

# BISTRO MENU

WHEN YOU'RE READY  
PLEASE ORDER  
AT THE COUNTER

**HIGHWAYS**



## WOULD YOU BE KIND ENOUGH TO LEAVE US A GOOGLE REVIEW?

It only takes a few minutes!  
Just scan the QR code and leave  
us some feedback.

# THANK YOU

## MENU INFORMATION

(v) vegetarian, (av) available vegetarian, (vg) vegan, (avg) available vegan,  
(gf) gluten free, (agf) available gluten free, (df) dairy free, (n) nuts

### **Seafood origins:**

(i) imported, (a) australian, (m) mixed

### **Please note:**

*We make every effort to ensure these meals are gluten free,  
but our busy kitchen cannot guarantee they are allergen free.*

### **Public holiday surcharge**

*15% Surcharge applies to all items on public holidays.*

### **Food allergies**

*Please be aware catering for special requirements is taken with care. It must also be noted that within the premises we may handle nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi, soy, lupin and dairy products. Customers' requests will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the diner.*

# SNACKS

GARLIC BREAD <i>add cheese / + 2.0</i> <i>add bacon &amp; cheese / +3.0</i>	9.0
SOUP OF THE DAY	14.0
MAC & CHEESE CROQUETTES w truffle mayonnaise	15.0
PORK SPRING ROLLS w plum sauce	15.0
LEMON PEPPER CALAMARI ( <i>agf,df,i</i> ) w aioli	16.0
LOADED FRIES ( <i>agf,adf</i> ) pulled pork, jalapenos & cheese	16.0
PRAWN CIGARS ( <b>4 pcs</b> ) ( <i>i</i> ) w plum sauce	14.0
GARLIC PIZZA 8" ( <i>v</i> ) w cheese & garlic	15.0
MARGHERITA PIZZA 8" ( <i>v</i> ) w napoli & cheese	15.0
FRIED CHICKEN TENDERS w chipotle aioli	14.0
PUMPKIN ARANCINI ( <i>vg,agf</i> ) w vegan aioli	15.0

# BURGERS

<b>CHEESEBURGER</b>	22.0
milk bun, beef patty, cheese, caramelised onion, pickles, burger sauce & chips	
<b>SOUTHERN FRIED CHICKEN BURGER</b>	26.0
milk bun, coleslaw, smashed avo, burger sauce, cheese & chips	
<b>THE HIGHWAYS BURGER</b> <small>LOCAL LEGEND</small>	27.0
milk bun, beef patty, cheese, lettuce, tomato, bacon, egg, caramelised onions, pickles, burger sauce & chips	
<b>VEGAN BURGER</b> (vg)	26.0
beetroot bun, lentil & chickpea patty, crisp lettuce, vegan aioli, roasted capsicum, vegan cheese & sweet potato chips	
<b>STEAK SANDWICH</b> <small>LOCAL LEGEND</small>	27.0
150gm porterhouse steak, bacon, caramelised onions, cheese, lettuce, tomato, bbq sauce on turkish bread & chips	

## ADD

*add egg / +2.0*

*add extra beef patty / +6.0*

*add extra chicken patty / +6.0*

*add onion rings / +1.0*

# PARMAS

SCHNITZEL	29.0
crumbed chicken breast & sauce of choice	
ORIGINAL	31.0
crumbed chicken breast, ham, napoli sauce & cheese	
MEXICAN	32.0
salsa, corn chips, jalapenos, cheese, smashed avo, sour cream	
TEXAN	32.0
napoli, bacon, ham, caramelized onion, smokey bbq sauce, cheese	
PULLED PORK	32.0
pulled pork, sriracha, cheese	
AUSSIE	32.0
bacon, pineapple, barbecue sauce, egg, cheese	
HAWAIIAN	32.0
ham, napoli, pineapple, cheese	

***Substitute any schnitzel for plant based schnitzel***

*All served with chips & house salad*

# GRILL

300gm PORTERHOUSE (agf) 45.0  
cooked to your liking w chips, salad & sauce of choice

400gm RIB EYE (agf) 55.0  
cooked to your liking w chips, salad & sauce of choice

