

SMALL / PLATES

OYSTERS NATURAL GF	15 half / 26 doz
OYSTERS KILPATRICK	17 half / 28 doz
CHIPS PLATE garlic aioli and tomato sauce. i	10
DUO OF HOUSE MADE DIPS i	15
toasted Turkish bread, marinated olives and cornichons	
CHARCUTERIE BOARD	40
sliced cured meat, aged cheddar, brie, condiments, pickles & lavosh	
AMERICAN PLATE	45
BBQ braised pork ribs, cheese burger sliders, hot wings, chips and ranch	
SEAFOOD PLATE	65
oysters, smoked salmon, pickled octopus, salt & pepper squid, prawn twists and battered fish	

BAR SNACKS

HWY CHICKEN WINGS	12
buttermilk, fresh herb hot sauce	
WARM BRAISED OCTOPUS	12
chimichurri, saffron emulsion, grilled bread	
CRUMBED LAMB KOFTA	12
romesco dipping sauce	
TEMPURA ONION RINGS ranch dip i	10
HOUSE OLIVES i v	8
marinated Coriole olives and crusty Turkish bread	
ANGUS BEEF SLIDERS	12
pickles, mustard, cheese and BBQ sauce	
SOUTHERN FRIED CHICKEN	14
HWY secret herbs and spices and ranch dip	

PIZZA

CHEESY GARLIC garlic butter, parsley i	10
MARGHERITA i	15
fresh tomato, mozzarella and basil	
SEA SALT POTATO i	17
caramelised onion, mozzarella and rosemary	
HAWAIIAN	17
shaved ham and pineapple	
BBQ CHICKEN	19
chicken, bacon, onion and BBQ sauce	
GARLIC MUSHROOM i	17
pesto base, pumpkin, feta and balsamic glaze	
PEPPERONI	18
baby bocconcini, onion, mushroom, fresh basil and chili	
SPENCER GULF PRAWN	21
grilled artichoke, tomato, radicchio and alfredo sauce	

OUR PIZZAS ARE MADE USING HOUSE MADE DOUGH AND FRESH INGREDIENTS GF BASES ARE AVAILABLE UPON REQUEST ADD \$3

LARGE

VEGAN BURGER v	16
black bean and quinoa patty, avocado, alfalfa, mustard pickle & chips	
SPENCER GULF PRAWN AND CRAB TAGLIATELLE	28
tomato passata, shaved fennel, spring onion and dill pollen	
SPAGHETTI PANGRATTATO i (\$6 add prawns).	18
lemon zest, garlic, sourdough crumbs, parsley and Coriole olive oil	
CHICKPEA AND QUINOA SALAD GF v	18
pumpkin, grilled eggplant, raisin, carrot, citrus dressing and fresh herbs	
SALT & PEPPER SQUID house salad, lemon, tartare & chips.	22
FISH & CHIPS house salad, lemon, tartare & chips.	23
FISH OF THE DAY see staff for details	30
SLOW COOKED PORK BELLY.	30
candy strip beetroot, carrot, saffron cream and apple relish	
PROSCIUTTO WRAPPED FREE RANGE CHICKEN BREAST GF FR	28
sundried tomato pesto, chorizo, cockles, corn and sage	
ROASTED CHICKEN BREAST SALAD FR	24
baby cos, potato, crisp pancetta, caper and dill mayo	
200G ANGUS BEEF BURGER	20
caramelised onion relish, cheese, speck, pickle, ranch, lettuce & chips	
GARLIC AND LEMON CHICKEN BURGER	20
peri peri mayo, cheese, roasted capsicum, baby cos & chips	
PORTERHOUSE BEEF SCHNITZEL salad & chips	20
CHICKEN SCHNITZEL salad & chips FR	20
BBQ BRAISED PORK RIBS.	38
house salad & chips	

ALL STEAKS SERVED WITH POTATO FONDANT, KING BROWN MUSHROOM, ASPARAGUS, JUS AND CHIMMI CHURRI

300G TEYS CERTIFIED ANGUS RUMP GF	30
150 day grain & oregano fed	
300G RIVERINE SCOTCH FILLET GF	36
10 day aged, marble score 2+	
200G TEYS FREE RANGE EYE FILLET GF	36
Naracoorte pasture feed	

SAUCES: house BBQ, gravy, pepper, mushroom, diane (GF). 2

SWEET

BANANA CAKE.	12
freeze dried custard, honeycomb, pistachio cream, salted caramel ice cream	
BLACK FORREST INDULGENCE GF	12
Belgium chocolate terrine, marble hill cherry ice cream and berry leather	
STRAWBERRIES AND CREAM GF on request	12
vanilla bean panna cotta, compressed strawberries, ganache and shortbread	
DESSERT SHARE PLATE	34
chef's selection of desserts	

HWY. | THE HIGHWAY

GF gluten free **i** vegetarian **FR** free range **v** vegan