

TO START

SOUP OF THE DAY <i>w/ bread roll, butter</i>	10
MISO + SHITAKE MUSHROOM ARANCINI (4) V <i>herbs, crispy shallots, coconut nam jim</i>	18
BUFFALO WINGS GF <i>choice of smokey chipotle + ranch or Franks hot sauce + ranch or Korean style + ranch</i>	18
FRIED HALLOUMI GF V <i>lemon + herb yoghurt, chilli infused honey</i>	18
HALF SHELL WA SCALLOP (4) GFO <i>baked Abrolhos Island scallops, herb crumb, nduja butter, lemon</i>	24
SMOKED BRISKET SLIDERS (2) GFO <i>Yodar smoked brisket, maple bacon jam, brioche, slaw</i>	16
CRUMBED LAMB BRAINS <i>mashed potato, Barossa bacon, gravy</i>	22

SALAD

CRISPY NOODLES GFO V <i>cabbage, chilli, herbs, carrot, onion, noodles, coconut nam jim dressing</i>	18
ROASTED PUMPKIN GFO VGO <i>harissa roasted pumpkin, brown rice, cabbage, carrot, avocado, baby spinach, dukkah, cucumber yoghurt</i>	18
WARM MUSHROOM GFO <i>roasted swiss browns, quinoa, toasted almonds, red onion, rocket, feta</i>	18
ADD PROTEIN <i>chicken // salt + pepper squid // fried halloumi // southern fried tofu</i>	+8

BUTCHER'S BLOCK

All steaks are served with roasted garlic + rosemary potatoes, pumpkin purée, broccolini + shiraz jus.

300G MAYURA STATION RUMP STEAK <i>farmed Limestone Coast, SA marble score 9+</i>	48
300G RIVERINE SIRLOIN GF <i>farmed Riverine region, NSW marble score 2-3</i>	45
300G 36° SOUTH SCOTCH FILLET GF <i>farmed Coonawarra region, SA grass fed</i>	46
300G SA PORK CUTLET GF <i>farmed north east corner Barossa Valley, SA</i>	36

THE HIGHWAY

TO SHARE

COFFIN BAY OYSTERS GF <i>NATURAL with lemon</i>	(6) (12) 21 34
ASIAN <i>coconut nam jim, crispy shallots</i>	22 35
KILPATRICK <i>Barossa bacon, worcestershire sauce</i>	25 38
GARLIC + HERB FOCACCIA (4) GFO V <i>add mozzarella +2</i>	8
DIPS PLATE GFO V <i>trio of dips, warm focaccia extra bread +3 gluten free bread +3</i>	17
HWY TASTING PLATTER <i>house dips, squid, arancini, prosciutto, olives, toasted focaccia</i>	48
CHARCUTERIE GFO <i>sliced salumi meats, local cheese, dips, olives, lavosh, warm bread</i>	50
AMERICAN PLATE GFO <i>Carolina smoked ribs, smoked brisket sliders, chipotle wings, slaw, pickles, ranch, chips</i>	54

CHIPS PLATE GF V <i>ranch, tomato sauce</i>	12
SEASONED WEDGES GF V <i>sour cream, sweet chilli</i>	12

MAINS

MASTERSTOCK BRAISED DUCK LEG GF <i>chilli herb jam, bok choy, sesame rice, orange soy glaze</i>	36
CAJUN CHICKEN BREAST GF <i>garlic potatoes, corn, tomato, rocket salad, red pepper aioli</i>	35
PRAWN PAPPARDELLE <i>Australian prawns, sofrito, tomato, chipotle, rocket, fresh herbs</i>	38
MUSHROOM GNOCCHI VGO V <i>pan fried gnocchi, baby spinach, swiss brown mushrooms, porcini mushroom, cream</i>	32
ADD CHICKEN +8	
CAROLINA PORK RIBS GF <i>Yodar smoked, house BBQ, charred corn salsa, chips</i>	45
ROASTED LIMESTONE COAST LAMB RACK GF <i>pumpkin puree, garlic potato, chorizo, baby spinach, jus</i>	38
ROAST OF THE DAY GFO <i>see our friendly staff</i>	26
FISH OF THE DAY <i>see our friendly staff</i>	POA

