

## THE HIGHLANDS RESTAURANT

New England Motor Lodge

### BREADS

Garlic or herb toasted Turkish loaf (4 piece)	7.5
Seeded cobb bread tartines with herbed goats cheese & smoked salmon (2 piece)	10
Slow roasted tomato crostini with basil Danish, feta, garlic butter & rocket (2 piece)	8.50
House made trio of dips with toasted Turkish bread	14

### ENTREES

<b><i>Salt &amp; pepper calamari</i></b>	13.50
Served with a tomato & rocket salad & lime aioli dipping sauce	
<b><i>Skewered sea scallops</i></b>	18
Served on coconut basmati rice topped with lemon, garlic & sweet chilli butter sauce	
<b><i>Creamy garlic king prawns</i></b>	19.50
Served with coconut rice & steamed greens	
<b><i>Chicken skewers</i></b>	12.50
Served with rice and satay sauce (2)	
<b><i>Smoked trout pot</i></b>	15.50
New England smoked trout pot with toasted garlic baguettes	
<b><i>Crispy haloumi chips</i></b>	11.50
Served with local white box honey mayonnaise	

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### MAINS

<b><i>Baked Snapper Paupiettes</i></b>	30
Rolled fillets of snapper filled with tomato, spinach, lemon & lime, served with buttered herb potatoes & steamed asparagus	
<b><i>Tuscan Style Crispy Skin Salmon</i></b>	32
Pan fried salmon fillet served with pan fried potato & steamed greens, topped with a creamy spinach & sundried tomato sauce	
<b><i>Chicken Piccata</i></b>	35.50
Pan Fried chicken breast & scallops in a Lemon, Garlic & Caper Butter Sauce, Topped with Char-Grilled King Prawns and Buttered Herb Potatoes & Seasonal Vegetables.	
<b><i>Chicken Schnitzel</i></b>	28.50
House crumbed chicken breast topped with crispy bacon & cheese, served with chips & garden salad	
<b><i>Pork Saltimbocca</i></b>	32
Pork loin medallions pan fried, wrapped in prosciutto with a sage butter sauce, served with creamy polenta & steamed beans	
<b><i>Classic Beef Lasagne</i></b>	22.50
Layers of beef mince, bechamel sauce, pasta and cheese, served with beer battered chips & Greek salad	
<b><i>Marinated Lamb Backstrap</i></b>	35
Tender New England lamb with spinach and pine nut cous cous, char grilled Mediterranean vegetables and salsa verde	
<b><i>Pasta of the day</i></b>	26.50
Check with wait staff. Vegetarian option is available.	

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### SALADS

<b><i>Rare Thai beef salad</i></b>	22.50
Seared fillet of beef packed with tangy Thai flavors, mixed salad leaves, tomato & fresh garden herbs	
<b><i>Chicken &amp; Corn Garden Salad</i></b>	21
Crunchy fried chicken tenderloins, rocket, sweet corn & crispy bacon with a honey mustard dressing	
<b><i>Crumbed prawn salad</i></b>	24.50
Served with mango & avocado salsa, mixed garden leaves and vinaigrette	

### GRILL

<b><i>Eye Fillet 250gm</i></b> – Angus yearling	34
<b><i>Scotch fillet 300gm</i></b> - 100 day grain fed	36
<b><i>Tomahawk 400gm</i></b> – New England rib eye on the bone	44
<u>Sauce options:</u>	
Pepper, Mushroom, Dianne or Mustard	-
Creamy Garlic Prawn	8.50
Chargrilled Whole King Prawns in Garlic Butter (2)	10

All steaks served with a choice from:

Buttered chat potatoes, chips or beer battered onion rings and Steam vegetables or chargrilled Mediterranean vegetables or mixed leaf garden salad
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### CHILDREN

(Under 12 years only)

Macaroni & Cheese pasta	10
Crunchy chicken tenderloins with aioli, chips and salad	12
Battered whiting with chips, salad & tartare sauce	13.50
Beef Lasagne with chips & salad	12
Sweet potato wedges with sour cream & sweet chilli sauce	9.50
Bowl of vanilla ice cream with chocolate, strawberry or caramel topping	5

### DESSERT

Baked Citrus Tart with short crust pastry, lemon & lime baked custard filling, served with ice cream	12.50
Sticky date pudding topped with butterscotch sauce & served with vanilla ice cream	11.50
Rum and raisin bread & butter pudding served with vanilla custard	11
Deep-fried chocolate coated strawberries served with vanilla ice cream and basil scented cream	12
Banoffee Pie with Banana, Caramel and Fresh Whipped Cream	12
Dark Belgian chocolate & Frangelico semifreddo served with almond brittle, salted caramel & vanilla custard	12.50
Affogato – 2 scoops of Vanilla Ice Cream with Espresso Shot	5.50
Affogato with Liqueur (Baileys, Frangelico, Kahlua, Tia Maria)	13