300gm SCOTCH FILLET (agf) 46.0  
cooked to your liking w chips, salad & sauce of choice

**sauce options:** gravy (gf), pepper sauce (gf),  
garlic butter (gf), mushroom sauce (gf), hollandaise

## ADD

**add creamy garlic prawns (gf,i) / +10.0**

**add lemon pepper calamari (i) / +8.0**

**add onion rings / +5.0**

**add bacon (gf) / +3.0**

**add egg (gf) / +2.0**

# SIDES

CHIPS (agf,v,avg) w aioli 10.0

SWEET POTATO FRIES (v,agf,avg) 12.0  
w chipotle sauce

SALAD (v,gf) mixed leaves, tomato, red onion 10.0

CREAMY MASH POTATO (gf) 7.0

SAUTEED BROCCOLINI (vg,gf) 11.0  
w fresh chilli

# FAVOURITES

LEMON PEPPER CALAMARI ( <i>agf,df,i</i> ) w chips, salad & aioli	29.0
SALMON FILLET ( <i>gf,df,i</i> ) grilled Atlantic salmon w hollandaise, roasted chat potatoes & broccolini	34.0
ROAST OF THE DAY ( <i>gf</i> ) served with roast potato, pumpkin, vegetables & gravy	28.0
LAMB SHANK ( <i>gf</i> ) <b>add shank / +7.0</b> slow braised shank & vegetables on mash	33.0
CURRY OF THE DAY w rice, roti & tzatziki	29.0
BEER BATTERED WHITING ( <i>agf,df,i</i> ) w chips, salad & tartare	29.0
CHICKEN SCALOPINI ( <i>gf</i> ) creamy mushroom sauce w mash & seasonal greens	29.0
NASI GORENG ( <i>i</i> ) indonesian style fried rice with prawn, chicken, chilli, crisp shallots & fried egg	27.0
LINGUINI BOLOGNESE w parmesan	27.0
CHICKEN & MUSHROOM RISOTTO ( <i>gf, adf, av</i> ) breast fillet, mushrooms, spinach, arborio rice, white wine cream sauce & parmesan	29.0

# SEASONAL DISHES



CHICKEN KIEV w mash, seasonal vegetables & mushroom sauce	29.0
PESTO GNOCCHI ( <i>avg,gf</i> ) gnocchi tossed in a creamy pesto, mushrooms, spinach, semi dried tomatoes & parmesan	28.0
PRAWN & MUSSEL LINGUINE ( <i>i</i> ) tossed in napoli, chilli, garlic & spring onion	34.0
WINTER SALAD ( <i>vg,gf,df,n</i> ) pumpkin, quinoa, salad leaves, avocado, cherry tomatoes, almonds, broccolini, pomegranate & dried cranberries	27.0
BEEF & GUINNESS PIE w creamy mash, peas & gravy	30.0

# SALADS

LAMB SALAD (*gf,nf*) 32.0

lamb backstrap, mixed leaves, cherry tomatoes,  
onion, olives, feta, pomegranate & tzatziki

CAESAR SALAD (*agf,i*) 28.0

cos lettuce, bacon, croutons, anchovy, egg & parmesan

## ADD

*add chicken tenders / +6.0*

*add feta / +3.0*

*add lemon pepper calamari (i) / +8.0*

*add poached egg / +4.0*

# VEGAN

## ENTREÉS

GARLIC BREAD	9.0
PUMPKIN ARANCINI vegan aioli	15.0

## MAINS

VEGAN PARMA plant based schnitzel, napoli, vegan cheese served w sweet potato fries	29.0
VEGAN BURGER beetroot bun, lentil & chickpea patty, crisp lettuce, vegan aioli, roasted capsicum, vegan cheese & sweet potato chips	26.0
WINTER SALAD ( <i>gf, df, n</i> ) pumpkin, quinoa, salad leaves, avocado, cherry tomatoes, almonds, broccolini, pomegranate & dried cranberries	27.0
GNOCCHI ( <i>gf, df</i> ) gnocchi tossed in oil, mushrooms, spinach, semi-dried tomatoes	27.0

