

Welcome to Highland Heritage Estate

ESTABLISHED 1994

We hope you enjoy your dining experience here with us, as you sit back and relax whilst we take care of you. If you have any questions please don't hesitate to ask us as we are very happy to help. If you have any food allergies, food intolerances, pregnant, vegetarian or vegan please let us know as we will do our best to cater to your needs.

Prior to becoming Highland Heritage Estate Vineyard, this land was part of the original homestead of the Wellwood Estate, which is visible east of the restaurant. The vineyard was established in 1989, which was one of the first vineyards in the Orange region. Highland Heritage Estate is located on 220 acres just 3kms east of Orange. Currently we have 42 acres of grape vines consisting of Chardonnay, Riesling, Sauvignon Blanc, Pinot Noir, Merlot, Shiraz, and Cabernet Sauvignon. We transport our grapes to Muswellbrook where our wine is produced.

This menu continues the work of our Chef – Mitchell Brown and his multi award winning team. Mitchell is especially passionate about seafood and has brought that coastal style to Orange.

Our Opening Hours are:

HIGH TEA

Thursday to Sunday: 11am-3pm

Bookings only

LUNCH

Thursday to Sunday 11am till 3pm

DINNER

Friday & Saturday; From 6.00pm

We also open during the week for large groups bookings. Bookings are essential as we have many large bookings throughout the year so to avoid disappointment please ask our staff for available dates.

Web: www.highlandheritageestate.com.au

Please see back page for all upcoming events



LF = Lactose Free (Dairy)

GF = Gluten Free

V = Vegetarian

□ = Adjusted option available

NF = Nut Free (may contain traces)

All prices are inclusive of GST
BYO Corkage \$10 per bottle

2 Courses \$48

3 Courses \$65

All dietary requirements are catered for where possible. Please advise our staff of any dietary requirement that you may have.

Entrees

Honey Baked Fetta

Served with Chargrilled Mediterranean Vegetables,
Rocket & Spinach Salad with Roast Capsicum Dressing
VEG, GF, NF

~

Spanish Style Tasmanian Scallops

Served on the Half Shell with Chorizo,
Roasted Capsicum & Parmesan Crumb
GF, NF

~

Duo of Green Tea Infused Smoked Duck

Smoked Duck & Asian Vegetable Spring Roll
Smoked Duck, Reggiano & Rocket Filo Tartlet

~

DF = Lactose Free (Dairy)
GF = Gluten Free
V = Vegetarian
□ = Adjusted option available
NF = Nut Free (may contain traces)

All prices are inclusive of GST
BYO Corkage \$10 per bottle

Mains

Sous Vide Salmon

Marinated in Sesame & Ginger served with
Soba Noodle, Asian Vegetable Stir-fry topped with Wakami & Cashews

DF

~

Tangelo Marmalade Glazed Pork Sirloin

With Pecan & Crushed Kipfler Potato,
Snow Peas & Onion Jam

GF

~

Highland Heritage Estate Pinot Noir Braised Lamb Rump

With Broccolini, Roast Garlic Parsnip Puree & Minted Pea Puree

GF, NF

~

DF = Lactose Free (Dairy)

GF = Gluten Free

V = Vegetarian

□ = Adjusted option available

NF = Nut Free (may contain traces)

All prices are inclusive of GST

BYO Corkage \$10 per bottle

Desserts

Pina Colada Bavaois

Coconut Mousse on a Coconut Biscuit Base with Caramelised Pineapple & Toasted
Coconut with a Pineapple Syrup

GF

~

Steamed Caramel Pudding

With Burnt Almond Syrup & Salted Vanilla Bean Ice-Cream

GF

~

Mille Fuelle

Layers of Handmade Puff Pastry

With Highland Heritage Estate Blackberry Gel & Dark Chocolate Mousse with a
Raspberry Coulis

~

DF = Lactose Free (Dairy)

GF = Gluten Free

V = Vegetarian

□ = Adjusted option available

NF = Nut Free (may contain traces)

All prices are inclusive of GST

BYO Corkage \$10 per bottle

Upcoming Events @ Highland Heritage Estate

HIGH TEA

Open Thursday to Sunday 11am-3pm

Bookings Only

Why not come out and enjoy a relaxing morning or afternoon whilst enjoying a cup of tea (or other beverage if preferred) plus indulge in 3 savoury, 3 sweet items and a serve of scones with our homemade jam all for \$40 per person and children for \$15

~

MEZZE PLATE

Thursday - Sunday

11am till 3pm

We have pleasure in announcing our amazing Mezze Plate, designed to share, you will receive some beautiful local food with a glass of Highland heritage Estate Wine per person
Only \$45 per 2 people

~

Ph: 02 6363 5600

Email: restaurant@hhev.com.au

For any more information on any events please ask your wait staff

DF = Lactose Free (Dairy)

GF = Gluten Free

V = Vegetarian

□ = Adjusted option available

NF = Nut Free (may contain traces)

All prices are inclusive of GST

BYO Corkage \$10 per bottle

DF = Lactose Free (Dairy)
GF = Gluten Free
V = Vegetarian
□ = Adjusted option available`
NF = Nut Free (may contain traces)

All prices are inclusive of GST
BYO Corkage \$10 per bottle

Wedding Prices



Helicruz have on offer a number of helicopters to make arriving at your wedding something to remember. Our most popular aircraft is the Robinson R44 Raven II with full panoramic window doors and we would like to introduce the newest aircraft in our fleet, the AS350 B3+ which is one of the most luxurious helicopters around. Prices for both of these helicopters can be found below. However we are more than happy to work with you to determine what will work best for your special day.

Robinson R44 Raven II Specs and Pricing

- Seats up to 3 passengers, depending on weight
- Full panoramic window doors
- Air conditioning
- Min charge - \$695 including up to 30 mins flight time
- Hourly rate - \$1050

AS350 B3+ Specs and Pricing

- Seats up to 5 passengers
- Luxurious leather interior
- Air conditioning
- Min charge - \$1200 including up to 30 mins flight time
- Hourly rate - \$2400

Feel free to contact Craig to discuss any ideas you may have or to arrange an inspection of the helicopters

Ph: 0438 272 441

E: info@helicruz.com.au

