


THE LOUNGE KITCHEN

PLATE

#HWYPLATE  

OYSTERS NATURAL	15 half / 26 doz
OYSTERS KILPATRICK	17 half / 28 doz
CHIPS PLATE garlic aioli, tomato sauce. 	10
DUO OF HOUSE MADE DIPS	15
toasted Turkish bread, marinated olives and cornichons	
BAROSSA MEAT & CHEESE PLATE	35
fresh cut meats, aged cheddar, olives, condiments, pickles & lavosh	
AMERICAN PLATE	45
BBQ braised beef ribs, cheese burger sliders, hot wings, big smoke fries and blue cheese sauce.	
SEAFOOD PLATE	65
oysters, smoked salmon, pickled octopus, salt & pepper squid, prawn twists, battered fish	

BAR SNACKS

#HWYSNACKS  

BUFFALO WINGS sriracha, blue cheese dip.	12
CRUMBED CAMEMBERT 	12
cranberry and apple sauce	
POUTINE chips, gravy and cheese curds 	10
TEMPURA ONION RINGS ranch dip 	10
HOUSE OLIVES 	8
marinated corioler olives, crusty Turkish bread	
PRAWN SKEWERS grilled garlic prawns, thai chilli dressing 	12
STEAK SLIDERS	12
caramelised onion, cheese and bbq sauce	
SOUTHERN FRIED CHICKEN	12
HWY secret herbs and spices, ranch dip	

PIZZA

#HWYPIZZA  

CHEESY GARLIC BREAD garlic butter, parsley 	10
BRUSCHETTA PIZZA tomato, bocconcini, basil, evoo 	15
THE PRAWN STAR.	21
australian prawns, chorizo, salsa verde	
THE SPICY PIG.	20
salami, bacon, chorizo, onion, jalapeños, chipotle aioli	
THE SILLY SALAMI.	18
barossa salami, cheese, chilli, basil	
THE FLIGHTLESS BIRD.	19
bbq chicken, bacon, onion, mushroom	
THE REAL FUN-GUY'S 	17
swiss browns, enoki, oyster, shiitake, truffle salsa	












SMALL

#HWYENTREE  



BEETROOT CARPACCIO   on request	15
heirloom tomato, buffalo mozzarella, pistachio dukkah	
SOFT SHELL CRAB.	20
wakame salad, tobiko mayo, black sesame tuile	
POACHED OCEAN TROUT 	16
avocado creme, pickled daikon, evoo powder, radish	
PANKO CRUMBED PULLED PORK	17
harissa, kewpie mayo, smoked provolone	

LARGE

#HWYMAIN  


THE VEGAN BURGER 	16
middle eastern chickpea patty, bell pepper and parsley salsa, harissa, fries	
SPENCER GULF PRAWN AND CRAB SPAGHETTINI 	28
tomato, lemon, chilli, fresh herbs and rye crumbs	
TRI QUINOA SALAD  	18
beetroot, heritage carrot, pickled fennel and champagne mignonette.	
SALT & PEPPER SQUID house salad, lemon, chips, tartare.	22
FISH & CHIPS house salad, lemon, chips, tartare	23
FISH OF THE DAY see staff for details  on request	30
LOUKOUMI SLOW COOKED PORK BELLY 	30
chilled soba noodle salad, sesame and kewpie	
CHARGRILLED CHICKEN MARYLAND 	28
pearl cous-cous, mandarin, shaved fennel and harissa	
SMOKED CHICKEN SALAD  	24
baby cos, kipfler potato, crisp pancetta and caper, dill mayo	
HOUSE MADE ANGUS BEEF BURGER	20
brioche bun, bacon, cheese, tomato, lettuce, hickory bbq sauce	
BUFFALO CHICKEN BURGER	20
spicy slaw, gherkin, cheese, ranch and fries	
PORTERHOUSE BEEF SCHNITZEL salad & chips	20
CHICKEN SCHNITZEL salad & chips 	20
SLOW COOKED BEEF SHORT RIBS  on request	30
worcestershire dipping sauce, big smoke fries, salad	
BAROSSA SPECK SPAGHETTINI	24
tomato, celery, broccoli, fresh basil and demi-glace	

THE HIGHWAY IS PROUD TO USE 100% AUSTRALIAN BEEF ALL OUR STEAKS ARE MANNING VALLEY GRASS FED SERVED WITH KIPFLER POTATOES, PARSNIP PUREE, PEARL ONIONS AND HORSERADISH BUTTER

300G RUMP STEAK 	30
300G SCOTCH FILLET 	36
SAUCES: house bbq, gravy, pepper, mushroom, diane	2
SCHNITZEL TOPPING: parmigiana.	3

SWEET

#HWYSWEET  

HOT APPLE PIE CIGAR.	12
peanut butter ice cream, chocolate sauce, nutella powder	
RED VELVET CAKE.	12
marshmallow frosting, white chocolate raspberry ice cream, pistachio crumble	
CHEF'S SORBET SELECTION  on request	12
peanut brittle, fennel seed tuile	
DARK CHOCOLATE TERRINE.	12
coffee gel, rum & rasin ice cream, white chocolate	
DESSERT SHARE PLATE	40
chef's selection of desserts	

 gluten free  vegetarian  free range  vegan

HWY. | THE HIGHWAY