# KIDS

**\$15 KIDS MEALS** - for kids 12 and under  
*All kids meals come with an ice cream*

CHICKEN NUGGETS (6) w chips

CHEESEBURGER w chips

BATTERED WHITING (agf,df,i) w chips

LEMON PEPPER CALAMARI (df,i) w chips

LINGUINI BOLOGNESE (agf) w parmesan

MARGHERITA PIZZA w tomato & cheese  
**add ham / \$2.0**

**Add serve of veg +2.0**

**Add kids soft drink +2.5**

**Add kids juice +3.5**

# SENIORS

Available 7 days :  
Lunch & Dinner

Starters & desserts only in conjunction  
with senior main meal ordered /  
no further discounts apply

1 course \$19.0 / 2 course \$24.0 / 3 course \$27.0

## STARTERS

SOUP OF THE DAY

GARLIC BREAD (vg) **add cheese & bacon / +\$2.0**

PRAWN SPRING ROLLS (4 PCS) (i) w plum sauce

ONLY  
AVAILABLE UPON  
PRESENTATION  
OF VALID  
SENIORS CARD

## MAINS

LEMON PEPPER CALAMARI (agf,df,i) w chips, salad & aioli

FISH & CHIPS (agf,df,i) beer battered whiting, chips, salad & tartare

CHICKEN STIRFRY (agf) tender chicken, hokkien noodles,  
honey soy & asian vegetables

LINGUINI BOLOGNESE traditional style bolognese w parmesan

SALMON (gf,i) **+\$7.0** grilled atlantic salmon w hollandaise,  
creamy potato mash & broccolini

LAMB SHANK (gf) **+\$7.0**  
slow braised shank & vegetable on mash

CHICKEN & MUSHROOM RISOTTO (gf, adf, av, avg)

150GM PORTERHOUSE **+\$5.0** w chips, salad & gravy

ROAST OF THE DAY

## DESSERT

APPLE CRUMBLE w vanilla ice cream

STICKY DATE PUDDING w cream

PAVLOVA (gf) w berry coulis & cream

CAKE UPGRADE  
see our cake display +4.0

# DESSERTS

*Please see cake fridge  
for full range of cakes  
& available*

HOMEMADE STICKY DATE PUDDING 14.0  
w vanilla ice cream

HOMEMADE CHOCOLATE PUDDING 14.0  
w chocolate fudge sauce & vanilla ice cream

HOMEMADE APPLE CRUMBLE 15.0  
w vanilla ice cream

COFFEE & CAKE 12.0

NEW YORK CHEESECAKE 10.0  
baked New York style cheesecake on a biscuit base

BLACK FOREST 10.0  
layers of vanilla mousse, layers of chocolate sponge, whole sour  
cherries topped w chocolate curls & a sour cherry compote

RED VELVET 10.0  
decadent red velvet cake w layers of cream cheese icing  
topped w a red glaze

LEMON MERINGUE 10.0  
baked lemon curd encased in a French butter pastry  
shell topped w Meringue

COFFEE & BROWNIE 11.0

TRIPLE CHOC BROWNIE 9.0

BISCOFF BROWNIE 9.0

NUTELLA BROWNIE 9.0

ROCKY ROAD BROWNIE 9.0

COOKIE DOUGH BROWNIE 9.0

GAY TIME BROWNIE 9.0

***add ice cream to any cake/brownie / +1.0***

# THE CAFÉ

AFFOGATO 7.0  
espresso over icecream  
**add Baileys, Kahlua, Frangelico, Jameson  
or Butterscotch Schnapps / +8.0**

LIQUEUR COFFEE 14.0  
espresso w cream & your choice of Jameson,  
Kahlua or Baileys

ST REMIO COFFEE 5.0  
espresso  
cappuccino  
café latte  
long black  
short macchiato  
long macchiato  
hot chocolate  
**full cream, skim, almond, soy, lactose free  
& oat milk available / +50c**  
**add caramel, vanilla & hazelnut syrup / +50c**

ST REMIO TEA 4.5  
english breakfast  
earl grey  
peppermint  
chamomile  
green  
lemongrass & ginger

MILKSHAKES 8.0  
chocolate  
vanilla  
caramel  
strawberry  
blue heaven  
bubblegum  
banana