



BREADS

GARLIC BREAD 8

Woodfired bread topped with garlic butter

BRUSCHETTA 10

Woodfired bread topped with tomato salsa, balsamic glaze and fresh basil

OLIVE BREAD 10

Woodfired bread served with house made olive tapenade and olive oil

ASSIETTE OF BREADS 12

A tasting plate of all our breads

ENTREES

TRIO OF DIPS 12

Served with tortilla chips. Please ask one of our friendly team members for our dip flavours

STUFFED FIELD MUSHROOMS 15 (V)(GF)

Zucchini, sun dried tomatoes, feta and cashew topped with smoked capsicum aioli and balsamic glaze

SCALLOPS 17 (GF)

Pan seared scallops served in half shell with sweet corn puree, pancetta and lemon beurre blanc

PEKING DUCK WONTONS 12

Deep fried or steamed duck parcels served with saffron aioli and soy sweet chilli

MAINS

SCOTCH FILLET 37

Chargrilled scotch fillet served with mash, roasted beetroot puree, caramelised shallots and red wine jus (GF)

CHICKEN ROULADE 27

Poached chicken breast filled with pancetta, brie and baby spinach served on a roasted sweet potato puree with mustard and brandy cream sauce (GF)

PORK CHEEKS 29

Overnight braised pork cheeks served with mashed potatoes and a rustic country style sauce

WHOLE RAINBOW TROUT 29

Stuffed with roast garlic, fennel and thyme cooked in parcel served with crispy parsnip chips (GF)

STUFFED CAPSICUM 20

Roasted capsicum stuffed with cous cous and roasted Mediterranean vegetables and drizzled with balsamic glaze (V)

LAMB SHANK KORMA 22

Braised in a mild curry sauce served with jasmine rice and papadums (GF)

CHICKEN SCHNITZEL 21

House crumbed chicken breast served with chips, salad and sauce
Gravey, Pepper, Mushroom, or Diane

BATTERED FISH 20

Kosciusko Pale Ale battered fish served with battered chips, salad and lime aioli

SIDES

Beer battered steak fries tossed in Moroccan spices 7

Steamed vegetables tossed in toasted almonds and lemon vinaigrette 7

Creamy mashed potatoes 7

Beer battered onion rings served with truffle aioli 7

Garden salad 7

BURGERS

All burgers served with chips and salad

PULLED PORK 19

Served with slaw on a brioche bun

OPEN EYE FILLET STEAK SANDWICH 19

with tomato chutney, lettuce, tomato and cheese

SCHNITZEL BURGER 19

Guacamole, bacon, cheese and rocket

VEGIE BURGER 19

Zucchini, sweet potato & carrot pattie with grilled haloumi, baby spinach and truffle aioli

KIDS

All served with a kid's salad

Battered fish & chips **10**

Cheeseburger & chips **10**

Chicken panigiana & chips **10**

Chipolatas and mash **10**

KIDS MEAL DEAL 14

Kids meal + soft drink or juice + ice cream

DESSERTS

CHILLI CHOCOLATE BROWNIE 14

Served with chocolate ice cream and strawberries

STICKY DATE PUDDING 14

Served with butterscotch sauce and vanilla ice cream

APPLE CRUMBLE 14

Served with creme Anglaise and rhubarb ice cream

CREPES 14

Please check our specials board for flavours

WHITE CHOCOLATE & MALIBU BRULEE 14

Served with almond biscotti

TEA & COFFEE

Highgate Lane blend, roasted locally in Canberra Cup 3.5 | Mug 5

Highgate Lane Tea Pot 5

English Breakfast, Earl Grey, Liquorice & Mint or Green Sencha

Affogato 9

Home made vanilla ice cream, a shot of Highgate Lane espresso, with your choice of:

Baileys, Kahlua or Frangelico