TO SHARE + STARTERS

COFFIN BAY OYSTERS GF DF (A) — (6) (12)

NATURAL *with lemon* — 22 35

ASIAN *nam jim, crispy shallots* — 26 39

KILPATRICK *smoky barossa bacon, worcestershire sauce* — 26 41

GARLIC + HERB FOCACCIA (4) GFO V — 10
add melted mozzarella +3

SOUP OF THE DAY — 12
bread roll, butter

DIPS PLATE GFO — 20
trio of dips, toasted pita
extra bread +3 gluten free bread +3

GRAZING PLATTER (A) — 54
house dips, squid, pumpkin arancini, barossa cured salumi meats, marinated olives, warm toasted pita

CHIPS BOWL GF V — 12
aioli + tomato sauce

SEASONED WEDGES V — 12
sour cream + sweet chilli sauce

PUMPKIN + BURNT BUTTER ARANCINI (4) V — 19
parmesan pumpkin puree, crispy sage, toasted pepitas, herb oil

BUFFALO WINGS GFO — 20
fried wings tossed in your choice of sauce,
- smoky chipotle
- tangy bbq
- gochujang glaze

FRIED HALLOUMI GF V — 22
tzatziki, baby pickled gherkins, beetroot relish, pomegranate, chilli honey

CHILLI SQUID GFO (A) — 22
asian herbs, chilli, crispy shallots, nam jim

SEAFOOD ORIGIN
| A = *australian* | I = *imported* | M = *mixed origin* |

DIETARY LEGEND
GF = *gluten free* | GFO = *gluten free option* |
V = *vegetarian* | VO = *vegetarian option* | VG = *vegan* |
VGO = *vegan option* | DF = *dairy free*

15% *public holidays surcharge applies*

MAINS

CHAR-GRILLED PERI PERI HALF CHICKEN GFO — 40
roasted capsicum + sundried tomato romesco, spiced garlic yoghurt, crispy roasted potatoes, lemon

12-HOUR BRAISED LAMB SHANK GF — 36
potato mash, honey-roasted baby carrots, red wine sauce, gremolata

CONFIT DUCK LEG GF DF — 40
duck leg + duck sausage, braised cannellini beans, cavolo nero

POTATO GNOCCHI + MUSHROOM RAGU V — 34
potato gnocchi, mushroom ragu, garlic cream, baby spinach, crispy sage, toasted walnuts

PAN-FRIED HUMPTY DOO BARRAMUNDI FILLET GF DF (A) — 44
caponata, broccolini, salsa verde

HWY ROAST BEEF GF — 30
traditional slow roasted beef, roasted seasonal vegetables, rich house gravy, horseradish

BUTCHER'S BLOCK

SELECT YOUR PAIRING: *roasted rosemary potatoes, sautéed green beans + chimichurri or dressed garden salad + chips* GFO

400g RUMP MB 5+ — 47

300G SCOTCH FILLET MB 2+ — 55

300G SIRLOIN MB 2+ — 52

300G SA PORK CUTLET — 38

SIDES

HWY SALAD GF V — 10

BROCCOLINI GF VG — 12
confit garlic, toast almonds

ONION RINGS V — 12

PUB CLASSICS

ALL BURGERS + SCHNITZELS + SEAFOOD
ARE SERVED WITH CHIPS

CHICKEN BREAST SCHNITZEL 26
garden salad

BEEF PORTERHOUSE SCHNITZEL 28
garden salad

PARMIGIANA *mozzarella, ham, napolitana +4*
KILPATRICK *smoky barossa bacon, worcestershire sauce, mozzarella +5*

CRUMBED LAMB BRAINS 24
mashed potato, barossa bacon, gravy

BATTERED NEW ZEALAND HOKI GFO (I) 27
coopers pale ale batter, garden salad, tartare, lemon

SALT + PEPPER SQUID GF (A) 29
garden salad, tartare, lemon

HWY BEEF BURGER GFO 25
premium wagyu beef patty, american cheese, burger sauce, pickle, lettuce, tomato

KOREAN CHICKEN BURGER GFO 25
fried chicken thigh, korean kimchi slaw, gochujang glaze, kewpie

SALT + PEPPER TOFU GF VG 26
garden salad, vegan mayo + chips

SAUCES + CONDIMENTS GF 3
gravy, mushroom, pepper, diane, ranch, aioli

BURGER EXTRAS
bacon +4 | extra patty +5 | gluten free roll +3

SALAD

SOBA NOODLE SALAD VG 22
soba noodles, avocado, edamame, wakame, sesame dressing, fried tofu, red shiso

HARISSA ROASTED PUMPKIN GF VGO 22
harissa roasted pumpkin, brown rice, cabbage, carrot, avocado, baby spinach, dukkah, cucumber yoghurt

GREEN ASIAN SALAD GF VGO DF 18
bok choy, wombok slaw, asian herb, pickled carrot, cucumber ribbons, crispy shallots, nam jim

ADD PROTEIN GF 8
grilled chicken | salt + pepper squid (A) | pan-fried halloumi

PIZZA

GLUTEN FREE BASES +5
VEGAN MOZZARELLA +3

CHEESY GARLIC GFO V 17
garlic, parsley, butter, mozzarella

MARGHERITA GFO V 22
tomato sugo, fior di latte, mozzarella, fresh basil

LAMB YIROS GFO 27
slow roasted marinated lamb yiros meat, red onion, tomato, olives, mozzarella, tzatziki

BAROSSA MEATS GFO 28
double smoked leg ham, pepperoni, speck, chilli cheese kransky, mozzarella

FUNGI GFO V 25
garlic + thyme white cream base, grilled mushrooms, rocket, mozzarella

PEPPERONI GFO 25
tomato sugo, mozzarella, fresh oregano

THE LOT GFO 27
local ham, chicken, mushroom, bacon, capsicum, kalamata olives, picked onion, mozzarella

DESSERT

LYCHEE CRÈME BRÛLÉE GF 14
lychee gel, burnt lychee, berries

CHOCOLATE BROWNIE 14
vanilla ice cream, chocolate ganache, white chocolate snow

VIENNA CHEESECAKE 14
blueberry compote, vanilla crumb

RASPBERRY RIPE GF VG DF 14
chocolate sponge, chocolate mousse, honeycomb

CHEESE PLATE (serves 2) 28
australian cheese with lavosh and fruit, quince paste