

BREAKFAST MENU

SERVED UNTIL 11:30AM

HIGHROAD
CAFE + RESTAURANT

TOASTED

Shokupan Toast [v] 17
Thick cut shokupan w miso-honey butter & za'atar

Anthony Bourdain Sandwich [gfo] 19
Toasted focaccia, provolone, mortadella, dijon mustard & mayonnaise

Croque Madame 24
Toasted sourdough w ham, cheese bechamel & fried egg

Bacon & Egg Roll [gfo] 15
Black Forest smoked bacon, fried egg, hash brown, Swiss cheese and choice of spicy mango chutney, tomato or bbq sauce

OR GO DOUBLE! 20

Highroad Big Breakfast [gfo, df] 32
Scrambled eggs, bacon, chipolatas, grilled tomato, mushroom, baked beans, hash brown & toasted sourdough

Winter Porridge [v] 17
House creamy oats topped w baked apple, dried fruits, cinnamon & goji berries

French Toast [v] 24
Brioche French toast with fresh figs, white chocolate ganache, cookie crumble & thyme

Winter Salad [gf] 20
Roasted beetroot, sweet potato & roast carrot w salad greens, brown rice, quinoa, ginger sesame dressing & pumpkin seeds
add smoked salmon (I) +8
add avocado [ve opt] +7

EGGS

Eggs On Sourdough
Your choice of; poached, scrambled or fried w
• Minute steak [dfo,gfo] 25
• Portabello mushrooms [v,dfo,gfo] 23

Spanish Omelette [v,dfo,gfo] 27
Folded w spinach, capsicum, provolone cheese, Neapolitan sauce & toasted sourdough

Dirty Eggs [dfo] 24
Flat bread topped w garlic butter, greek yoghurt, fried eggs, chorizo, roasted chat potato, chilli oil, chipotle mayo & baked beans

Eggs Benedict

Poached eggs on an english muffin w your choice of;

- Smoked Salmon, yuzu (I) [gfo] 28
hollandaise, fried capers & charred orange
- Pepper steak, house [gfo] 34
hollandaise & kale
- Chickpea fritter, house [v] 26
hollandaise, zucchini, spinach & tabouleh

EXTRAS

Sourdough Slice / Hash Brown 5
Gf Bread Slice 6
Focaccia 8

Eggs / Bacon / Smoked Salmon(I) 7
Grilled speck / Grilled chorizo 8
Minute steak 14

Avocado / Portabello Mushroom 7
Wilted Kale / House hollandaise 5
Green salad / Frites & herb salt 11

v - vegetarian | ve - vegan | gf - gluten free | df - dairy free | o - option
Please inform staff of any dietary requirements when ordering. 10% surcharge on weekends | 15% surcharge on public holidays. Credit card surcharges apply:
Mastercard + Visa 1.1% | AMEX + JCB 2.5%

Seafood Origin
(A) Australian
(I) Imported
(M) Mixed

LICENSED VENUE
CAKEAGE 5PP

LUNCH MENU

11.30AM - 2.30 PM

HIGHROAD
CAFE + RESTAURANT

TOASTED

Anthony Bourdain Sandwich [gfo] 19
Toasted focaccia,
provolone, mortadella,
dijon mustard & mayonnaise

Croque Madame 24
Toasted sourdough w ham,
cheese bechamel & fried egg

Bacon & Egg Roll [gfo] 15
Black Forest smoked bacon,
fried egg, hash brown, Swiss
cheese and choice of spicy mango
chutney, tomato or bbq sauce

OR GO DOUBLE! 20

Spanish Omelette [v,dfo,gfo] 27
Folded w spinach, capsicum,
provolone cheese, Neapolitan
sauce & toasted sourdough

Dirty Eggs [dfo] 24
Flat bread topped w garlic
butter, greek yoghurt, fried
eggs, chorizo, roasted chat
potato, chilli oil, chipotle
mayo & baked beans

Fried Chicken Waffle 28
House made waffle with fried
chicken, cheese, rocket, chilli
oil & side of maple syrup

Thai Chicken Salad [df, gf] 28
Charcoal roast chicken w rice
noodles, onion, cherry tomatoes,
carrot, mixed leaves, Thai
dressing, roast cashews & crispy
shallots

Winter Salad [gf] 20
Roasted beetroot, sweet potato
& roast carrot w salad greens,
brown rice, quinoa, ginger
sesame dressing & pumpkin seeds
add smoked salmon (I) +8
add avocado [ve opt] +7

BURGERS *All served with fries* 28

Nashville Chicken Burger
W House made slaw, dill pickle &
chipotle mayo

Oklahoma Smash Burger
W 2 x 120gm Aussie beef patties,
onions, cheese, Highroad special
sauce & pickles

Fiji Burger
W 160gm Aussie beef patty,
cheese, tomato, charred
pineapple, mango chutney, bbq
sauce & rocket

Steak & Frites [gf,dfo] 38
W your choice of gravy
pepper or diane sauce

Fish & Frites (I) [df] 29
Battered fish of the day w
house tartare & burnt lemon

Ricotta Ravioli [v] 26
Tomato & garlic confit,
pepperoncino, creme friache & basil

Rigatoni Al Ragu [dfo] 28
Slow cooked beef ragu w
tomato, parsley, Pecorino
Romano

The Ona Cappuccino [v] 16
Hazelnut creme, espresso syrup,
vanilla creme and almond & orange
biscotto

EXTRAS

Sourdough Slice / Hash Brown 5
Gf Bread Slice 8
Focaccia 6

Eggs / Bacon / Smoked Salmon (I) 7
Grilled speck / Grilled chorizo 8
Minute steak / Nashville fried chicken 14

Wilted Kale 5
Avocado / Portabello Mushroom 7
Green salad / Frites & herb salt 11

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