LOUNGE MENU

PUB CLASSICS

- CHICKEN BREAST SCHNITZEL** 24
garden salad, chips
- MAYURA STATION WAGYU BEEF SCHNITZEL** 26
garden salad, lemon, chips
- SAUCES** Carolina bbq // gravy // pepper // mushroom // diane +3
- PARMIGIANA** mozzarella, ham, napolitana +4
- KILPATRICK** Barossa bacon, spicy bbq, mozzarella +5
- BATTERED NEW ZEALAND HOKI** GFO 27
garden salad, tartare, lemon, chips
- AUSTRALIAN SALT + PEPPER SQUID** GF 28
garden salad, tartare, lemon, chips
- SOUTHERN FRIED TOFU** GF VG 25
garden salad, chipotle aioli, chips
- KOREAN FRIED CHICKEN BURGER** GFO 25
lettuce, pickled vegetable, kewpie mayo, chips w/ranch
- BEEF BURGER** GFO 25
American cheese, house burger sauce, lettuce, tomato, pickles, chips w/ranch
- PULLED PORK BURGER** GFO 25
12 hour smoked pork scotch, slaw, house BBQ sauce, spicy pickles, chips w/ranch
- PLANT BASED BURGER** GFO VGO V 25
vegan cheese, house burger sauce, lettuce, tomato, pickles, chips
- BURGER ADD ONS** gluten free roll +2 // Barossa bacon +4 // extra pattie +5

SIDES

- HWY QUINOA SALAD** GF 14
cherry tomato, carrot, cucumber, rocket, feta, white balsamic
- ROASTED VEGETABLES** GF V 10
a selection of seasonal vegetables
- CRISPY FRIED BRUSSEL SPROUTS** GF 12
honey sriracha
- CHIPS** 8
tomato sauce, ranch
- MASHED POTATO** GF V 8

1.5% surcharge	eftpos transactions
1.9% surcharge	american express
15% surcharge	public holidays

PIZZA

All pizzas are tomato based topped with Australia mozzarella.

GLUTEN FREE BASES AVAILABLE +5
VEGAN MOZZARELLA +3

- CHEESY GARLIC** v 14
garlic, parsley, butter, mozzarella
- MARGHERITA** v 20
sliced tomato, garlic, mozzarella, fior di latte, basil
- PEPPERONI** 24
sliced pepperoni, salami, olives, basil
- MUSHROOM** v 24
enoki, button, swiss, garlic butter, baby spinach, onion, feta, almonds
- PROSCIUTTO** 25
sliced prosciutto, Spanish onion, rocket, pecorino
- BAROSSA MEATS** 25
double smoked leg ham, meaty speck, salami, chilli cheese kransky
- THE LOT** 24
shaved ham, onion, olives, capsicum, mushroom, pineapple, salami
- BBQ CHICKEN** 24
Carolina bbq sauce, roasted chicken, bacon, onion, pineapple
- HAM + PINEAPPLE** 22
shaved ham, pineapple

DESSERT

- WHITE CHOCOLATE CHEESECAKE** 14
mandarin centre, mirror glaze, shortbread
- VEGAN CHOCOLATE MOUSSE** GF VG 14
raspberry gel centre, chocolate velvet spray, chocolate sponge
- BLACK FORREST PUDDING** v 14
soft centre chocolate pudding, boysenberry icecream, ganache
- CHEESE PLATE** 26
selection of local and imported cheese, lavosh, fruit, quince paste

V	VEGETARIAN	VGO	VEGAN OPTION
VO	VEGETARIAN OPTION	GF	GLUTEN FREE
VG	VEGAN	GFO	GLUTEN FREE OPTION