

# THE Botanical Food

## FLATBREADS

MEMBER / GUEST

Tomato, feta, basil <b>V</b>	12 / 14
Slow cooked lamb, pine nuts, feta, red onion, cumin yoghurt, lemon	14 / 16
Shawarma chicken, parsley, onion, za'atar, garlic sauce, pomegranate	14 / 16
Truffle mushroom, salted ricotta, green onion <b>V</b>	14 / 16

Vegan mozzarella available at no extra cost

## SHARE PLATES

Crispy potato wedges, sweet chilli sauce, sour cream <b>V</b>	9 / 10
Bowl of chips <b>V</b>	7 / 8
Garlic bread <b>V</b>	6 / 7
Avocado salsa, house taro crisps, roasted sesame & chilli salt <b>VE GF</b>	14 / 16
Salt & pepper calamari, lemon aioli	17 / 19
Highfield fried chicken, franks hot mayo, paprika	18 / 20
Katsu prawn hand rolls, pickled ginger slaw, sesame mayo, tonkatsu sauce (3)	17 / 18
Crispy pork belly, pickled daikon, carrot, peanut, sesame shiso, chilli jam, lettuce cups <b>GF</b>	18 / 20
BBQ corn ribs, padron chilli mayo, manchego <b>VER</b>	14 / 16
Botanical mixed plate, green falafel, lamb kofta, beetroot hummus, pumpkin tabbouleh, persian fetta, olives, pita	34 / 36

## POKE BOWLS **VER GFR**

25 / 26

Brown rice, cabbage, edamame, carrot, pickled daikon, red onion, ponzu sauce

### Pick your protein (choice of one)

Poached chicken, Teriyaki salmon or chicken, Panko chicken, Honey soy tofu

### Pick your sauce (choice of one)

Sesame mayo, Kimchi mayo, Bulldog BBQ

### Pick your crunch (choice of two)

Sesame seeds, Fried shallots, Peanuts

10% Public holiday surcharge applies

## CLEAN LIVING

MEMBER / GUEST

Clean living bowl - charred peppers, quinoa, chickpeas, kale, smoked almonds, avocado, romesco, lemon <b>VE GF</b>	21 / 23
Add green falafels	4
Add spicy lamb koftas	4
Coconut pumpkin curry, chickpeas, kale, brown rice, cucumber raita <b>VE GF</b>	23 / 25
Bang Bang salad, poached chicken, peanut satay, snap peas, bean sprouts, coriander, lime <b>VR GF</b>	23 / 25
Shitake san choy bow, cos lettuce, scallions, carrots, cashew, chilli jam <b>V GF</b>	20 / 22

## MAINS

Vege burger, chickpea patty, lettuce, cheese, pickled beets, mayo, BBQ sauce <b>V</b>	18 / 20
The Highfield burger, beef patty, onion rings, cheese, pickles, aioli, tomato, relish chips	18 / 20
Clean harvest barramundi, roast pumpkin, pepita, red elk, salsa verde <b>GF</b>	28 / 30
Roast pork belly, celeriac, witlof, apple, charred spring onions, jus <b>GF</b>	28 / 30
BBQ chicken pie, cauliflower gratin, peas, chicken gravy	26 / 28
Beer battered fish, tartare sauce, chips, salad	21 / 23
Prawn spaghetti, tomato, spinach, chilli, garlic, parsley, lemon, pangrattato	26 / 28
Grilled chicken caesar, cos hearts, bacon, egg, croutons, parmesan <b>GFR</b>	23 / 25
Chicken schnitzel, chips, slaw	22 / 24
Chicken parmigiana, chips, slaw	24 / 26
Veal schnitzel, chips, slaw	27 / 29
Veal parmigiana, chips, slaw	30 / 32

## THE FEAST MENUS

Whole roast suckling pig. 720  
with all the trimmings including sides

(Serves 12-14pax. Requires pre-order 72hrs in advance)

Highfield Shared Feast . . . . . from 45pp

Your choice of shared 3 course set menu. See website for menu  
(Minimum 6pax. Requires pre-order 72hrs in advance)

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## ROBATA GRILL

MEMBER / GUEST

Charred tofu and vegetable kebab, kale and almond salad, garlic flatbread, romesco sauce <b>VE</b>	24 / 26
Peri-peri chicken skewers 300g, olive & feta salad, garlic flatbread, chilli mayo	27 / 29
Red curry chicken skewers, 300g, crunchy thai salad, grilled roti, coconut sauce	27 / 29
Lamb rump skewers 300g, roast pumpkin tabbouleh, garlic and cheese flatbread, garlic toum sauce	34 / 36
Wagyu rump skewers 300g, charred pepper salsa, BBQ corn rib, manchego flat bread, Chimichurri	32 / 34
300g Sirloin MSA mbs2+, Riverine <b>GF</b>	37 / 39
250g Rump, Riverine <b>GF</b>	27 / 29
400g Rump, Riverine <b>GF</b>	32 / 34

Steaks are served with your choice of sauce and two sides: chips, salad, mash or seasonal vegetables

### HOUSE MADE SAUCES

Dijon & Tarragon mustard, Horseradish, Gravy, Pepper, Mushroom, Diane	
Additional sauce	3

## SIDES

Steamed vegetables, lemon, olive oil <b>VE GF</b>	7 / 8
Cabbage & herb slaw <b>V GF</b>	7 / 8
Potato mash <b>V GF</b>	7 / 8
Roast pumpkin tabbouleh <b>VE GF</b>	7 / 8
Cos salad, tomato, cucumber, onion, olives, oregano <b>VE GF</b>	7 / 8

## DESSERT

Nutella pizza, strawberries, mascarpone, hazelnuts <b>V</b>	12 / 14
Crème brûlée, lemon curd <b>V GF</b>	10 / 12
Pavlova, passionfruit, cream, fresh fruit <b>GF</b>	10 / 12

## LITTLE NIPPERS

### VALUE MEAL

Kids meal, kids drink, ice cream cup	12 / 13
Activity pack	1.50

Chicken schnitzel bites, chips	10 / 11
Cheeseburger, chips, tomato sauce	10 / 11
Battered fish, chips	10 / 11
Spaghetti in tomato sauce <b>V</b>	10 / 11
Tomato and mozzarella flatbread <b>V</b>	10 / 11
Kids waffle, vanilla ice cream, butterscotch sauce	7 / 8
Kids vanilla ice cream scoop, choc sauce, marshmallow, 100's & 1000's	6 / 7

**V** = vegetarian **GF** = Gluten-free **VE** = vegan  
**GFR** = Gluten-free on request **VR** = vegetarian on request **VER** = vegan on request