

# BISTRO MENU

## A GLASS OF WINE

### SPARKLING 180ML GLASS

Angus Brut NV	6.5
The Lane Lois Blanc De Blancs NV	9.5
Bird In Hand Sparkling Pinot Noir 2018	10.5
Selection 23 Prosecco NV	7
Pauletts Trillians Sparkling Red Piccolo	9.5

### WHITE VARIETALS 150ML GLASS

Hewitson Sauvignon Blanc 2019	8
Shaw & Smith Sauvignon Blanc 2019	11
Oxford Landing Sauvignon Blanc 2019	6.5
Oyster Bay Sauvignon Blanc 2018	8.5
Twin Islands Sauvignon Blanc 2018	8.5
Jim Barry Watervale Riesling 2019	8.5
Skillogalee Riesling 2018	11
Tim Adams Pinot Gris 2019	9
Riposte Katana Chardonnay 2017	9.5
Rockford White Frontignac 2019	9.5

### ROSÉ 150ML GLASS

Woodstock Grenache Rosé 2018	8.5
Wirra Wirra 'Mrs Wigley' Rosé 2018	8
West Cape Howe Moscato NV	8

### RED VARIETALS 150ML GLASS

Hewitson GSM 2018	8
Kalleske Clarry's GSM 2019	9
Pauletts Cabernet Merlot 2016	9
Sidewood Pinot Noir 2017	10
S.C. Pannel Dead End Tempranillo 2017	10.5
Paxton AAA Grenache Shiraz 2017	8.5
O'Leary Walker Cabernet Sauvignon 2016	9.5
Kaesler Stonehorse Shiraz 2016	8
Hentley Farm Villain & Vixen Shiraz 2018	10
Oxford Landing Shiraz 2017	6.5
Barossa Valley Estate Shiraz 2016	9.5
Pirathon Shiraz 2016	11

## OYSTERS

	HALF DOZEN	DOZEN
NATURAL [GF]	16	27
KILPATRICK	18	29

## SHARE

GARLIC BREAD [V]	8
HOUSE MARINATED OLIVES [VG] crusty bread	10
CHEESY GARLIC PIZZA [V] garlic and parsley butter	10
DUO OF HOUSE MADE DIPS [V] charred pita bread, olives and cornichons	15
CHARCUTERIE BOARD	45
sliced cured meats, aged cheddar, brie, condiments, pickles and lavosh	
SEAFOOD PLATTER	85
blue swimmer crab, poached SA king prawns, Coffin Bay oysters, salt and pepper squid, battered fish, pickled octopus	

## ENTREE

SOUP OF THE DAY	8
CRUMBED LAMB BRAINS	16
garlic mash, Barossa speck and caramelised onion	
ARTISAN CAPRICOLLO	18
cured pork leg, buffalo mozzarella, basil, grilled peach, crusty bread	
SUMMER GARDEN BRUSCHETTA [V]	17
asparagus, peas, beans, walnuts, whipped goats cherve	
GIN CURED TROUT [GF]	18
potato rosti, truffle mayo, confit leek, caper berry	

## SALAD

HOUSE MADE FALAFEL SALAD [VG] [GF on request]	20
quinoa, edamame, onion, radish, fresh herbs, spiced aioli dressing	
CHAR GRILLED CHICKEN SALAD [GF]	24
smoked corn, avocado, snow peas, mignonette, lettuce, Dijon mustard emulsion	
HOT SMOKED SALMON SALAD [GF on request]	26
papaya, baby spinach, cucumber, cashew nuts, farro, citrus and herb dressing	
SALT AND PEPPER SQUID SALAD	25
crispy noodle, wombok, coriander, mint, soy and sesame oil dressing	

## MAIN

FISH OF THE DAY [GF on request]	30
ROAST OF THE DAY [GF]	21
MURRAY VALLEY PORK CUTLET	29
cornbread, aji verde, confit truss tomato, pork crackle	
PRESSED KI LAMB SHANK	30
parsnip, roasted onion, asparagus, carrot and pernod puree	
CITRUS ROSEMARY CHICKEN	28
warm potato salad, confit garlic, rosemary, kalamata olives, balsamic peach puree	
SPAGHETTI MARINARA	28
fish, prawn, mussels, chilli, onion, garlic, white wine, saffron	
HEIRLOOM CARROT SPAGHETTI [V][VG on request]	22
sage, garden peas, garlic, cherry tomato, burnt butter, parmesan	
CONFIT DUCK LINGUINI	28
mushroom duxelles, capsicum, cherry tomato, onion, garlic, demi glaze	
BBQ BRAISED PORK RIBS [GF on request]	38
house salad with chips	

## STEAK [GF]

TEYS CERTIFIED ANGUS RUMP 300G	32
150 day grain and oregano fed	
36° SOUTH SCOTCH FILLET 300G	37
10 day dry aged	
36° SOUTH NEW YORK STEAK 300G	37
on the bone 21 day dry aged	

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

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## PIZZA

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

MARGHERITA [V]	16
mozzarella, basil	
SEA SALT POTATO [V]	18
caramelised onion, mozzarella, rosemary	
HAWAIIAN	18
shaved ham, pineapple	
MEAT LOVERS	19
BBQ base, chicken, salami, ham, chorizo	
MUSHROOM [V]	18
forest mushrooms, spinach, pine nuts, parmesan	
SALAMI	19
Barrosa salami, chilli, mushroom, onion, basil	
MARINARA	21
fish, squid, prawns, mussels, chilli	
PESTO CHICKEN	19
pesto base, onion, capsicum, ham, kewpie mayo	
PROSCIUTTO	19
confit garlic base, rocket, pear, parmesan	

## STAPLES

VEGAN BURGER [V] [VG]	20
falafel pattie, vegan mayo, hommus, iceburg lettuce, tomato with chips	
SOUTHERN FRIED CHICKEN BURGER	21
lettuce, tomato, cheese, kewpie mayo with chips	
200G WAGYU BEEF BURGER	21
house made coleslaw, tomato, green tomato relish, kewpie mayo with chips	
CHICKEN BREAST SCHNITZEL	21
salad with chips	
PORTERHOUSE BEEF SCHNITZEL	21
salad with chips	
SALT & PEPPER SQUID	24
house salad, lemon tartare with chips	
CITRUS BATTERED FISH	24
salad with chips	

## SAUCES

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

## ACCOMPANIMENTS

mashed potato [GF]	8
HWY house salad [GF] tomato, onion, olives, bocconcini	10
chips with garlic aioli [V]	8
steamed greens [V] [VG on request]	10
roasted seasonal vegetables [V] [VG on request]	10

## SWEETS

MANGO AND COCONUT SAGO PUDDING	13
[GF] [VG on request] cream, roasted sesame, charred lime	
MANUKA HONEY PANNA COTTA [GF]	13
pickled pineapple, macadamia soil, coconut gel	
TOBLERONE DONUT	13
rocha gelato, white chocolate ganache	

HWY. | THE HIGHWAY

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