



HIGHLAND RESTAURANT

CRADLE MOUNTAIN LODGE
Flavours of Cradle Mountain: autumn edition
A celebration of Tasmanian produce

2 Courses + choice of side \$105 | 3 courses + choice of side \$150

All meals include complimentary bread, amuse bouche, palate cleanser and petit fours

Snacks

Warm marinated Mt Zero olives.	\$8.5	GF/DF/VE
Tasmanian oyster, champagne granita, finger lime.	\$6.5 each	GF/DF
Half shell scallop, lemongrass butter, spring onion jam.	\$8 each	GF
Baby Tasmanian abalone, rice noodles, ponzu, spring onion relish.	\$10 each	GF/DF

Entree

Tasmanian salmon sashimi, yuzu koshu, ponzu, lemongrass, ginger.	GF/DF
Potato rosti, beetroot, chives, capers, macadamia cream.	GF/DF/VE
Corn risotto, charred corn, roast capsicum, chimmi churri.	GF/DF/VE
Leek mosaic, nori, romesco, herb emulsion, radish.	GF/DF/VE
Wallaby carpaccio, pickled mushroom, aioli, parmesan.	GF/DFO

Main

Roasted beetroot, chickpea, vincotto, flaked almond, pickled cantaloupe, shallot.	GF/DF/VE
Lamb rump, artichoke heart, caramelised yoghurt, peas, baby carrot.	GF
Fried gnocchi, carrot puree, roasted baby carrots, shaved macadamia.	V
Fennel crusted market fish, potato, soft egg, beans, confit olive, zucchini, tomato.	DF
Pan fried mushrooms, skordalia, pickles, shaved parmesan, herb emulsion.	V
Tasmanian beef cheek, red cabbage slaw, pickled cherry, potato, jus.	GF/DF

Sides

Green beans, almond cream, almond flakes, lemon dressing.	\$14	GF/DF/VE
Crispy potatoes, black garlic butter, chives.	\$14	GF/V
Miso roasted cauliflower, ancient grains, cranberry, herbs.	\$14	DF/VE
House salad, mixed leaves, pepitas, pickled onion, parmesan.	\$14	DF/VE

Please inform wait staff of any allergies or concerns, as there may be risk of cross contamination, nuts and flour are used in our kitchen, so there may be traces

GF - Gluten Free | DF - Dairy Free | V - Vegetarian | VE - Vegan