

HIGHLAND RESTAURANT

CRADLE MOUNTAIN LODGE

FLAVOURS OF CRADLE MOUNTAIN: SUMMER EDITION
A celebration of Tasmania's finest summer produce.

Two Courses \$85 Per Person | Three Courses \$105 Per Person

ENTREE

Fresh Tasmanian oysters lemon Tasmanian native pepperberry mignonette	GF/DF
Hiromasa kingfish sashimi flying fish roe apple radish almond dill oil	GF/DF
beef tartare shallot chives capers egg yolk rice crisp	GF/DF
House-smoked salmon horseradish cream cucumber capers	GF/DFO
Beetroot carpaccio pickled rockmelon lemon dill confit shallot	GF/DF
Broccoli and almond tortellini onion soubise charred broccolini herb oil parmesan	V
Roasted pork belly black barley fennel cream toasted almond jus	

MAIN

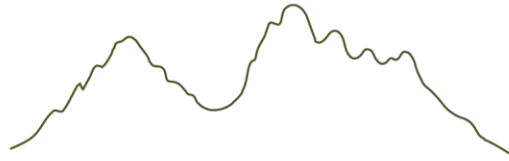
Confit duck parsnip cream peppered fig cherry gastrique parsnip chips	GF/DFO
Lamb rump carrot purée roasted heritage carrots almond mint salsa	GF/DFO
Lemon and thyme gnocchi mushroom ragout pine nut yuzu olive oil	V
Dukkah-crusted wallaby smoked almond tomato soffritto freekeh wattle seed	GF/DF
Fennel-crusted market fish charred cos lemon gel gribiche dill oil	GF/DF
French onion tart charred shallot roasted red pepper confit olive aioli	V/DF
Tasmanian flat iron steak charred corn salsa chimichurri grains	GF/DF

SIDES | \$12 EACH

Hasselback potatoes whipped herb butter crispy shallots	GF/V
Broccoli black barley almond ginger and coriander dressing	DF/V
Roasted pumpkin ancient grain salad cranberry herbs	GF/DF/V
House salad mixed leaves pepitas pickled onion parmesan	GF/V

(GF) GLUTEN FREE | (GFO) GLUTEN FREE OPTION | (DF) DAIRY FREE | (DFO) DAIRY FREE OPTION (V) VEGETARIAN

Please inform the wait staff of any allergies or dietary concerns, as there may be a risk of cross-contamination. Nuts are used in our kitchen, and dishes may contain traces.



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DESSERT

Pistachio Strawberry	pistachio biscuit strawberry compote sorbet cream
Raspberry Chocolate	chocolate dome raspberry compote chocolate crumble sorbet
Vacherin Ice Cream	vanilla ice cream passionfruit ice cream meringue cream passionfruit coulis
Lemon Tart	lemon dome Italian meringue crumble lemon sorbet
Cheese Board <i>Additional \$35 per person</i>	selection of Tasmanian cheese quince lavosh fresh fruit nuts

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