

TO SHARE

OYSTERS NATURAL [GF]	15 half / 26 doz
OYSTERS KILPATRICK	17 half / 28 doz
CHIPS PLATE [V] garlic aioli and tomato sauce	10
TURKISH GARLIC BREAD [V]	6
DUO OF HOUSE MADE DIPS [V] toasted Turkish bread, marinated olives and cornichons	15
CHARCUTERIE BOARD sliced cured meats, aged cheddar, brie, condiments, pickles and lavosh	40
AMERICAN PLATE BBQ braised pork ribs, cheese burger sliders, hot wings, chips and ranch	45
SEAFOOD PLATE grilled lobster, SA king prawns, salt & pepper squid, battered fish, pickled calamari and natural oysters	85

BAR SNACKS

BUFFALO WINGS Franks hot sauce and ranch	12
BEER BATTERED ONION RINGS [V] ranch sauce	10
HOUSE OLIVES [V] marinated Coriole olives and crusty Turkish bread	8
ANGUS BEEF SLIDERS pickles, mustard, cheese and BBQ sauce	12
HWY FRIED CHICKEN RIBS HWY secret herbs and spices and ranch sauce	14
PORK BELLY AND POTATO CROQUETTES Peruvian pepper sauce	15
SALMON TATAKI ponzu dressing, wasabi leaf, roasted sesame, crispy nori and kewpie	16
SOUTH AUSTRALIAN KING PRAWNS spicy bravas sauce and grilled Turkish bread	18

PIZZA

OUR PIZZAS USE HOUSE MADE DOUGH AND FRESH INGREDIENTS
GF BASES ARE AVAILABLE UPON REQUEST ADD \$4

CHEESY GARLIC [V] garlic and parsley butter	10
MARGARITA [V] fresh tomato, mozzarella and basil	15
SEA SALT POTATO [V] caramelised onion, mozzarella and rosemary	17
HAWAIIAN shaved ham and pineapple	17
BBQ CHICKEN bacon, onion and BBQ sauce	19
GARLIC MUSHROOM [V] pesto base, pumpkin, feta and balsamic glaze	17
SALAMI onion, chilli, basil and fresh shaved salami	18
SPENCER GULF PRAWN pancetta, chilli, anchovies and rocket	21

STEAKS

ALL STEAKS SERVED WITH SMOKED POTATO,
PARMESAN GRILLED BROCCOLINI AND RED WINE JUS

300G TEYS CERTIFIED ANGUS RUMP [GF] 150 day grain and oregano fed	30
300G 36° SOUTH SCOTCH FILLET [GF] dry aged	36
250G COORONG ANGUS FLAT IRON STEAK [GF]	30

MAINS

BLUE SWIMMER CRAB SPAGHETTINI rocket, dill, garlic, cherry tomato, chilli and olive oil	26
PORK BELLY LINGUINI spicy tomato sugo, spinach, capsicum, coriander and olive oil	24
SPAGHETTINI CON BROCCOLI [V] (\$6 ADD Prawn) baby peas, garlic, mint, parsely, olive oil and parmesan	18
HEIRLOOM FATTOUSH SALAD heirloom tomato, baby cucumber, Spanish onion, crisp pita bread, parsley and bulgar	18
CHAR GRILLED CHICKEN SALAD micro herb leaf, grilled peach, avocado, popcorn shoot, Spanish onion, cashew nuts and citrus dressing	23
HOT SMOKED KINGFISH SALAD baby spinach, mango, green beans, pumpkin, Spanish onion, raddish, roasted sesame, walnuts and champagne dressing	24
SALT & PEPPER SQUID SALAD crispy noodles, wombok, coriander, mint with a soy and sesame oil dressing	24
FISH OF THE DAY [GF on request]	30
SLOW COOKED PORK BELLY [GF] pickled radish, charred cauliflower and beetroot pureé	28
PERUVIAN SPICED CHICKEN charred corn, baby desire potato, confit pepper pureé	26
PRESSED LAMB SHOULDER spiced mint gel, squash, broad beans, snow pea shoot and crispy mint parsnip pureé	26
BBQ BRAISED PORK RIBS house salad with chips	38
48 HOUR SLOW COOKED BEEF RIB South American rice, charred lime and spicy rib sauce	30

STAPLES

SALT & PEPPER SQUID house salad, lemon, tartare with chips	22
CITRUS BATTERED FISH salad with chips	23
VEGAN BURGER [V] [VG] black bean & quinoa patty, avocado, tomato, herb salad mix, sweet mustard pickle with chips	16
200G WAGYU BEEF BURGER spiced eggplant chutney, cheese, tomato, lettuce and kewpie mayo with chips	20
SOUTHERN FRIED CHICKEN BURGER lettuce, tomato, cheese, kewpie mayo with chips	20
PORTERHOUSE BEEF SCHNITZEL salad with chips	20
CHICKEN SCHNITZEL salad with chips	20
SAUCES: house BBQ, gravy, pepper, mushroom, diane [GF]	2
SCHNITZEL TOPPING: parmigiana	3

SWEETS

GRILLED BANANA AND NUTELLA WAFFLES freeze dried banana and vanilla ice cream	12
BAILEYS AND RASPBERRY TRIFLE white chocolate brownie, Baileys custard, raspberry cream and freeze dried raspberry	12
LAVENDER AND EARL GREY CRÈME BRULÉE [GF on request] crunchy toffee	12

[GF] gluten free [V] vegetarian [VG] vegan
seniors and kids menus available on request

HWY. | THE HIGHWAY