

BISTRO MENU

A GLASS OF WINE

SPARKLING

Angus Brut NV	6.5
Gisa Arc Adelaide Hills Sparkling 2017	7.5
Bird In Hand Sparkling Pinot 2018	10.5
Selection 23 Prosecco NV	7
Innocent Bystander Moscato	8
Pauletts Trillians Sparkling Red Piccolo	9.5

WHITE VARIETALS

Dean's Sauvignon Blanc 2017	8
Shaw & Smith Sauvignon Blanc 2018	11
Oxford Landing Sauvignon Blanc 2018	6.5
Oyster Bay Sauvignon Blanc 2018	8.5
Jim Barry Watervale Riesling 2018	8
Tim Adams Pinot Gris 2018	9
Henschke Peggy's Hill Riesling 2018	9.5
The Lane Block 1A Chardonnay 2018	9
D'Arenberg Olive Grove Chardonnay 2017	8

ROSÉ

Woodstock Grenache Rosé 2018	8.5
Wirra Wirra 'Mrs Wigley' Rosé 2018	8

RED VARIETALS

Kaesler Stonehorse GSM 2016	8
Sidewood Pinot Noir 2017	10
S.C. Pannel Dead End Tempranillo 2017	10.5
Running With Bulls Tempranillo 2017	9
Paxton AAA Grenache Shiraz 2017	8.5
Richard Hamilton Lot 148 Merlot 2016	8
O'Leary Walker Cabernet Sauvignon 2016	9
Kaesler Stonehorse Shiraz 2016	8
Hentley Farm Villain & Vixen Shiraz 2017	10
Oxford Landing Shiraz 2017	6.5
Serafino Shiraz 2016	11

OYSTERS

	HALF DOZEN	DOZEN
NATURAL [GF]	15	26
KILPATRICK	17	28

SHARE

TURKISH GARLIC BREAD [V]	6
CORIOLE OLIVES [VG] marinated Coriole olives with crusty Turkish bread	8
CHEESY GARLIC PIZZA [V] garlic and parsley butter	10
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
SEAFOOD PLATTER grilled lobster, SA king prawns, salt and pepper squid, battered fish, pickled calamari and natural oysters	85

ENTREE

SOUP OF THE DAY	8
CRUMBED LAMB BRAINS garlic mash, Barossa speck and caramelised onion	16
CRUMBED BEEF BRISKET BALL massaman curry marinade, kewpie mayo	15
SOUTH AUSTRALIAN KING PRAWNS [GF on request] creamy garlic sauce, crusty bread	18
BEETROOT AND VODKA SALMON GRAVLAX [GF] candy cane beetroot, pickled shallots, buffalo mozzarella, rosemary and pistachio puree	16

SALAD

ROASTED CAULIFLOWER SALAD [VG] [GF] barley, green peas, mint, parsley, edamame beans, raddichio, preserved lemon dressing	18
CHAR GRILLED CHICKEN SALAD [GF] micro herb leaf, roasted beetroot, brussel sprouts, Spanish onion, apple, walnut, basil dressing	23
HOT SMOKED KINGFISH SALAD [GF] rocket, beans, pear, raddish, Spanish onion, potato, creamy dill dressing	24
SALT AND PEPPER SQUID SALAD crispy noodle, wombok, coriander, mint, soy and sesame oil dressing	24

MAIN

FISH OF THE DAY [GF on request]	30
ROAST OF THE DAY [GF]	20
ROASTED PORK BELLY [GF] potato galette, edamame beans, pea puree, jus	28
SLOW COOKED LAMB RIBS [GF] mash potato, rich tomato braising sauce	28
BACON WRAPPED CHICKEN [GF] sweet potato and confit garlic puree, roasted balsamic onions, Dutch carrot, chicken demi glaze	26
SPENCER GULF PRAWN SPAGHETTINI garlic, pesto, chilli, rocket and parmesan	28
BRUSSEL SPROUT SPAGHETTINI [V] cauliflower, thyme, almonds, olive oil, parmesan	20
RABBIT FRICASSEE mushroom, thyme, shallots, tagliatelle, cream sauce	26
BBQ BRAISED PORK RIBS [GF on request] house salad with chips	38

STEAK [GF]

TEYS CERTIFIED ANGUS RUMP 300G 150 day grain and oregano fed	30
36° SOUTH SCOTCH FILLET 300G 10 day dry aged	36
36° SOUTH NEW YORK STEAK 300G on the bone 21 day dry aged	36

All our steaks are served with smoked potato, parmesan grilled broccolini and red wine jus

PIZZA

Our pizzas use house made dough and fresh ingredients. GF bases are available upon request add \$4

MARGHERITA [V] fresh tomato, mozzarella and basil	15
SEA SALT POTATO [V] caramelised onion, mozzarella and rosemary	17
HAWAIIAN shaved ham and pineapple	17
MEAT LOVERS BBQ base, chicken, salami, ham and chorizo	19
MUSHROOM PIZZA [V] forest mushrooms, spinach, pine nuts, parmesan	18
SALAMI Barossa salami, black olives, onion and basil	18
SPENCER GULF PRAWN chorizo, onion and rocket	21
PESTO CHICKEN pesto base, onion, capsicum, ham and kewpie mayo	18

STAPLES

VEGAN BURGER [V] [VG] sweet potato and cannellini bean pattie, caramelised onion relish, avocado, herb salad mix, tomato with chips	18
SOUTHERN FRIED CHICKEN BURGER lettuce, tomato, cheese and kewpie mayo with chips	20
200G WAGYU BEEF BURGER sweet pickle mustard, lettuce, tomato, cheese, kewpie mayo with chips	20
CHICKEN BREAST SCHNITZEL salad with chips	20
PORTERHOUSE BEEF SCHNITZEL salad with chips	20
CITRUS BATTERED FISH salad with chips	23

SAUCES

House BBQ, mushroom, pepper, diane or gravy [GF]	2
Parmigiana; mozzarella, ham, provençale tomato sauce	3

ACCOMPANIMENTS

garlic mashed potato [GF]	8
HWY house salad; tomato, onion, olives and feta [GF]	8
chips with garlic aioli [V]	8
steamed greens [V] [VG on request]	8
roasted Seasonal Vegetables [V] [VG on request]	8

SWEETS

APPLE AND RHUBARB CRUMBLE [V] Chantilly cream, vanilla ice cream [GF on request]	12
COOKIES AND CREAM TRIFLE [V] chocolate cookies, Bailey's custard, savoiardi, cream	12
MALTEASER CHEESECAKE CUP [V] biscuit crumble, Malteasers	12

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

HWY. | THE HIGHWAY

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TO MAKE A RESERVATION CALL 82978155