

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
CRUMBED BEEF BRISKET BALL massaman curry marinade, kewpie mayo	15
BEETROOT AND VODKA SALMON GRAVLAX [GF] candy cane beetroot, pickled shallots, buffalo mozzarella, rosemary and pistachio puree	16
SOUTH AUSTRALIAN PRAWNS [GF on request] creamy garlic sauce, crusty 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
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 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

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] 10 day dry aged	36
300G 36° SOUTH NEW YORK STEAK [GF] on the bone 21 day dry aged	36

MAINS

SPENCER GULF PRAWN SPAGHETTI garlic, pesto, chilli, rocket and parmesan	28
BRUSSEL SPROUT SPAGHETTINI [V] cauliflower, thyme, almonds, olive oil and parmesan	20
ROASTED CAULIFLOWER SALAD [VG] [GF on request] barley, green peas, mint, parsley, edamame beans, raddichio and preserved lemon dressing	18
CHAR GRILLED CHICKEN SALAD [GF] micro herb leaf, roasted beetroot, brussel sprouts, Spanish onion, apple, walnut and basil dressing	23
HOT SMOKED KINGFISH SALAD [GF] rocket, beans, pear, raddish, Spanish onion, potato and creamy dill dressing	24
SALT & PEPPER SQUID SALAD crispy noodles, wombok, corriander and mint with a soy and sesame oil dressing	24
FISH OF THE DAY [GF on request]	30
ROASTED PORK BELLY [GF] potato galette, edamame beans, pea puree and jus	28
BACON WRAPPED CHICKEN [GF] sweet potato and confit garlic puree, roasted balsamic onions, Dutch carrot and chicken demi glaze	26
SLOW COOKED LAMB RIBS [GF] mash potato, rich tomato braising sauce	28
BBQ BRAISED PORK RIBS [GF on request] house salad with chips	38

STAPLES

SALT & PEPPER SQUID house salad, lemon, tartare with chips	22
CITRUS BATTERED FISH salad with chips	23
VEGAN BURGER [V] [VG] sweet potato and cannellini bean pattie, caramelised onion relish, avocado, herb salad mix, tomato with chips	18
200G WAGYU BEEF BURGER sweet pickle mustard, lettuce, tomato, cheese, 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
ROAST OF THE DAY [GF]	20
SAUCES: house BBQ, gravy, pepper, mushroom, diane [GF]	2
SCHNITZEL TOPPING: parmigiana	3

SWEETS

APPLE AND RHUBARB CRUMBLE [V] [GF on request] Chantilly cream, vanilla ice cream	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