BISTRO MENU

WHEN YOU'RE READY
PLEASE ORDER
AT THE COUNTER

@highways.sandown

HIGHWAYS

highwayssandown

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, (e) egg, (s) seafood, (l) legume

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 10.0
add cheese / +2.0
add bacon & cheese / +3.0

SOUP OF THE DAY 14.0

MAC & CHEESE CROQUETTES 16.0
w truffle mayonnaise

DUCK SPRING ROLLS (3PCS) 17.0
w plum sauce

LEMON PEPPER CALAMARI *(agf,df,i)* 17.0
w aioli

NACHOS 15.0
cheese, mexican salsa, jalapenos,
sour cream & avocado

LAMB KOFTA (3 PCS) 17.0
w tzatziki

GARLIC PIZZA 8" *(v)* 16.0
w cheese & garlic

MARGHERITA PIZZA 8" *(v)* 16.0
w napoli & cheese

PUMPKIN ARANCINI *(vg,agf)* 16.0
w vegan aioli



BURGERS

CHEESEBURGER 24.0
milk bun, beef patty, cheese, caramelised onion, pickles, burger sauce & chips

THE HIGHWAYS BURGER LOCAL LEGEND 28.0
milk bun, beef patty, cheese, lettuce, tomato, bacon, egg, caramelised onions, pickles, burger sauce & chips

STEAK SANDWICH LOCAL LEGEND 31.0
150gm porterhouse steak, bacon, caramelised onions, cheese, lettuce & tomato relish on turkish bread & chips

GRILLED CHICKEN BURGER 27.0
milk bun, lettuce, tomato, bacon, cheese, burger sauce & chips

VEGAN BURGER *(vg)* 27.0
beetroot bun, lentil & chickpea patty, crisp lettuce, vegan aioli, roasted capsicum, vegan cheese & sweet potato chips



ADD

add extra beef patty / +6.0
add extra chicken patty / +6.0
add egg / +2.5

PARMAS

SCHNITZEL 30.0
crumbed chicken breast w sauce of choice

ORIGINAL 32.0
crumbed chicken breast, ham, napoli & cheese

MEXICAN 34.0
crumbed chicken breast, salsa, corn chips, jalapenos, cheese, smashed avo & sour cream

TEXAN 34.0
napoli, bacon, ham, caramelized onion, smokey bbq sauce, cheese

FIRE 33.0
crumbed chicken breast, napoli, ham, spicy pepperoni, jalapenos, chilli sauce, cheese

AUSSIE 33.0
napoli, bacon, bbq sauce, egg, cheese

HAWAIIAN 33.0
ham, napoli, pineapple, cheese



All served with chips & house salad. Substitute any schnitzel for plant based schnitzel.

GRILL

300GM PORTERHOUSE *(agf)* 47.0
cooked to your liking w chips, salad
& sauce of choice

400GM RIB EYE *(agf)* 60.0
cooked to your liking w chips, salad
& sauce of choice

300GM SCOTCH FILLET *(agf)* 50.0
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)* ***/ +12.0***
add lemon pepper calamari *(i)* ***/ +10.0***
add egg *(gf)* ***/ +2.5***
add bacon *(gf)* ***/ +4.0***
add onion rings / +5.5

FAVOURITES

LEMON PEPPER CALAMARI *(agf,df,i)* 31.0
w chips, salad & aioli

SALMON FILLET *(gf,df,i)* 35.0
grilled atlantic salmon w hollandaise,
roasted chat potatoes & seasonal vegetables

ROAST OF THE DAY *(gf)* 30.0
w roast potato, pumpkin, vegetables & gravy

LAMB SHANK *(gf)* 36.0
slow braised lamb shank w vegetables & mash
add shank /+9.0

CURRY OF THE DAY 30.0
w rice, roti & tzatziki

BEER BATTERED BARRAMUNDI *(agf,df,i)* 31.0
w chips, salad & tartare

CHICKEN SCALLOPINI *(gf)* 31.0
creamy mushroom sauce w mash & seasonal greens

NASI GORENG *(i)* 29.0
indonesian style fried rice with prawn, chicken, chilli,
crisp shallots & fried egg

LINGUINI CARBONARA 27.0
linguini tossed in onion, garlic, bacon & a creamy sauce

CHICKEN & MUSHROOM RISOTTO *(gf, adf, av)* 30.0
chicken tenderloin, mushrooms, spinach,
sundried tomatoes, arborio rice, white wine cream sauce
& parmesan

SEASONAL DISHES



GRILLED TUSCAN CHICKEN 30.0
chicken kiev cut w creamy sundried tomato
& spinach sauce over sweet potato mash & broccolini

PESTO GNOCCHI *(n)* 27.0
gnocchi tossed in pumpkin, spinach, pesto,
sundried tomato, pine nuts, garlic & onion,
a touch of napoli & coconut milk

LINGUINE PESCATORE *(i)* 30.0
pan seared prawns, mussels, calamari,
scallops, onion, garlic, spinach, fresh chilli
w lemon, butter & white wine sauce

