



2018  
**CHRISTMAS DAY**

**MENU**

## ENTRÉE & SHARE PLATTERS

**Trio of Dips (v) 20**

crudités & warmed Turkish bread

**Aranchini (v) 20**

roasted pumpkin, zucchini, mushroom & 3 cheeses, spicy aioli

**Southern Style Chili Chicken Ribs 22**

spicy & finger licking good

**Fresh Large Tiger Prawns (15) 35**

homemade seafood sauce & lemon wedges

**Oysters Natural / Oysters Kilpatrick**

w lime & chili dressing

**½ doz 22 / 24**

**1 doz 44 / 48**

**Tasting Platter 45**

cured meats, chicken ribs, aranchini, bruschetta, fresh large tiger prawns, s&p calamari, smoked salmon, dips & breads

## DESSERT

### Single serve

**Traditional Plum Pudding 12**

brandy custard & ice cream

**Panettone Bread & Butter Pudding 12**

ice cream & strawberries

**Fresh Fruit Pavlova 12**

cream & ice cream

More dessert selections available  
at bistro counter - see display

## MAINS

**Roast Turkey Breast & Baked Glazed Ham Off The Bone 36**

traditional roasted vegetables, gravy & cranberry sauce

**Pork Loin Roast & Crackling 36**

roasted pear & root vegetables, greens & red wine gravy

**Pan Seared Crispy Skin Atlantic Salmon Fillet 40**

kipfler potatoes, orange, rocket & pear salad, pomegranate dressing

**Chicken Supreme 38**

filled w/ mascarpone & walnuts, dauphinois potatoes, broccolini & capsicum puree

**Porcini Mushroom & Spinach Risotto (v) 28**

**Lamb Rump 200gm 45**

marinated & cooked medium rare - caramelised baby root vegetables, rosemary port glaze

**Christmas Chicken Parma 36**

turkey breast & ham off the bone, napoli & mozzarella w/ beer battered fries & chef's salad

**Eye Fillet, Grass Fed 300gm 42**

porcini mushroom sauce, potato mash & wilted seasonal greens

**Rib Eye, Great Southern 400gm 48**

sweet potato wedges, buttered vegetables & red wine gravy

**Seafood Platter for 2 120**

lobster tail, fresh large tiger prawns, s&p calamari, natural oysters, smoked salmon, green lip muscles, beer battered flat head & crispy fries

### Made to share

**Fresh Fruit Platter 20**

melon, strawberries, grapes & cherries

**Cheese & Crackers 28**

blue vein, south cape brie, vintage cobram cheddar, quince paste, grapes, dried fruit medley, cashews

**Share Desserts - mini range 25**

chocolate mousse cup, lemon meringue, apple crumble, strawberry cheese cake

**BOOKINGS ESSENTIAL – PH: 03 9518 1370**

# KIDS MENU

up to 11 years of age

## \$20

Includes main course, dessert,  
soft drink & gift from Santa

Choose from:

Roast Turkey & Vegetables,  
Fish & Chips, Chicken Fillet Nuggets,  
Spaghetti Bolognaise

Ice cream & fresh fruit stick  
w/ topping



Santa will make an appearance during lunch with gifts for the kids and for family photos.

All welcome to join in for photos which will be posted to our Highways Facebook page.

## Christmas Hamper draws

2 great hampers to be won on the day,  
drawn at 1pm & 3pm.

Everyone dining with us on the day will have a chance to enter the draw on the day.

\*18 years & above



Please note that the Christmas Day session times are as follows:

### LUNCH

11.30am to 1.20pm    12 noon to 1.50pm  
1.30pm to 4.00pm    2.00pm to 4.00pm

Due to the session times as indicated – **please order at the counter as soon as possible** after being seated to ensure your meals are delivered with plenty of time to enjoy your day.

Thankyou on behalf of the team at Highways and we hope you have a wonderful day.

## MERRY CHRISTMAS AND ALL THE BEST FOR THE FESTIVE SEASON