

Eat. Drink. Laugh. Repeat.

To Share.

OYSTERS NATURAL	1/2 - 17 DOZ - 28
OYSTERS KILPATRICK	1/2 - 18 DOZ - 29
CHIPS PLATE V	11
garlic aioli, tomato sauce	
GARLIC BREAD V	8
HOUSE MARINATED OLIVES V VG	10
crusty bread	
DUO OF HOME MADE DIPS V	15
pita bread, olives and cornichons	
CHARCUTERIE BOARD	45
sliced cured meats, aged cheddar, brie, condiments, pickles and lavosh	
AMERICAN PLATE	48
BBQ braised pork ribs, cheeseburger sliders, hot wings, chips, ranch	
SEAFOOD PLATE	85
blue swimmer crab, poached SA king prawns, Coffin Bay oysters, salt and pepper squid, battered fish, pickled octopus	

To Start.

SOUP OF THE DAY	8
BUFFALO WINGS	12
Franks hot sauce, ranch	
BEER BATTERED ONION RINGS V	12
Ranch sauce	
ANGUS BEEF SLIDERS	12
pickles, mustard, cheese, BBQ sauce	
HWY FRIED CHICKEN RIBS	14
HWY secret herbs and spices, ranch sauce	
BURRATA V	17
burrata cheese, slow roasted heirloom tomatoes, basil oil, crusty bread	
PORCINI & BLACK TRUFFLE ARANCINI V	17
rocket pesto, truffle mayo, shaved parmesan	
BAKED SCALLOPS	20
cauliflower puree, brioche, parmesan crumb	
CRUMBED LAMB BRAINS	16
garlic mash, Barossa speck, caramelised onion	

Salad.

MUSHROOM GRAIN BOWL V GF	20
mixed mushrooms, chick peas, lentils, quinoa, salad leaf, goats curd, toasted almonds, chimichurri dressing (VG on request)	
GRILLED CHICKEN SALAD GF	24
bacon, French beans, Spanish onions, peas, tomato, salad leaf, creamy pesto dressing	
HALLOUMI & ORANGE SALAD V GF	24
carrot, pecan, yellow beetroot, Spanish onion, baby spinach, French mustard dressing, dukkah (VG on request)	
CRISPY SQUID SALAD	25
crispy noodles, wombok, coriander, mint with a soy and sesame oil dressing	

Mains.

MAPLE MUSTARD PORK CUTLET GF	30
garlic roasted mushroom, potato, asparagus, white bean puree	
SLOW COOKED LAMB SHANK	30
creamy mash potato, garden peas, lamb jus	
PORTUGUESE CHICKEN BREAST	29
charred corn puree, crispy potato, roasted tomato, herb salsa	
PRAWN LINGUINI	29
chilli, onion, garlic, thyme, peas, white wine, butter sauce	
BROCCOLI & BASIL SPAGHETTI VG	22
lemon, rocket, roast capsicum, onion, garlic, semi-dried tomato, creamy cashew sauce	
DUCK & PORCINI GNOCCHI	28
garlic, onion, white wine, cream, baby spinach	
BBQ BRAISED PORK RIBS	38
house salad, chips (GF on request)	
FISH OF THE DAY (see specials board)	30
ROAST OF THE DAY (see specials board) GF	22

MENU

HWY.

THE HIGHWAY

V Vegetarian **VG** Vegan **GF** Gluten Free

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Staples.

SALT & PEPPER SQUID	24
house salad, lemon, tartare, chips	
FISH & CHIPS	24
house salad, chips, lemon, tartare	
VEGAN BURGER V VG	20
black bean and rice patty, vegan mayo, vegan cheese, BBQ sauce, iceberg lettuce, tomato, chips	
200G WAGYU BURGER	21
lettuce, tomato, pickle, kewpie mayo, smokey BBQ sauce	
SOUTHERN FRIED CHICKEN BURGER	21
lettuce, tomato, cheese, kewpie mayo, chips	
PORTERHOUSE BEEF SCHNITZEL	21
house salad, chips	
CHICKEN BREAST SCHNITZEL	21
house salad, chips	
SAUCES	2
house BBQ, gravy, pepper, mushroom, diane GF	
PARMIGIANA	3
mozzarella, ham, provencale tomato sauce	

Steaks.

All our steaks are served with broccoli puree, new potato, Dutch carrot and red wine jus

300G TEY'S CERTIFIED ANGUS RUMP	32
300G 36° SOUTH SCOTCH FILLET	37
10 day dry aged	
300G 36° SOUTH NEW YORK STEAK	37
21 day dry aged, on the bone	

Pizza.

Gluten free bases available for additional \$4

CHEESY GARLIC V	10
garlic, parsley butter	
MARGHERITA V	16
mozzarella, basil	
SEA SALT POTATO V	18
caramelised onion, mozzarella, rosemary	
HAWAIIAN	18
shaved ham, pineapple	
MEATLOVERS	19
BBQ base, chicken, salami, ham, chorizo	
SALAMI	19
Barossa salami, chilli, mushroom, onion, basil	
PRAWN	21
onion, chilli, rocket	
PESTO CHICKEN	19
pesto base, onion, capsicum, ham, kewpie mayo	

Sides.

MASHED POTATO	8
HWY HOUSE SALAD	10
mixed lettuce, tomato, onion, olives	
STEAMED GREENS V VG on request	10
ROASTED SEASONAL VEGETABLES V VG on request	10

Desserts.

PEANUT BUTTER MOUSSE V VG GF	13
chocolate ganache	
DANNI'S TARO CAKE V	13
whipped cream, macadamia soil, lychee gel, black sesame ice cream	
VANILLA PANNA COTTA	13
caramelised banana, butter scotch sauce	

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