



**Dinner:** Sunday - Thursday 6pm - 8pm  
Friday and Saturday 6pm - 8.30pm

**Breakfast:** Monday - Friday 7am - 9am  
Saturday, Sunday & Public Holidays 8am - 10am

**Phone:** 08 8762 1644

**Address:** 20 Stewart Terrace, Naracoorte  
*(Located within William MacIntosh Motor Lodge)*

## LOCALLY SOURCED

It is our aim to take our guests on a culinary journey and connect with the local vineyards, wines, farms and more importantly the Limestone Coast region. At Highlander Restaurant we are committed to sourcing the best ingredients throughout the Limestone Coast and South Australia. We are passionate about working with our suppliers and showcasing their talents from the paddock to the plate.

We proudly support;

Bread Project – The Splendid Egg – Limestone Coast Cheese – Robe Town Brewery – Rowallan Olives – Dickins Delights – Jenny Wisbeys – Meeks Butchers – Veg Shed

Q Wines Australia – Wisp – Patrick of Coonawarra – Hollick – Di Giorgio Family – Katnook Estate – Koonara – Jack Estate – Penley Estate – Cape Jaffa – Herbet – Woodsoak Wines – Kidman Wines – Pavy – Jip Jip Rocks

# WINE LIST

## SPARKLING

	GLASS	BOTTLE
Di Giorgio Family 200ml Piccolo's (Lucindale SA) Sparkling Merlot	11.5	
Sparkling Pinot Noir Chardonnay	10	
Roxy Prosecco (Wrattonbully SA) Half bottle size: 375ml		22
Woodsoak Wines 'Zaahira' Sparkling Pinot Noir Chardonnay (Limestone Coast SA)		37
200ml Piccolo	12	
Mother of Pearl Sparkling Chardonnay Pinot Noir (Coonawarra SA)		39
Herbert Sparkling Shiraz (Limestone Coast)		38
Moet & Chandon Champagne (France)		120

## WHITE

Koonara 'Lucy and Alice' Pinot Gris (Mount Gambier SA)		42
Katnook Founder's Block Pinot Grigio (Coonawarra SA)		39
Patrick Riesling (Coonawarra SA)	8	38
Cape Jaffa lightly oaked Chardonnay (Limestone Coast SA)	9	40
Pavy Chardonnay (Wrattonbully SA)	7.5	32
Jack Estate M-R Series Sauvignon Blanc (South Eastern Australia SA)	7.5	28
Jip Jip Rocks Sauvignon Blanc (Padthaway SA)	8	36
Wisp Sauvignon Blanc (Adelaide Hills, SA)	6	24

## MOSCATO

Koonara 'Flowers for Lucy' Moscato (Coonawarra SA)	9	40
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## ROSE

Woodsoak Wines 'Rani' Rose (Robe SA)	9	38
Daltem Rose (Adelaide Hills SA)	8	28

## RED

	GLASS	BOTTLE
Hollick Pinot Noir (Coonawara SA)		48
Hollick Tempranillo (Coonawara SA)		38
Katnook Estate Cabernet Sauvignon (Coonawarra SA)		89
Pavy Cabernet Sauvignon (Wrattonbully SA)	8	25
Wisp Merlot (Coonawarra SA)	7	26
Wisp Shiraz (McLaren Vale SA)	7	26
Wisp Cabernet Sauvignon (McLaren Vale SA)	7	26
Q Shiraz (Coonawarra SA)	7.5	36
Q Shiraz Black (McLaren Vale SA)	9	39
Q 'Melissa's Block' Cabernet Sauvignon (McLaren Vale SA)	7.5	36
Q 'Mitchell's Block Shiraz Grenache (Adelaide SA)	7.5	36
Di Giorgio Family Merlot (Lucindale SA)	8.5	38
Di Giorgio Family Cabernet Sauvignon (Coonawarra SA)	8.5	38
Di Giorgio Family Shiraz (Coonawarra SA)	9	40
Cape Jaffa Cabernet Sauvignon (Limestone Coast SA)		52
Cape Jaffa Shiraz (Limestone Coast SA)		52
Cape Jaffa 'Rip Tide' Red Blend (Limestone Coast SA)		49
Redman Shiraz (Coonawarra SA)		58
Penley Estate Gryphon Merlot (Coonawarra SA)	7.5	36
Penley Estate Tolmer Cabernet Sauvignon (Coonawarra SA)	8	38
Penley Estate Atlas Shiraz (Coonawarra SA)	8	38

