

THE Botanical Food

FLATBREADS

MEMBER / GUEST

- Tomato, feta, basil **V** 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 **V** 14 / 16

Vegan mozzarella available at no extra cost

SHARE PLATES

- Crispy potato wedges, sweet chilli sauce, sour cream **V** . 8 / 9
- Bowl of chips **V** 6 / 8
- Garlic bread **V** 5 / 7
- Avocado salsa, house taro crisps, roasted sesame & chilli salt **VE GF** 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) 16 / 17
- Crispy pork belly, pickled daikon, carrot, peanut, sesame shiso, chilli jam, lettuce cups **GF** 18 / 20
- BBQ corn ribs, padron chilli mayo, manchego **VER** 14 / 16
- Botanical mixed plate, green falafel, lamb kofta, beetroot hummus, pumpkin tabouli, persian fetta, olives, pita... 34 / 36

POKE BOWLS **VER GFR**

MEMBER / GUEST

- 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 **VE GF** 20 / 22
- Add green falafels 4
- Add spicy lamb koftas 4
- Coconut pumpkin curry, chickpeas, kale, brown rice, cucumber raita **VE GF** 22 / 24
- Bang Bang salad, poached chicken, peanut satay, snap peas, bean sprouts, coriander, lime **VR GF** 22 / 24
- Charred heirloom beets, friese lettuce, candied walnuts, fetta, pickled carrot, truffle honey **V GF** 20 / 22

MAINS

- The Highfield burger, beef patty, onion rings, lettuce, cheese, pickles, aioli, tomato relish, chips. 18 / 20
- Vege burger, chickpea patty, lettuce, tomato, cheese, pickled beets, garlic and parsley toum, BBQ relish **V** 18 / 20
- Clean harvest barramundi, roast pumpkin, pepita, red elk, salsa verde **GF** 28 / 30
- Roast pork belly, celeriac, witlof, apple, charred spring onions, jus **GF** 27 / 29
- BBQ chicken pie, cauliflower gratin, peas, chicken gravy 26 / 28
- Beer battered fish, tartare sauce, chips, salad 20 / 22
- Grilled chicken caesar, cos hearts, bacon, egg, croutons, parmesan **GFR** 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 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 **VE** 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 **GF** 37 / 39
- 250g Rump, Riverine **GF** 27 / 29
- 400g Rump, Riverine **GF** 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 **VE GF** 6 / 7
- Cabbage & herb slaw **V GF** 6 / 7
- Potato mash **V GF** 6 / 7
- Roast pumpkin tabouleh **VE GF** 6 / 7
- Cos salad, tomato, cucumber, onion, olives, oregano **VE GF** 6 / 7

DESSERT

- Nutella pizza, strawberries, mascarpone, hazelnuts **V** . 12 / 14
- Crème brûlée, lemon curd **V GF** 10 / 12
- Pavlova, passionfruit curd, cheesecake cream, fresh fruit **GF** 10 / 12

LITTLE NIPPERS

VALUE MEAL

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

- Chicken schnitzel bites, 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

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