

# Eat. Drink. Laugh. Repeat.

## To Share.

OYSTERS NATURAL	1/2 - 17   DOZ - 28
OYSTERS KILPATRICK	1/2 - 18   DOZ - 29
CHIPS PLATE <b>V</b>	11
garlic aioli, tomato sauce	
GARLIC BREAD <b>V</b>	8
HOUSE MARINATED OLIVES <b>V VG</b>	10
crusty bread	
DUO OF HOME MADE DIPS <b>V</b>	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	
<b>To Start.</b>	
SOUP OF THE DAY	8
BUFFALO WINGS	12
Franks hot sauce, ranch	
BEER BATTERED ONION RINGS <b>V</b>	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 <b>V</b>	17
burrata cheese, slow roasted heirloom tomatoes, basil oil, crusty bread	
PORCINI & BLACK TRUFFLE ARANCINI <b>V</b>	17
rocket pesto, truffle mayonnaise, shaved parmesan	
BAKED SCALLOPS	20
cauliflower puree, brioche, parmesan crumb	
CRUMBED LAMB BRAINS	16
garlic mash, Barossa speck, caramelised onion	

## Salad.

MUSHROOM GRAIN BOWL <b>V VG</b>	20
mixed mushrooms, chick peas, lentils, quinoa, salad leaf, goats curd, toasted almonds, chimichurri dressing (VG on request)	
GRILLED CHICKEN SALAD <b>GF</b>	24
snow peas, peach, cous cous, rocket, avocado, Spanish onion, pomegranate dressing	
HALLOUMI & ORANGE SALAD <b>V VG</b>	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.

SLOW COOKED PORK BELLY <b>GF</b>	30
green papaya salad, chilli, mint, iceberg lettuce tamarind sauce	
CHERMOULA LAMB CUTLETS	36
spiced rice pilaf, garlic yoghurt sauce	
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 <b>VG</b>	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 special boards) <b>GF</b>	22

## LOUNGE / BISTRO MENU

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

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## Staples.

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

## Steaks.

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

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

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## Pizza.

Gluten free bases available for additional \$4

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

## Sides.

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

## Dessert.

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