## BEER & CIDER (Seasonally sourced beers and ciders are available)

Appellation Apple Cider (Coonawarra SA)		8.5
Crown Lager – James Boags Premium – Peroni – Carlton Draught		
Corona – Coopers Pale Ale – Coopers Stout		8.9
Carlton Mid – Hahn Super Dry – Tooheys Extra Dry – Great Northern – XXXX Gold		7.9
Hahn Premium Light		6.9
Guinness		9.5

## CRAFT BEER

Robe Town Brewery Pale Ale (Robe SA)		9.9
Shipwreck Stout Robe Town Brewery (Robe SA)		9.9

## FOR THE TABLE

Sourdough bread with garlic confit **6** (v)  
*(All our breads are hand made and locally sourced)*

Traditional Bruschetta, roma tomatoes, fresh basil and extra-virgin olive oil.  
Served with freshly toasted house baked bread **12** (v)

Finest quality South Australian olives gently warmed **4** (v)

## STARTERS

Soup of the day with crusty house baked bread **9**

Sambal Udang, Australian prawns in a mild coconut peanut chilli sauce  
with steamed rice **17**

Steamed mussels, tomato, chilli, white wine with crusty house baked bread **16**

Spinach Dahl, steamed basmati with eggplant chutney **16** (v, gf)      Main **24**

Thai fish salad, house made fish cakes, fresh garden salad  
and nanjim dressing **14**      Main **24**

## SOUTH AUSTRALIAN OYSTERS

Natural with lemon wedges      ½ doz **16**      doz **24** (gf)

Bacon crumb, kilpatrick dipping sauce      ½ doz **18**      doz **28**

## MAINS

Crispy skin Atlantic Salmon with fresh greens, capers, garlic and a lemon butter sauce **32** (gf)

Spaghetti Pomodoro, locally grown tomatoes, garlic and olive oil finished with fresh parmesan **22** (v)

Lamb shank in rosemary red wine gravy, potato mash **25** (gf)

Panko crumbed flathead fillets, chips, mixed leaves, tartare sauce, charred lemon wedges **26**

Open Yiros on pita with tzatziki, tomato and red onion **28**

Grilled chicken breast, stuffed with mushroom and asparagus, served with rösti potato and chef's house made mushrooms sauce **32**

## FINEST QUALITY STEAKS

*All our steaks are aged to give a full, distinct and succulent flavour*

Tomahawk **50**      Eye Fillet **39**      T-Bone **38**      Scotch Fillet **31**

### ADD

Blue cheese butter **3**

Red wine jus **3**

Mushrooms sauce **3**

Hollandaise **3**

Garlic Prawns **4**

Pepper Sauce **3**

Chimichurri sauce **3**

*All served with twice cooked steakhouse chips*

## SIDES

Steakhouse chips, with aioli **6**

Grilled corn (v) **5**

Buttered new potatoes (v) **5**

Sautéed greens **6**

For two **10**

Mixed leaf, pear, walnut, parmesan salad **6**

For two **10**

## DESSERTS

Coffee and vanilla ice-cream, drizzled with whisky sauce and dusted with coffee **10** (gf)

Warm chocolate mud cake, vanilla ice-cream, chocolate liqueur sauce and whipped cream **13** (gf)

Apple and cinnamon spring rolls served with vanilla ice-cream **12**

Highlander Sorbet **10** (gf)

Limestone Coast cheese board, selection of 3 with crackers **22**

Liquid Dessert, a fortified wine tasting paddle **18**

Affogato, espresso coffee, vanilla ice-cream served with biscotti and liquor of your choice **18**

## DRINKS TO FINISH

Liqueur coffee, black coffee with your choice of liqueur, topped with cream **11**

Hollick 'The Nectar' (g) **9** (b) **35**

Galway Pipe Grand Tawny (Aged 12 years) **9**

Seppeltsfield Para Grand Tawny **8**

Pedro Ximenez, Spanish Sherry **9**

Barrel Port **7**

Short/long black, cappuccino, latte, flat white, chai latte, mocha, hot chocolate **4.5**

Vienna, (Latte, Mocha, Hot Chocolate, Espresso coffee), chantilly cream, wafer tuile **7**

Tea (selection to choose from) **3.5**