

TO SHARE

OYSTERS NATURAL [GF]	16 half / 27 doz
OYSTERS KILPATRICK	18 half / 29 doz
CHIPS PLATE [V] garlic aioli and tomato sauce	11
GARLIC BREAD [V]	8
DUO OF HOUSE MADE DIPS [V] charred pita bread, olives and cornichons	15
CHARCUTERIE BOARD sliced cured meats, aged cheddar, brie, condiments, pickles and lavosh	45
AMERICAN PLATE BBQ braised pork ribs, cheese burger sliders, hot wings, chips and ranch	48
SEAFOOD PLATE blue swimmer crab, poached SA king prawns, Coffin Bay oysters, salt and pepper squid, battered fish, pickled octopus	85

BAR SNACKS

BUFFALO WINGS Franks hot sauce and ranch	12
BEER BATTERED ONION RINGS [V] ranch sauce	12
HOUSE OLIVES [V] marinated Coriole olives and crusty bread	10
ANGUS BEEF SLIDERS pickles, mustard, cheese and BBQ sauce	12
HWY FRIED CHICKEN RIBS HWY secret herbs and spices and ranch sauce	14
ARTISAN CAPRICOLLO cured pork leg, buffalo mozzarella, basil, grilled peach, crusty bread	18
GIN CURED TROUT [GF] potato rostie, truffle mayo, confit leek, caper berry	18
SUMMER GARDEN BRUSCHETTA [V] asparagus, peas, beans, walnuts, whipped goats cherve	17

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

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

HWY. | THE HIGHWAY

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	32
300G 36° SOUTH SCOTCH FILLET [GF] 10 day dry aged	37
300G 36° SOUTH NEW YORK STEAK [GF] on the bone 21 day dry aged	37

MAINS

SPAGHETTI MARINARA fish, prawn, mussels, chilli, onion, garlic, white wine, saffron	28
HEIRLOOM CARROT SPAGHETTI [V] [VG on request] sage, garden peas, garlic, cherry tomato, burnt butter, parmesan	22
CONFIT DUCK LINGUINI mushroom duxelles, capsicum, cherry tomato, onion, garlic, demi glaze	28
HOUSE MADE FALAFEL SALAD [VG] [GF on request] quinoa, edamame, onion, radish, fresh herbs, spiced aioli dressing	20
CHAR GRILLED CHICKEN SALAD [GF] smoked corn, avocado, snow peas, mignonette lettuce, Dijon mustard emulsion	24
HOT SMOKED SALMON SALAD [GF on request] papaya, baby spinach, cucumber, cashew nuts, farro, citrus and herb dressing	26
SALT & PEPPER SQUID SALAD crispy noodles, wombok, coriander, mint with a soy and sesame oil dressing	25
FISH OF THE DAY [GF on request]	30
MURRAY VALLEY PORK CUTLET [GF] cornbread, aji verde, confit truss tomato, pork crackle	29
CITRUS ROSEMARY CHICKEN [GF] warm potato salad, confit garlic, rosemary, kalamata olives, balsamic peach puree	28
PRESSED KI LAMB SHANK [GF] parsnip, roasted onion, asparagus, carrot and pernod puree	30
BBQ BRAISED PORK RIBS [GF on request] house salad with chips	38

STAPLES

SALT & PEPPER SQUID house salad, lemon, tartare with chips	24
CITRUS BATTERED FISH salad with chips	24
VEGAN BURGER [V] [VG] falafel pattie, vegan mayo, hommus, iceberg lettuce, tomato with chips	20
200G WAGYU BEEF BURGER house made coleslaw, tomato, green tomato relish, kewpie may with chips	21
SOUTHERN FRIED CHICKEN BURGER lettuce, tomato, cheese, kewpie mayo with chips	21
PORTERHOUSE BEEF SCHNITZEL salad with chips	21
CHICKEN SCHNITZEL salad with chips	21
ROAST OF THE DAY [GF]	21
SAUCES: house BBQ, gravy, pepper, mushroom, diane [GF]	2
SCHNITZEL TOPPING: parmigiana	3

SWEETS

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