

THE BISTRO MENU

A GLASS OF WINE

SPARKLING

Angas Brut NV	6
Bird in Hand Sparkling Pinot 2015	9.5
The Lane Lois Blanc de Blanc	8.5
Paulett Trillians Sparkling Red	9.5
Moet Piccolo NV	25

WHITE

Heggies Eden Valley Riesling 2015	9
Clare Wine Co Watervale Riesling 2015	7.5
Tim Adams Pinot Gris 2016	8.5
Oxford Landing Pinot Grigio 2015	6
Giesen Organic Sauvignon Blanc 2015	8.5
Some Young Punks 'The Quicke' Sauvignon Blanc 2016	8
Oxford Landing Sauvignon Blanc 2016	6
Twin Islands Sauvignon Blanc 2015	8
Fat Bastard Californian Chardonnay 2013	8
Fox Gordon Princess Fiano 2015	8.5
Sidewood Chardonnay 2013	8.5

ROSÉ / BLUSH

Woodstock Grenache Rose 2015	8
Langmeil Bella Rose 2016	8.5
Innocent Bystander Moscato	8

RED

Shut The Gate Barbera Wrattenbully 2015	9.5
Running With Bulls Tempranillo 2015	8.5
Palliser Pencarrow Pinot Noir 2014	9
Nepenthe Pinot Noir 2015	8.5
Hewitson 'Miss Harry' GSM 2013	9
Shottesbrooke Merlot 2013	8.5
Oxford Landing Merlot 2015	6
St Hallett 'Gamekeeper's' Shiraz 2015	8
Two Hands 'Angels' Share' Shiraz 2014	12
Mitolo Jester Shiraz 2014	9.5
Oxford Landing Shiraz 2015	6
Hesketh 'Twist of Fate' Cabernet Sauvignon 2014	7.5
Rockford Frugal Farmer Grenache Blend 2015	10
Heartland Spice Trader Cabernet Shiraz 2013	8.5

DESSERT WINE

Woodstock Botrytis Semillon 2013	8.5
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OYSTERS

#HWYOYSTER



NATURAL



served with fresh lemon half dozen 15 // dozen 26

KILPATRICK

half dozen 17 // dozen 28

SHARE

#HWYPLATE



CORIOLE OLIVES WITH FOCCAIA



marinated coriole olives, crusty turkish bread 8

BRUSCHETTA PIZZA



tomato, boconcini, basil, evoo 15

CHEESY GARLIC BREAD



garlic butter, parsley 10

BAROSSA MEAT & CHEESE PLATE

fresh cut meats, aged cheddar, olives, condiments, pickles & lavosh 35

SEAFOOD

natural oysters, smoked tasmanian salmon, pickled octopus, salt & pepper squid, prawn twists, citrus battered fish 65

ENTREE

#HWYENTREE



SOUP OF THE DAY

8

BEETROOT CARPACCIO



on request

heirloom tomato, buffalo mozzarella, pistachio dukkah 15

SOFT SHELL CRAB

wakame salad, tobiko mayo, black sesame tuile 20

POACHED OCEAN TROUT



avocado creme, pickled daikon, evoo powder, radish 16

CRUMBED LAMBS BRAINS

pea mash, barossa speck, caramelised onion 15

PANKO CRUMBED PULLED PORK

harissa, kewpie mayo, smoked provolone 17

SALAD

#HWYSALAD



TRI QUINOA SALAD



beetroot, heritage carrot, pickled fennel and champagne mignonette. 18

SALT & PEPPER SQUID SALAD

crispy noodle, wombok, coriander, mint, soy and sesame oil dressing 24

SMOKED CHICKEN SALAD



baby cos, kipfler potato, crisp pancetta and caper, dill mayo 24

MAIN

#HWYMAIN



FISH OF THE DAY



on request

30

SPENCER GULF PRAWN AND CRAB SPAGHETTINI

tomato, lemon, chilli, fresh herbs and rye crumbs 28

CHARGRILLED CHICKEN MARYLAND



pearl cous-cous, mandarin, shaved fennel and harissa 28

ROAST OF THE DAY

20

LOUKOUMI SLOW COOKED PORK BELLY



red cabbage and radish slaw, black garlic and charred pineapple 30

SLOW COOKED BEEF SHORT RIBS



worcestershire dipping sauce, big smoke fries, salad 30

*chips are cooked in fryers which have contact with gluten-containing foods

BAROSSA SPECK SPAGHETTINI

tomato, celery, broccoli, fresh basil and demi-glace 24

STEAK

#HWYSTEAK



300g RUMP STEAK 30

300g SCOTCH FILLET 36

all our steaks are manning valley grass fed served with kipfler potatoes, parsnip puree, pearl onions and horseradish butter



on request



gluten free



vegetarian



free range



vegan



seniors menu available on request

PIZZA

#HWYPIZZA



THE REAL FUN-GUY'S



swiss browns, enoki, oyster, shiitake, truffle salsa 17

THE PRAWN STAR

prawn, chorizo, chilli, salsa verde 21

THE FLIGHTLESS BIRD

bbq chicken, bacon, onion, mushroom 19

THE SPICY PIG

salami, bacon, chorizo, jalapeños, chipotle aioli 20

THE SILLY SALAMI

barossa salami, cheese, chilli, basil 18

STAPLES

#HWYSTAPLES



VEGAN BURGER



middle eastern chickpea patty, bell pepper and parsley salsa, harissa, fries 16

CITRUS BATTERED FISH

salad & chips 23

BUFFALO CHICKEN BURGER

spicy slaw, gherkin, cheese, ranch and fries 20

CHICKEN BREAST SCHNITZEL



salad & chips 20

PORTERHOUSE BEEF SCHNITZEL

salad & chips 20

HOUSE MADE ANGUS BEEF BURGER

brioche bun, bacon, cheese, tomato, lettuce, hickory bbq sauce 20

SAUCES

House BBQ, mushroom, pepper, dienne or gravy 2

Parmigana: mozzarella, ham, provençale tomato sauce 3

ACCOMPANIMENTS

garlic mashed potato 8

HWY house salad. tomato, onion, olives and fetta 8

chips or fries with garlic aioli 8

steamed greens on request 8

SWEET

#HWYSWEET



CHEF'S SORBET SELECTION



on request

peanut brittle, fennel seed tuile 12

DARK CHOCOLATE TERRINE

coffee gel, rum & raisin ice cream, white chocolate 12

HOT APPLE PIE CIGAR

peanut butter ice cream, chocolate sauce, nutella powder 12

RED VELVET CAKE

marshmallow frosting, white chocolate raspberry ice cream, pistachio crumble 12

DESSERT SHARE PLATE

chef's selection of desserts perfect for sharing 40

COFFEE & TEA

coffee 4.5

flavoured coffee 5

affogato 6

fine and dandy 100% SA + organic tea 4.5

chamelia 100% organic tea 4

OPEN 7 DAYS FOR LUNCH & DINNER. TO MAKE A RESERVATION CALL 8297 8155

HWY.