

Eat. Drink. Laugh. Repeat.

To Share.

COFFIN BAY OYSTERS GF	
NATURAL with lemon	1/2 - 18 DOZ - 30
KILPATRICK	1/2 - 21 DOZ - 33
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GARLIC BREAD GF option available	8
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DIPS PLATE GF option available	15
trio of dips	
extra bread	+2
gluten free bread	+2
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CHIPS PLATE GF	11
ranch, tomato sauce	
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SEASONED WEDGES GF	12
sour cream, sweet chilli	
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CHARCUTERIE GF option available	48
sliced salumi meats, smoked cheddar, brie, dips, olives, lavosh, warm bread	
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AMERICAN PLATE GF option available	52
bourbon BBQ ribs, beef sliders, chipotle wings, charred corn, chips, ranch	
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SEAFOOD PLATTER GF option available	95
whole cooked crab, whole SA prawns, battered hoki, S&P squid, natural oysters, smoked salmon, chips, sauces, lemon	

To Start.

SOUP OF THE DAY w/ bread roll, butter	10
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SPICED BEETROOT ARANCINI VG	17
basil & walnut pesto, parmesan	
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BUFFALO WINGS GF	15
smokey chipotle & ranch or Franks hot sauce & ranch	
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HALOUMI CHIPS GF	16
crispy fried, lime aioli, za'atar	
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OBE ORGANIC BEEF SLIDERS (2)	14
pickle, mustard mayo, cheese, ketchup	
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CRISPY FRIED SQUID GF	18
chorizo crumb, salsa verde, lemon aioli	
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CRUMBED LAMB BRAINS	18
mashed potato, bacon, gravy	

Salad.

CRISPY NOODLES VG	18
red cabbage, chilli, herbs, carrot, onion, noodles, soy & lime dressing	
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ROASTED PUMPKIN GF VG option available	18
harissa roasted pumpkin, brown rice, cabbage, carrot, avocado, baby spinach, dukkah, cucumber yoghurt	
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QUINOA GF	18
pomegranate, quinoa, toasted walnuts, rocket, beetroot, goats curd white wine vinaigrette	
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ADDITIONS	
chicken	+6
salt & pepper squid	+6
fried haloumi	+6
salt & pepper tofu	+6

Mains.

SMOKED DUCK BREAST GF	34
celeriac puree, frisee, pickled vegetables, cherry balsamic glaze	
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CHICKEN BREAST GF	32
baja spiced, corn purée, crispy garlic potato, tomato, asparagus & basil salad, lime	
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SEAFOOD LINGUINE	33
local prawns, mussels, barramundi, chorizo, sofrito, tomato, fresh herbs	
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PLANT BASED FUSILLI V VG	28
plant based chicken, zucchini, broccolini, cherry tomato, basil pesto, cashew parmesan	
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AMERICAN PORK RIBS GF	42
bourbon glaze, charred corn, chips	
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SLOW COOKED PORK BELLY	34
charred peach, toasted walnuts, radicchio, rocket, fennel cream	
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ROAST OF THE DAY (see specials board) GF	24
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FISH OF THE DAY (see specials board)	POA

LOUNGE MENU

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

All day.
Every day.
Work hard.
Stay humble.
Don't forget
to play.

Staples.

CHICKEN BREAST SCHNITZEL garden salad, chips	21
MAYURA STATION WAGYU SCHNITZEL garden salad, lemon, chips	25
SAUCES GF bourbon BBQ, gravy, pepper, mushroom, diane	+2
PARMIGIANA mozzarella, ham, napolitana	+3
BATTERED NEW ZEALAND HOKI GF option available garden salad, tartare, lemon, chips	25
AUSTRALIAN SALT & PEPPER SQUID GF garden salad, tartare, lemon, chips	26
SALT & PEPPER TOFU GF VG garden salad, chips, lime mayo	24
OBE ORGANIC BEEF BURGER GF option available cheddar, iceberg lettuce, tomato, pickles, mustard mayo, ketchup, burger bun, chips	24
CHICKEN BURGER GF option available buttermilk chicken, chipotle mayo, iceberg lettuce, tomato, cheddar, burger bun, chips	22
V2 PLANT BASED VG option available GF option available BURGER cheddar, iceberg lettuce, tomato, pickles, mustard mayo, ketchup, burger bun, chips	24
BURGER ADDITIONS gluten-free roll	+2
bacon	+3
extra pattie	+5
Dessert.	
VANILLA CHEESECAKE raspberry jelly, white chocolate, short crust, raspberry coulis, dehydrated strawberry meringue	13
VEGAN CHOCOLATE MOUSSE VG chocolate mousse, crumble, rich chocolate brownie, honeycomb	13
TIRAMISU MOUSSE CAKE GF layers of Jameson whiskey, espresso & mascarpone mousse, dark chocolate sponge, chocolate short crumb, mocha ganache	13
COFFEE SEMIFREDDO chocolate filled churros, vanilla foam	13
CHEESE PLATE Woodside camembert, Stocks Point cheddar, Adel blue, lavosh, fruit, fig paste	25

Pizza.

Gluten free bases available for additional \$4

CHEESY GARLIC V garlic, parsley, butter, mozzarella	10
MARGHERITA V sliced tomato, garlic, mozzarella, fior di latte, basil	16
FOREST MUSHROOM V garlic butter, baby spinach, onion, feta, toasted almonds	20
PROSCIUTTO sliced prosciutto, Spanish onion, rocket, pecorino	24
BBQ MEAT LOVERS double smoked leg ham, onion, cabanossi, sopressa, salami	20
THE LOT ham, onion, olives, capsicum, mushroom, pineapple, salami	20
BBQ CHICKEN BBQ sauce, roasted chicken, bacon, mushroom	20
HAM & PINEAPPLE shaved ham, pineapple	18

The Grill.

OBE Organic beef is grown and grazed in outback SA on seasonally changing pastures. The seasonal characteristics of this pristine land infuse unique and natural flavours into the beef. All steaks are served with crushed potato, broccolini, pea purée and jus.

BUTCHER'S CUT	POA
300g OBE ORGANIC RUMP	36
300g OBE ORGANIC SCOTCH FILLET	42

Sides.

HWY SALAD GF cherry tomato, carrot, cucumber, onion, lettuce, white balsamic	10
SAUTÉED GREENS GF broccolini, zucchini, asparagus	10
CHIPS GF tomato sauce, mayo	8
MASHED POTATO GF	8

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HWY.

THE HIGHWAY

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