

THE Botanical

Food

FLATBREADS

MEMBER / GUEST

Tomato, feta, basil (v)	10 / 12
Zucchini, rosemary, goats cheese (v)	10 / 12
Pepperoni, leg ham, onion, green capsicum, mushroom	10 / 12

BAR SNACKS & SKEWERS

Potato churros, taramasalata, sumac (v*)	11 / 13
Salt & pepper whole baby prawns, lemon aioli	18 / 20
Fried chicken, jalapeño mayonnaise	18 / 20
Grilled calamari, chorizo, olives & tomato (gf)	19 / 21
Grilled brussels sprouts skewers, Asian dressing, lardo (2/v*)	9 / 11
Eggplant skewers, miso, puffed rice, bonito (2/v*)	12 / 14
Grilled chicken skewers, tamarind, toasted peanuts (4)	18 / 20
Crispy pork belly skewers, wasabi ginger dressing (4)	18 / 20

STARTER & SALADS

MEMBER / GUEST

The Highfield meat plate, pickles, olives & sourdough bread	22 / 24
Beetroot cured salmon, cucumber, crème fraiche, herbs, toast	19 / 21
Tuna tataki, pickled mushrooms, radish, sesame, ponzu	20 / 22
Bang bang chicken salad, peanut satay, snap peas, coriander	20 / 22
Grilled chicken caesar, bacon, egg, croutons	20 / 22
Beetroot salad, goats cheese, walnut granola (v/gf*)	20 / 22
Grilled halloumi, green beans, kale, smoked almonds, tomato & olives (v/gf)	19 / 21

ROBATA GRILL

Chicken satay skewers 300g cucumber & red onion, peanut flatbread	26 / 28
Pork tenderloin skewers 300g kimchi, chilli, garlic, sesame flatbread	26 / 28
Lamb rump skewers 300g, garlic sauce, cauliflower tabouli, rosemary flatbread	30 / 32
Kobe Wagyu beef skewers 300g, ponzu, egg yolk, grilled broccolini, coriander flatbread	34 / 36
Sirloin, Jack's Creek ms2 250g	34 / 36
Grain fed rump 200g	21 / 23
Grain fed rump 400g	28 / 30

STEAKS COME WITH SAUCE AND A CHOICE OF TWO SIDES: CHIPS, SALAD, MASH OR SEASONAL VEGETABLES

House made sauces

Dijon & tarragon mustard (gf), Horseradish, Gravy, Pepper, Mushroom, Diane	2
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MAINS

Chickpea fritter burger, beetroot slaw, cumin labne, lettuce & pickles (v)	18 / 20
The Highfield burger, beef pattie, onion rings, cheese, pickles, aioli & chips	18 / 20
Cone Bay barramundi, pumpkin, turnips walnut & herb salsa (gf)	26 / 28
Beer battered flathead, tartare sauce, chips & salad	20 / 22
Chicken schnitzel, chips & slaw	19 / 21
Chicken parmy, chips & slaw	23 / 25
Rolled pork belly, crispy brussels sprouts, apple sauce	26 / 28
Spaghetti, baby clams, tomatoes, garlic, chilli, parsley, lemon	24 / 26
Orecchiette, summer vegetables, pesto, parmesan (v)	21 / 23

THE FEAST MENUS

Whole spit roast baby pig with all the trimmings including sides	650
(SERVES 10-12PAX, REQUIRES PRE-ORDER 72HRS IN ADVANCE)	
Beef tomahawk 3kg with all the trimmings including sides	350
(SERVES 6PAX, REQUIRES PRE-ORDER 48HRS IN ADVANCE)	
Lamb shoulder, 12 hour slow cooked with all the trimmings including sides	300
(SERVES 6PAX, REQUIRES PRE-ORDER 48HRS IN ADVANCE)	
The Highfield Feast	46pp
roast chicken, lamb shoulder, honey baked ham with pavlova, all the trimmings including sides	
(MINIMUM 16PAX, REQUIRES PRE-ORDER 72HRS IN ADVANCE)	

SIDES

MEMBER / GUEST

Garlic bread (v)	5 / 7
Green leaf salad, house dressing (v/gf/vg)	5 / 6
Cauliflower & pomegranate salad, dukkah (v)	7 / 8
Steamed greens, lemon, olive oil (v/gf/vg)	6 / 7
Potato mash (v/gf)	6 / 7
Crispy potato wedges, sweet chilli sauce (v)	8 / 9
Bowl of chips (v)	6 / 8

DESSERT

Mango pavlova, toasted almonds, lemon balm (v/gf)	10 / 12
Crème brulee, lemon curd (v/gf)	10 / 12
Coconut pannacotta, berries & granita (v/gf)	10 / 12
Chocolate and banana nut sundae (v)	10 / 12

LITTLE NIPPERS

Chicken schnitzel fingers, chips	9 / 10
Cheese burger, chips, tomato sauce	9 / 10
Battered fish & chips	9 / 10
Spaghetti in tomato sauce (v)	9 / 10
Tomato and mozzarella flatbread (v)	9 / 10
Little nippers value meal, 7oz drink & ice-cream	12 / 13
Activity pack	1.50

PLEASE ORDER FROM THE BISTRO