

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	CHICKEN SATAY SKEWERS <i>(gf)</i> malaysian style satay sauce, coriander	15.0
LOTUS ROOT CHIPS <i>(v)</i> wasabi mayonnaise	11.0	STICKY LAMB RIBS <i>(gf)</i> bourbon glaze, sesame	15.0
VEGAN SOFT SHELL TACOS <i>(vg)</i> slow cooked pulled mushrooms, charred corn, red onion, chipotle aioli	12.0	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

SALADS

GREEK LAMB <i>(gf)</i> marinated lamb backstrap, roast pumpkin, mixed leaves, feta, pomegranate seeds, pine nuts, cherry tomato, tzatziki	26.0	HIGHWAYS POKE BOWL <i>(vg,gf)</i> brown rice, avocado, carrot, cucumber, kimchi, soy glazed tofu, edamame, charred corn, sesame <i>Add satay chicken skewer +4.0</i> <i>Add smoked salmon +5.0</i>	22.0
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FAVOURITES

LAMB SHOULDER <i>(gf)</i> mash potato, dutch carrots, brussel sprouts, spiced yoghurt, jus	29.0	CRISPY PORK BELLY <i>(gf)</i> chinese broccoli, bok choy, jasmine rice, caramelised chilli sauce	30.0
ATLANTIC SALMON <i>(gf)</i> caponata, crispy kale	30.0	CHICKEN CURRY <i>(gf)</i> saffron rice, raita, pappadum, tomato chutney, coriander	27.0
FIRE ROASTED CHICKEN <i>(gf)</i> harissa rubbed spatchcock, kipfler chips, house gravy	30.0		

CLASSICS

LEMON PEPPER CALAMARI shallow fried, chips, dressed leaves, aioli	25.0	FISH & CHIPS <i>(gfo)</i> tempura battered barramundi, chips, dressed leaves	25.0
VEAL SCHNITZEL colcannon, house slaw, mushroom gravy	25.0	CHICKEN PARMIGIANA <i>(gfo)</i> breast schnitzel, napoli, ham, mozzarella, chips, coleslaw	25.0
ROAST PORK LOIN <i>(gf)</i> roast potato, pumpkin, sauteed greens, gravy	25.0		

FROM THE GRILL

PORTERHOUSE 300GM <i>(gf)</i>	37.0	Choice of sides chips, roast potato, mash potato three greens, dressed leaves, coleslaw
RIB EYE 450GM <i>(gf)</i>	46.0	
SURF & TURF eye fillet 220gm, potato rosti, asparagus spears, garlic prawns	45.0	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 <i>Add double beef/bacon +4.0</i>	21.0

PANS

HONEY BEEF STIR FRY <i>(gfo,vo)</i> eye fillet, wombok, bok choy, capsicum, chilli, toasted cashew nuts, sesame, honey soy	24.0	CHILLI PRAWN LINGUINI <i>(gfo)</i> zucchini, heirloom tomatoes, chilli, sugo, fresh herbs	26.0
NASI GORENG <i>(gfo,vo)</i> chicken, prawns, capsicum, snow peas, rice, chilli, shallots, coriander, fried egg	23.0	DUCK RISOTTO <i>(gf)</i> shredded duck, trio of mushrooms, spinach, parmesan	25.0
BAKED GNOCCHI <i>(v)</i> napoli, buffalo mozzarella, basil, parmesan	24.0	PAPPARDELLE LAMB RAGU <i>(gfo)</i> slow cooked lamb shoulder, sugo, parmesan	25.0

SIDES

CHIPS rosemary salt, aioli	8.0	CREAMY MASH POTATO	8.0
SWEET POTATO FRIES feta, rosemary salt, aioli	10.0	SAUTEED GREENS <i>(vgo)</i> asparagus, broccolini, beans	8.0

(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 10% 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

Kids Menu / 12.0

All kids meals come with a drink & kids sundae

CHICKEN NUGGETS w chips

BATTERED FISH & CHIPS (gfo)

CHEESEBURGER w chips

VEGGIE BURGER w chips (v)

LINGUINI BOLOGNESE (vo,gfo)

KIDS SUNDAE

vanilla ice cream w chocolate, strawberry, caramel or blue heaven topping

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

Dessert Menu

GOLDEN GAYTIME SEMIFREDO 13.0
honeycomb & vanilla mousse, chocolate sauce

CHOCOLATE BROWNIE 12.0
nutella sauce, vanilla ice cream, fairy floss, dried raspberries

VEGAN BOMBE ALASKA (vg) 13.0
passionfruit & raspberry sorbet, vanilla sponge

COFFEE & CAKE (gfo) 10.0
choose from the cabinet w any coffee



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

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