

Breads

Rosemary & sea salt bread (v) 9.5
w warm Coriole olives

Confit garlic & paprika bread (v) 5

Crusty ciabata bread (v) 5
w Coriole olive oil & balsamic

Oysters - (half dozen / dozen)

Natural (g) 13.5/19
w raspberry vinegar & lemon

Citrus 14.5/20
crumbed w orange gremolata

Kilpatrick (g) 14.5/20
smokey bacon w Worcestershire sauce

HWY Favourites

Salt & pepper squid 18
w ginger chilli dipping sauce & chips

Beef burger 16
herb pattie w roma tomato, lettuce,
caramelised onion & hwy bbq sauce w chips

James Squire battered fish & chips 17
w salad & aioli

Chicken schnitzel 16
herb encrusted chicken served w salad &
chips

Beef schnitzel 17
herb encrusted porterhouse served w salad
& chips

Parmigiana 3
mozzarella, leg ham & provincial
tomato sauce

Sauces (v) 2
choice of hwy bbq, confit garlic & red
wine, mushroom, pepper or gravy

Continental bangers 15
w creamy mash, caramelised onion, peas
& lamb jus

Share Plates

Trio of house made dips 16
w grilled pita bread

Tasting plate 22
warm chorizo, paprika potato, slow roasted olives,
pickled octopus, garlic mushroom, house dip,
truffled parmesan arancini, rocket & grilled breads

Seafood plate 30
natural oysters, virgin bloody mary shooters, crispy
salt & pepper squid, coriander prawns, pan seared
scallops, steamed blue swimmer crabs, pickled
octopus, saffron prawn, lemon, garlic aioli & greens

Ploughman plate 16
chicken & port pâté, goat's cheese, grilled
pancetta & capocollo, pickled onion &
crusty ciabata

HWY cheese share plate (v) 18
selection of three cheeses, pear & cognac
paste, dried fruits & lavosh

Chips plate (v) 8.5
served w lime, dill aioli & tomato sauces

Pizzas

Traditional 15
ham & pineapple, cooked the way we love it

Slow roasted garlic (v) 10
w tomato & parsley

Authentic Italian pepperoni 16
w basil & roast capsicum

Spiced chicken 17
w hwy bbq sauce, Spanish onion & wild
mushrooms

Marinated lamb 20
w rocket & almond pesto, cherry tomato,
goat's cheese & herbs

Margherita (v) 16
tomato, bocconcini & basil

Roasted kipfler potato (v) 12
w sea salt & Coriole olive oil

Marinated prawns 19
w tomato, fresh herbs & lemon-garlic aioli

HNWY. THE HIGHWAY

Entrées

Soup of the day	POA
Salt & pepper quail 16 on roasted shallot & herb cous cous salad, finished w wasabi mayonnaise & coriander	
Steamed mussels 13/24 in a house made cherry tomato & smoked chorizo sauce w fresh herbs & toasted ciabata	
Fried lamb brains 12 w rocket & café de Paris butter	
Pan fried gnocchi (<i>vegetarian available</i>) 13/24 fresh pan fried gnocchi w slow braised beef, wild mushrooms & basil	
Caramelised onion & goat's cheese tart 12 w verjuice, basil & roma tomato soup	
Seared scallops (<i>g</i>) 13 w grilled Chinese sausage & corn-lime salsa	

Mains

Fish of the day	POA
Rib-eye MSA (<i>g</i>) 34 Margaret river rib-eye steak w blue cheese hash brown, confit cherry tomato & porcini mushroom glaze	
Sirloin 300g MSA (<i>g</i>) 28 Margaret river sirloin w creamy mash, smokey onion jam & hwy bbq sauce	
Risotto (<i>v</i>) 20 w roasted beets, peas & goat's cheese	
Pork belly 24 w chilli broad beans, bean curd & anise glaze	
Pappadelle 22 tossed w prawns, clams, mussels & crab in a roasted tomato reduction w herb crumble	
Barossa chicken breast 26 stuffed w rocket pesto on an almond crusted mascarpone risotto cake w beurre rouge	
Sauces (<i>v</i>) 2 choice of hwy bbq, confit garlic & red wine, mushroom, pepper or gravy	

Salads

Marinated lamb (<i>g</i>) 20 w crispy potato, Danish fetta, blistered cherry tomato & rocket salad w sweet lemon dressing	
Skewered saffron prawns (<i>g</i>) 18 w pancetta, asparagus & chervil salad	
Honey pumpkin & lentil (<i>g v</i>) 18 w house dried tomato & baby spinach salad w basil dressing	
Thai beef 19 cooked medium, tossed w coriander, mint, chilli & lime dressing	

Sides

Chips (<i>v</i>) 6	
Mash & peas (<i>g</i>) 6	
Sautéed greens (<i>g v</i>) 6	
Roast root vegetables (<i>g v</i>) 6	
HWY salad (<i>g v</i>) 6 w rocket, cherry tomato, onion & parmesan w sweet lemon dressing	

Desserts

Crushed meringue (<i>g v</i>) 12 w fresh strawberries & double cream	
Panettone bread & butter pudding (<i>v</i>) 12 w vanilla bean ice-cream & Frangelico	
Chocolate tart (<i>v</i>) 12 in a raspberry soup w vanilla cream	
Ben Hur sundae to share (<i>v</i>) 15 w rich chocolate sauce fresh banana & crisp honeycomb	
HWY cheese plate (<i>v</i>) 18 selection of three cheeses, pear & cognac paste, dried fruits & lavosh	