

# EVENTS MENU

HIGHWAYS

## SNACKS

GARLIC BREAD (v)	9.0
GARLIC BREAD W CHEESE (v)	11.0
SOUTH MELBOURNE DIM SIMS (3)	10.0
POTATO CAKES (3) (v)	9.0
MAC & CHEESE CROQUETTES (4) (v)	15.0
BOWL OF CHIPS (agf) + gravy	9.0 2.0
CHICKEN WINGS (agf) buffalo or bbq	14.0
DUCK SPRING ROLLS (3) w plum sauce	14.0
CHICKEN BAHN MI chicken, pickled carrot, cucumber, chilli, mayonnaise, pate and coriander w chips	17.0

## FAVOURITES

320gm CHICKEN PARMA W CHIPS	25.0
320gm CHICKEN SCHNITZEL W CHIPS	25.0
LEMON PEPPER CALAMARI W CHIPS (agf,df)	24.0
SEAFOOD SNACK PACK classic blend of crumbed seafoods w chips	22.0
300G PORTERHOUSE STEAK (agf) w choice of gravy & chips	38.0
LINGUINE BOLOGNESE	25.0
CHICKEN FRIED RICE (av)	20.0
PORK BELLY SALAD asian slaw, chilli caramel	24.0

## BURGERS & BREAD

CHEESEBURGER W BACON milk bun, bacon, cheese, onion, pickles, burger sauce & chips	22.0
SOUTHERN FRIED CHICKEN BURGER milk bun, coleslaw, smashed avo, chipotle mayo, cheese & chips	25.9
STEAK SANDWICH W CHIPS 150gm porterhouse steak, caramelized onion, cheese, lettuce, tomato, bacon + egg	26.9 2.0
VEGAN BURGER beetroot bun, schnitzel, vegan aioli, roasted capsicum, vegan cheese & sweet potato chips	26.0

## PIZZA 10”

MARGHERITA (v) sugo, mozzarella, oregano, fresh basil	18.0
MEATLOVERS sugo, bolognese, mozzarella, chorizo, bacon, ham, red onion	27.0
BBQ CHICKEN mozzarella, shredded bbq chicken, capsicum, red onion	25.0
HAWAIIAN sugo, mozzarella, pineapple, ham	20.0
AUSSIE smokey bbq, mozzarella, bacon, egg	20.0
MUSHROOM PIZZA (V) mushroom, leek, feta, mozzarella, onion, basil oil	22.0

### MENU INFORMATION

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

**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.