

# THE Botanical Food

## FLATBREADS

MEMBER / GUEST

Tomato, feta, basil (v) .....	12 / 14
Slow cooked lamb, pine nuts, feta, red onion, za'atar, lemon .....	14 / 16
Chicken fajita, red peppers, onion, guacamole, sour cream, coriander pesto .....	14 / 16
Zucchini, rosemary, garlic, vegan mozzarella, dukkha (ve) .	14 / 16

## SHARE PLATES

Crispy potato wedges, sweet chilli sauce, sour cream (v) .....	8 / 9
Bowl of chips (v) .....	6 / 8
Garlic bread (v) .....	5 / 7
Salt & pepper calamari, lemon aioli. ....	17 / 19
Karaage chicken, kim chi mayo, shallots, sesame .....	18 / 20
Katsu prawn hand rolls, pickled ginger slaw, sesame mayo, tonkatsu sauce (3) .....	16 / 17
Beetroot tartare, turmeric, macadamia, garlic croutes (ve/gf) .....	16 / 18
Salmon ceviche, prawn crackers, chilli, lime, corn, coriander (gf) .....	18 / 20
Buffalo cauliflower, vegan ranch sauce, celery sticks (ve) .....	14 / 16
Cheese board served with lavosh, quince and your choice of 1, 2 or 3 cheeses	
Soft goats - Chevre D'Argental .....	12 / 13
Hard sheep - Manchego .....	12 / 13
Blue - Blue D'Auvergne .....	12 / 13

## CLEAN LIVING

MEMBER / GUEST

ALL SALADS & BOWLS COME WITH YOUR CHOICE OF ONE PROTEIN	
Grilled chicken	
Pan fried Atlantic salmon	
Beef fillet	
Silken tofu	
Citrus salad, witlof, fennel, celeriac remoulade, walnuts, chive oil (ve*/gf) .....	22 / 24
Bang Bang salad, peanut satay, snap peas, bean sprouts, coriander, lime (v*/gf) .....	22 / 24
Ancient grains bowl, cos, spiced cauliflower, pomegranate, smoked eggplant baba, mint (ve*) .....	22 / 24
Sweet potato chop salad, cabbage, sprouts, corn, avocado, roast almond tarator (ve*/gf) .....	22 / 24
Poké bowl, wild rice, quinoa, edamame, wakame, daikon, radish, ponzu dressing (ve*) .....	22 / 24
EXTRA PROTEIN	
Grilled chicken, Atlantic salmon, silken tofu .....	4
Beef fillet .....	5

## MAINS

The Highfield burger, beef patty, onion rings, lettuce, cheese, pickles, aioli, tomato relish, chips .....	18 / 20
Crispy field mushroom burger, oak lettuce, red onion pickles, tomato relish, chips (ve) .....	20 / 22
Clean harvest barramundi, sweet potato, pomegranate, kale, smoked almond tarator (gf) .....	28 / 30
Roast pork belly, celeriac, witlof, apple, charred spring onions, jus (gf) .....	27 / 29
Slow roast lamb pie, potato gratin, mint peas, rosemary jus .....	26 / 28
Angel hair pasta, salmon, zucchini flower, saffron, lemon butter .....	28 / 30
Beer battered fish, tartare sauce, chips, salad .....	20 / 22
BBQ whole rainbow trout, shaved brussels, fennel, apple, citrus dressing (gf) .....	32 / 34
Grilled chicken caesar, cos hearts, bacon, egg, croutons, parmesan (gf*) .....	22 / 24
Chicken schnitzel, chips, slaw .....	21 / 23
Chicken parmigiana, chips, slaw .....	23 / 25
Veal schnitzel, chips, slaw .....	26 / 28
Veal parmigiana, chips, slaw .....	30 / 32

## THE FEAST MENUS

Whole roast suckling pig. ....	695
with all the trimmings including sides	
(Serves 12-14pax. Requires pre-order 72hrs in advance)	
Highfield Shared Feast .....	from 40pp
Your choice of shared 3 course set menu. See website for menu (Minimum 6pax. Requires pre-order 72hrs in advance)	

## ROBATA GRILL

MEMBER / GUEST

Peri-peri chicken skewers 300g, olive & feta salad, garlic flatbread, chilli mayo. ....	27 / 29
Chicken satay skewers 300g, shredded daikon, snow pea, sprout slaw, peanut flatbread .....	27 / 29
Lamb rump skewers 300g, roast cauliflower tabbouleh, garlic and cheese flatbread, baba ghanoush .....	34 / 36
Kobe wagyu beef skewers 300g, charred sugar snaps, enoki, miso flatbread, umami dressing .....	35 / 37
300g Scotch mbs2+, Darling downs (gf) .....	42 / 44
250g Rump, Riverine (gf) .....	26 / 28
400g Rump, Riverine (gf) .....	30 / 32
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

Roast cauliflower tabbouleh, pomegranate, mint, za'atar (ve/gf) .....	10 / 12
Steamed vegetables, lemon, olive oil (ve/gf) .....	6 / 7
Cabbage & herb slaw (ve/gf) .....	6 / 7
Potato mash (v/gf) .....	6 / 7
Duck fat potatoes, rosemary .....	8 / 9

## DESSERT

Nutella pizza, strawberries, mascarpone, hazelnuts (v) .	12 / 14
Crème brûlée, lemon curd (v/gf) .....	10 / 12
Smashed pavlova, meringue, passion fruit, berries, lemon balm .....	10 / 12

## LITTLE NIPPERS

### VALUE MEAL

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

Chicken schnitzel, chips .....	9 / 10
Cheeseburger, chips, tomato sauce .....	9 / 10
Battered fish, chips .....	9 / 10
Spaghetti in tomato sauce (v) .....	9 / 10
Tomato and mozzarella flatbread (v) .....	9 / 10
Kids waffle, vanilla ice cream, butterscotch sauce .....	7 / 8
Kids vanilla ice cream scoop, choc sauce, marshmallow, 100's & 1000's .....	6 / 7

10% Public holiday surcharge applies  
v = vegetarian gf = gluten free ve = vegan  
gf\* = gluten free on request v\* = vegetarian on request ve\* = vegan on request