



HIGHLAND RESTAURANT

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

2 Courses \$75 | 3 courses \$90

Snacks

House made foccacia with pepperberry butter	\$4 pp	GFO/DFO
Warm marinated Mt Zero olives.	\$8.5	GF/DF/VE
Tasmanian oyster, pomegranate mignonette	\$6.5 each	GF/DF
Baby Tasmanian abalone, white tamari ponzu, cucumber, radish	\$10 each	GF/DF
Scallop ceviche, white tamari, togarashi, soba noodles	\$14	DF

Entree

Wallaby Tartare, quinoa crisp, pickled shallot, mushroom, caper		GF/DF
Juniper and orange cured salmon, charred onion broth, shallot, orange		GF/DF
Potato rosti, lemon myrtle, beetroot, macadamia cream, chives, capers		GF/DF/VE
Charred cos, macadamia, pickled walnut, radish, toasted rye emulsion		GF/DF/VE
Mushroom and thyme beignets, soft polenta, herb oil, truffle		DF

Main

Market fish, herb beurre blanc, provençal veg, toasted barley		GFO/DF
Semolina gnocchi, pumpkin three ways, milk bread, pepitas		DF/VE
Chestnut agnolotti, wild mushrooms, micro herbs, mushroom velouté		V/DF
Roasted quail 'coq au vin', roasted veg, mushroom, red wine jus		DF
Charred savoy cabbage, korean chilli glaze, tahini yoghurt, apple		VE/GF/DF
Boeuf bourguignon, oyster blade, potato cream, sauce chasseur		GF

Sides

Braised peas, cos, lardons, caramelised onion	\$14	GF/DF
Truffled paris mash, chives	\$14	GF/V
Roasted pumpkin, gochujang glaze, labneh	\$14	DF/VE/GF
House salad, mixed leaves, pepitas, pickled onion, parmesan.	\$14	DF/VE/GF

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