

STARTERS

GARLIC BREAD <i>(v,gfo)</i> rustic sourdough, garlic herb butter	7.0	LEMON PEPPER CALAMARI shallow fried, aioli	15.0
GARLIC & CHEESE PIZZA <i>(v)</i> mozzarella, oregano, sea salt	9.0	THAI PRAWN SPRING ROLLS Vietnamese mint, nam jim dipping sauce	14.0
CRISPY EGGPLANT <i>(v)</i> herb crumbed, tzatziki	11.0	CRISPY CHICKEN TENDERS truffle mayonnaise, house pickle	13.0
MAC AND CHEESE CROQUETTES <i>(v)</i> truffle mayonnaise	14.0	CHEESEBURGER SPRING ROLLS house rolled, Highways special sauce	15.0
THREE CHEESE ARANCINI <i>(v)</i> romesco sauce, parmesan	15.0	CHICKEN KIEV BALLS chipotle mayonnaise	14.0

HIGHWAYS CLASSICS

GREEK LAMB SALAD <i>(gf)</i> marinated lamb backstrap, roast pumpkin, mixed leaves, feta, pomegranate seeds, pine nuts, cherry tomato, tzatziki	26.0	BBQ BOURBON PORK RIBS full rack, seasoned wedges, BBQ corn on cob	44.0
ATLANTIC SALMON <i>(gf)</i> mash potato, broccolini, hollandaise	32.0	HONEY CHICKEN STIR FRY <i>(gfo,vo)</i> breast fillet, wombok, bok choy, capsicum, chilli, toasted cashew nuts, sesame, honey soy	23.0
LEMON PEPPER CALAMARI shallow fried, chips, dressed leaves, aioli	25.0	NASI GORENG <i>(gfo,vo)</i> chicken, prawns, capsicum, snow peas, rice, chilli, shallots, coriander, fried egg	23.0
ROAST PORK LOIN <i>(gf)</i> roast potato, pumpkin, sauteed greens, gravy	25.0	BAKED GNOCCHI <i>(v)</i> napoli, buffalo mozzarella, basil, parmesan	24.0
FISH & CHIPS <i>(gfo)</i> tempura battered barramundi, chips, dressed leaves	25.0	CHILLI PRAWN LINGUINI <i>(gfo)</i> zucchini, heirloom tomatoes, chilli, sugo, fresh herbs	26.0

FROM THE GRILL

PORTERHOUSE 300GM <i>(gf)</i>	40.0	Choice of sides chips, roast potato, mash potato three greens, dressed leaves, coleslaw
RIB EYE 450GM <i>(gf)</i>	52.0	
SURF & TURF <i>(gf)</i> mash potato, asparagus spears, garlic prawns	49.0	Choice of sauces mushroom, gravy, pepper, red wine jus, black garlic butter

BURGERS *gf burger buns available*

SOUTHERN FRIED CHICKEN BURGER crumbed thigh fillet, chipotle coleslaw, cheese, jalapenos, milk bun, chips	22.0	THE VEGANATOR plant based schnitzel, cheese, tomato, lettuce, avocado, beetroot bun, sweet potato fries, vegan mayo	23.0
THE HIGHWAYS BURGER beef pattie, gruyere, lettuce, tomato, bacon, egg, relish, milk bun, chips	23.0	CHEESEBURGER beef pattie, american cheese, bacon, pickles, onion, mustard, ketchup, milk bun, chips	21.0

ADD ON'S

beef patty	+5.0	avocado	+3.0	aioli	+2.0
crumbed chicken	+5.0	jalapenos	+1.0	chipotle aioli	+2.0
bacon	+3.0	american cheese	+1.0	truffle mayo	+2.0
ham	+2.0	pickles	+1.0	smokey bbq	+2.0
salami	+3.0	lettuce	+1.0	wasabi mayo	+2.0
egg	+2.0	tomato	+1.0	gravy	+2.0

PARMAS *gf schnitzels available*

CHICKEN PARMA breast schnitzel, napoli, ham, three cheese melt, chips, coleslaw	27.0	HAWAIIAN PARMA breast schnitzel, ham, napoli, pineapple, three cheese melt, chips, coleslaw	28.0
MEXICAN PARMA breast schnitzel, salsa, corn chips, jalapenos, three cheese melt, sour cream, chips, coleslaw	29.0	MAC AND CHEESE PARMA breast schnitzel, creamy mac and cheese, three cheese melt, chips, coleslaw	29.0
MEATLOVERS PARMA breast schnitzel, bolognese, ham, bacon, salami, chorizo, three cheese melt, chips, coleslaw	30.0	VEGAN SUPREME PARMA <i>(vg)</i> plant based schnitzel, napoli sauce, vegan mozzarella, eggplant, sweet potato fries, salad	25.0
		CHICKEN SCHNITZEL breast schnitzel, chips, coleslaw	25.0

