel (GF)

Cape Grim Hanger steak, wild mushroom jus, corn salsa, lime (GF)

Meander Valley Lamb, skordalia, glazed beetroot, charred fennel (GF, DF)

Venison Striploin, wattleseed essence, wild berry jus, sweet potato (GF)

DESSERT

Burnt orange, blood orange sorbet, toasted orange poppy seed cake (V, GF, DF, CN)

Chocolate four play, chocolate, chocolate, chocolate, chocolate (V, CN)

Wattleseed doughnuts, vanilla cream, berry compote (V)

Saffron and vanilla crema Catalana, almond biscotti (GF, CN)

CHEESE

Blue cheese, honeycomb, vincotto, truffle oil

Brie, dried apricot, grape compote

Tasty, quince paste, toasted nuts (CN)

CN = Contains Nuts, V = Vegetarian, V2 = Vegan, GF = Gluten Free, DF = Dairy Free
Please inform the bar staff about any allergies or dietary concerns as there is potential for cross contamination.
Our kitchen uses nuts and therefore dishes may contain traces of nuts.

