



# HIGHLANDS RESTAURANT

CRADLE MOUNTAIN LODGE  
EST. 1988

**TWO COURSE \$105PP | THREE COURSE \$135PP**

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## SNACKS

Focaccia, sea salt and herb butter	\$4.5	VEO/DFO
Tasmanian Oyster, yuzu ponzu dressing	\$7 each	DF
Grilled skull island prawn, paprika, pepperberry butter	\$8 each	GF
Baby Tasmanian Abalone, garlic and ginger braised mushroom	\$10 each	DF

## ENTREE

Sweet potato fondant, smoked almond cream, rosemary salt, tuille	GFO/DF/VE
Pumpkin carpaccio, hazelnut, tahini dressing, olive oil, shaved cabbage	GF/DF/VE
Harissa glazed eggplant, garlic and cucumber yoghurt, mint, pomegranate	GF/V
Hot smoked salmon rilette, flax seed crisp, dill emulsion, lemon	GF/DF
Wallaby tartare, wattle seed, pepperberry, shallot, chives, cured egg yolk	GF/DFO

## MAIN

Chicken Ballotine, pistacio and wild mushroom, sweet corn and barley risotto	DF
Beef cheek, parsnip cream, red cabbage slaw, pickled cherries	GF
Market fish, zucchini cream, braised leek, lemon and caper brown butter sauce	DF/VE
Smoked cherry tomato gnocchi, fried basil, pine nuts, herb pistou	DF
Charred broccolini, lemon freekah, macadamia cream, toasted almond, chilli oil	VE

## SIDES \$14

Broccolini, hazelnut butter, lemon emulsion	GF/DF/VE
Crispy potatoes, miso honey butter, chives	GF/V
Charred bok choy, miso dressing, puffed wild rice	DF/VE/GF
House salad, mixed leaves, pemitas, pickled onion, parmesan	DF/VE/GF

**GF:** GLUTEN FREE **GFO:** GLUTEN FREE OPTION **DF:** DAIRY FREE **DFO:** DAIRY FREE OPTION **V:** VEGETARIAN **VE:** VEGAN

PLEASE INFORM OUR WAIT STAFF ABOUT ANY ALLERGIES OR DIETARY CONCERNS AS THERE IS POTENTIAL FOR CROSS-CONTAMINATION. NUTS ARE PRESENT IN OUR KITCHEN SO DISHES MAY CONTAIN TRACES.