DESSERT MENU

GOLDEN GAYTIME SEMIFREDO honeycomb and vanilla mousse, chocolate sauce	13.0	VEGAN BOMBE ALASKA <i>(vg)</i> passionfruit and raspberry sorbet, vanilla sponge	13.0
CHOCOLATE BROWNIE nutella sauce, vanilla ice cream, fairy floss, dried raspberries	12.0	COFFEE & CAKE <i>(gfo)</i> choose from the cabinet with any coffee	10.0

*(vg) vegan, (avg) available vegan, (v) vegetarian, (av) available vegetarian, (df) dairy free, (gf) gluten free, (gfo) gluten free option.
Please note: we make every effort to ensure these meals are gluten free, but our busy kitchen cannot guarantee they are allergen free*

Public holiday surcharge 15% Surcharge applies to all food & drink items on public holidays

FOOD ALLERGIES: Please be aware catering for special requirements is taken with care. It must also be noted that within the premises we may handle nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi, soy, lupin and dairy products. Customers' requests will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the diner

HIGHWAYS

\$10 Kids Menu

Available for 12y/o and under

FISH AND CHIPS extra fish +5.0

LINGUINI BOLOGNESE

NUGGETS with chips (6) extra 6 nuggets +5.0

CHEESEBURGER with chips extra patty and cheese +5.0

CALAMARI AND CHIPS

Add kids drink +2.5

Add kids ice-cream +2.5

Add kids milkshake +5.0

chocolate, strawberry, caramel, blue heaven, pina colada, bubblegum, toasted marshmallow

SIDES

CHIPS rosemary salt, aioli	8.0
SWEET POTATO FRIES fetta, rosemary salt, aioli	10.0
CREAMY MASH POTATO	8.0
SAUTEED GREENS (vgo) asparagus, broccolini, beans	8.0



Contactless Ordering:

STEP 1: open camera app on a smartphone
STEP 2: hover the camera over the QR code
STEP 3: follow the link to order & pay

Wine List

SPARKLING

			glass	lrg glass	bottle
Yellowglen Yellow 200ML	Sparkling	South Eastern Australia			9
Morgan's Bay	Sparkling Cuvee	South Eastern Australia	6.5		29
T'Gallant	Prosecco	Mornington Peninsula, VIC	8.5		38
Chandon NV	Sparkling	Yarra Valley, VIC			55

WHITE

Dance With The Devil	Chardonnay	Margaret River, WA	10	16	48
Coldstream Hills Deer Farm	Chardonnay	Yarra Valley, VIC			80
Busselton Boys	Chardonnay	Margaret River, WA	9	15	45
Stonier	Chardonnay	Mornington Peninsula, VIC			58
TA_KU	Pinot Gris	Marlborough, NZ	8	14	38
T'Gallant Imogen	Pinot Grigio	Mornington Peninsula, VIC	9	15	45
Cavaliere D'Oro	Pinot Grigio	Delle Venezie, Italy			43
Leo Burling	Riesling	Clare Valley, SA			42
Morgan's Bay	Sauvignon Blanc	South Eastern Australia	6.5	10	29
821 South	Sauvignon Blanc	Marlborough, NZ	8	14	38
Squealing Pig	Sauvignon Blanc	Marlborough, NZ			45

MOSCATO / ROSE

Hartog's Plate	Moscato	Great Southern, WA	7	11	34.5
Days of Rose	Rose	Barossa Valley, SA	8.5	14	42
Squealing Pig	Rose	Marlborough, NZ	9	15	45
T'Gallant Cape Schanck	Rose	Heathcote, VIC			41

RED

Wynns The Gables	Cabernet Sauvignon	Coonawara, SA	8.4	13.6	42
Saltram Mamre Brook	Cabernet Sauvignon	Barossa Valley, SA			58
Cavaliere D'Oro Chianti	Sangiovese	Chianti, Italy			45
Morgan's Bay	Cabernet Merlot	South Eastern Australia	6.5	10	29
Pepperjack	Malbec	Barossa Valley, SA			51
Grant Burge 5th Generation	Merlot	Barossa, SA			39
Mudhouse The Narrows	Pinot Noir	Marlborough, NZ	9.9	15.5	47
Penfold Max's	Pinot Noir	Adelaide Hills, TAS	12	18.5	56
T'Gallant Cyrano	Pinot Noir	Port Phillip, VIC			52
Seppelt The Drives	Shiraz	Heathcote, VIC	7.5	12.5	36
St Hallett Garden of Eden	Shiraz	Eden Valley, SA	9.5	14.5	48
Pepperjack	Shiraz	Barossa Valley, SA			49
Penfolds Bin 389	Cabernet Shiraz	Magill, SA			140
St Huberts The Stag	Tempranillo Shiraz	Coldstream, VIC			40

(vg) vegan, (avg) available vegan, (v) vegetarian, (av) available vegetarian, (df) dairy free, (gf) gluten free, (gfo) gluten free option.
Please note: we make every effort to ensure these meals are gluten free, but our busy kitchen cannot guarantee they are allergen free

Public holiday surcharge 15% Surcharge applies to all food & drink items on public holidays

FOOD ALLERGIES: Please be aware catering for special requirements is taken with care. It must also be noted that within the premises we may handle nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi, soy, lupin and dairy products. Customers' requests will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the diner

