

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

Warm Beetroot & Feta Tartlet

With Rocket & Balsamic Reduction

V,NF

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Pan Seared Kangaroo

served with Wilted Spinach, Caramelised Onion, Beetroot Relish & Blackberry Jus

GF, NF, DF

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Tasmanian Scallops

with Hazelnut & Coriander Butter

GF

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Mains

Highland Heritage Estate Grown Vine Leaf Wrapped Baked Salmon
With Sumac Potato Galette & an Olive Oil, Artichoke & Green Bean Salad
GF, NF

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Whiskey Glazed Smoked Chicken
with Kipfler Potato & Pecan Salad, Almond Broccolini with Caribbean Sauce
GF,DF

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Highland Heritage Estate Pinot Noir Lamb Rump
With Broccolini, Roast Garlic Parsnip Puree & Minted Puree
GF, NF

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Desserts

Passionfruit Crème Caramel

With Chargrilled Pineapple

GF,NF

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Steamed Caramel Pudding

With Burnt Almond Syrup & Salted Vanilla Bean Ice-Cream

GF

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Triple Choc Semifreddo

with Handmade Fresh Berry Compote

GF, NF

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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

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MEZZE PLATE

Or

CHEESE 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

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Ph: 02 6363 5600

Email: restaurant@hhev.com.au

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

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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