SUMMER SALAD *(vg,gf,df,n)* 24.0
mixed leaves, onion, tomato, cucumber,
green beans, avocado & mango passionfruit dressing
add grilled chicken / +6.5
add feta / +3.0
***add lemon pepper calamari** (i) / +10.0*
add boiled egg / +2.0

OPEN LAMB SOUVLAKI 31.0
lamb koftas w greek salad, tzatziki & pita bread

SALADS

LAMB SALAD *(gf, nf)* 34.0
lamb backstrap, mixed leaves, cherry tomatoes, onion, olives, feta, pomegranate & tzatziki

CAESAR SALAD *(agf, i)* 28.0
cos lettuce, bacon, croutons, anchovies, egg & parmesan

Add
add grilled chicken / +6.5
add feta / +3.0
add lemon pepper calamari (i) / +10.0
add boiled egg /+2.0
add avocado /+4.0

SIDES

CHIPS *(agf,v,avg)* w aioli 12.0

SWEET POTATO FRIES *(v,agf,avg)* w chipotle sauce 14.0

SALAD *(v,gf)* mixed leaves, tomato, red onion 10.5

CREAMY MASH POTATO *(gf)* 7.5

SAUTEED SEASONAL VEGETABLES *(vg,gf)* w fresh chilli 12.0

VEGAN

Entrées

GARLIC BREAD 10.0

PUMPKIN ARANCINI 16.0
w vegan aioli

Mains

VEGAN PARMA 31.0
plant based schnitzel, napoli, vegan cheese
served w sweet potato fries

VEGAN BURGER 27.0
beetroot bun, lentil & chickpea patty,
crisp lettuce, vegan aioli, roasted capsicum,
vegan cheese & sweet potato chips

SUMMER SALAD 24.0
mixed leaves, onion, tomato,
cucumber, green beans, avocado
& mango passionfruit dressing

PESTO GNOCCHI *(n)* 27.0
gnocchi tossed in pumpkin, spinach, pesto,
sundried tomato, pine nuts, garlic & onion,
a touch of napoli & coconut milk

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 BARRAMUNDI *(agf, df, i)* w chips

LEMON PEPPER CALAMARI *(df, i)* w chips

NAPOLI PASTA *(agf)* w parmesan

MARGHERITA PIZZA w tomato & cheese
add ham /+2.5

Add

Add serve of veg / +2.5
Add kids soft drink / +2.5
Add kids juice / +3.5

SENIORS

ONLY AVAILABLE UPON PRESENTATION OF VALID SENIORS CARD

Available 7 days - Lunch & Dinner

Starters - *Available with purchase of main meal*

SOUP OF THE DAY 5.0

GARLIC BREAD *(vg)* 5.0
add cheese & bacon / +2.0

PRAWN SPRING ROLLS (4) *(v)* 8.0
w plum sauce

Desserts - *Available with purchase of main meal*

APPLE CRUMBLE 5.0
w vanilla ice cream

STICKY DATE PUDDING 6.0
w cream

PAVLOVA *(gf)* 6.0
w berry coulis & cream

CAKE UPGRADE 7.5
see our cake display

SENIORS

ONLY AVAILABLE UPON PRESENTATION OF VALID SENIORS CARD

Available 7 days - Lunch & Dinner

Mains

LEMON PEPPER CALAMARI *(agf, df, i)* 21.0
w chips, salad & aioli

FISH & CHIPS *(agf, df, i)* 20.0
beer battered barramundi w chips, salad & tartare

CHICKEN STIRFRY *(agf)* 22.0
tender chicken, hokkien noodles,
honey soy & asian vegetables

SALMON *(gf, i)* 29.0
grilled atlantic salmon w hollandaise,
creamy potato mash & seasonal vegetables

ROAST OF THE DAY 20.0
w roast potato, pumpkin, vegetables & gravy

LAMB SHANK *(gf)* 29.0
slow braised shank w vegetables on mash

CHICKEN & MUSHROOM RISOTTO *(gf, adf, av, avg)* 22.0
chicken tenderloin, mushrooms, spinach,
sundried tomatoes, arborio rice,
white wine cream sauce & parmesan

150GM PORTERHOUSE 30.0
w chips, salad & gravy

DESSERTS

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 16.0

NEW YORK CHEESECAKE 14.0
baked New York style cheesecake on a biscuit base

BLACK FOREST 14.0
layers of vanilla mousse, layers of chocolate sponge, whole sour cherries topped w chocolate curls & a sour cherry compote

RED VELVET 14.0
decadent red velvet cake w layers of cream cheese icing topped w a red glaze

LEMON MERINGUE 14.0
baked lemon curd encased in a French butter pastry shell topped w meringue

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COFFEE & BROWNIE 13.0
TRIPLE CHOC BROWNIE 11.0
BISCOFF BROWNIE 11.0
NUTELLA BROWNIE 11.0
ROCKY ROAD BROWNIE 11.0
COOKIE DOUGH BROWNIE 11.0
GAY TIME BROWNIE 11.0

add ice cream scoop to any dessert /+$2.0

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

