BREAKFAST MENU

SERVED UNTIL 11:30AM

HIGHROAD
CAFE+RESTAURANT

TOASTED

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

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

B & E Roll [gfo] 16
Black Forest smoked bacon, fried egg, hash brown, Swiss cheese and choice of spicy mango chutney, tomato or bbq sauce

OR GO DOUBLE! +4

Avo Toast [gfo,dfo] 20
Smashed avocado, whipped ricotta & tahini, poached egg, pomegranate & dill on sourdough

add smoked trout (I) +8

Highroad Big Breakfast [gfo, dfo] 32
Eggs your way, bacon, chipolata, grilled tomato, mushroom, baked beans, hash brown & sourdough

Chia Pudding [ve, gfo] 18
Coconut infused chia seed pudding, chocolate brownie, cherry compote, maple syrup

Highroad Hotcakes [v] 19
Buttermilk pancakes, white chocolate ganache, berry compote, house-made whipped butter

Spring Salad [gfo, dfo] 24
Mixed legumes, butter bean, broad bean, white beans, mandarin miso dressing, pearl barley, couscous

add smoked trout (I) +8

add avocado +7

EGGS

Eggs On Sourdough
Your choice of; poached, scrambled or fried *ŵ*

- Minute steak [dfo,gfo] 25
- Portobello mushrooms [v,dfo,gfo] 23

Eggs In Hell (gfo, vgo) 27
Soft cooked eggs in tomato sauce, chorizo, baked beans, feta

Spanish Omelette [v,dfo,gfo] 27
Folded *ŵ* spinach, capsicum, provolone cheese, Napolitana sauce & toasted sourdough

Dirty Eggs [dfo, gfo] 26
Flat bread topped *ŵ* garlic butter, greek yoghurt, fried eggs, chorizo, roasted chat potato, chilli oil, chipotle mayo & baked beans

Eggs Benedict
Poached eggs on an english muffin *ŵ* your choice of;

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

EXTRAS

Sourdough Slice / Hash Browns **5**
Gf Bread Slice **6**
Focaccia **8**

Eggs / Bacon / Smoked Salmon (I) **7**
Grilled speck / Grilled chorizo **8**
Avocado / Portobello Mushroom
Bowl of Chips **7**
Wilted Kale / House hollandaise **5**
Green salad **9**

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.

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

Avo Toast [gfo,dfo] 20
Smashed avocado, whipped ricotta & tahini, poached egg, pomegranate & dill on sourdough

add smoked trout (**I**) +8

B & E Roll [gfo] 16
Black Forest smoked bacon, fried egg, hash brown, Swiss cheese and choice of spicy mango chutney, tomato or bbq sauce

OR GO DOUBLE! +4

Spanish Omelette [v, dfo, gfo] 27
Folded *ŵ* spinach, capsicum, provolone cheese, Napolitana sauce & toasted sourdough

Dirty Eggs [dfo, gfo] 26
Flat bread topped *ŵ* garlic butter, greek yoghurt, fried eggs, chorizo, roasted chat potato, chilli oil, chipotle mayo & baked beans

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

Caesar Salad [dfo] 28
Chicken schnitzel, baby cos, bacon chips, sourdough crouton

Spring Salad [gfo,dfo] 24
Mixed legumes, butter bean, broad bean, white beans, mandarin miso dressing, pearl barley, couscous

add smoked trout (**I**) +8

add avocado +7

BURGERS *All served with fries* 28

Nashville Chicken Burger
Ŵ House made slaw, dill pickle & chipotle mayo
+ extreme chilli sauce +2

Oklahoma Smash Burger 24
Ŵ 1 x 90gm Aussie beef patty, onions, cheese, Highroad special sauce & pickles

OR MAKE IT DOUBLE! +4

Fiji Burger 28
Ŵ 160gm Aussie beef patty, cheese, tomato, charred pineapple, mango chutney, bbq sauce & rocket

Steak & Frites [gf,dfo] 38
Ŵ your choice of sauce pepper or jus

Fish & Chips (**I**) [df] 29
Battered fish of the day *ŵ* house tartare & burnt lemon

Ricotta Ravioli [v] 26
Tomato & garlic confit, pepperoncino, crème fraîche, & basil

White Ragu Lasagna [df] 28
Italian sausage ragu, tomato sauce, confit cherry tomato

EXTRAS

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

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

Wilted Kale **5**
Avocado / Portobello Mushroom
Bowl of chips **7**
Green salad **9**

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LICENSED VENUE
CAKEAGE 5PP

DINNER MENU

HIGHROAD
CAFE+RESTAURANT

CLASSIC FRENCH ONION SOUP [dfo,gfo] 25
Baguette campagnarde, Gruyère

TUNA TARTARE [df,gfo,A] 26
White miso glaze, capers, shiso, plum gel, baguette crouton

THAI CHICKEN SALAD [df,gf] 28
Charcoal roast chicken & rice noodle, onion, cherry tomatoes, carrot, mixed leaves, thai dressing, roast cashews & crispy shallots

CONFIT DUCK LEG [dfo,gf] 34
Lentil ragout, wilted spinach, orange zest, light jus

BANGER AND MASH [gf] 28
Cumberland sausages, pommes aligot, sauce Lyonnaise

BANGALOW SWEET PORK CHOP [gf] 34
Charred pork chop, sauce moutarde, fennel & apple

JACK'S CREEK SCOTCH FILLET 250G [df,gfo] 38
Served with chips and salad
Choice of jus or pepper sauce

FISH AND FRITES [df,I] 29
Served with chips, house-made tartar sauce, charred lemon

CHICKEN SCHNITZEL [gf] 29
Whole chicken breast, baby cos Caesar salad, Parmigiano Reggiano

FIJI GRILL BURGER [dfo,gfo] 28
160gm Aussie beef patty, cheese, tomato, charred pineapple, mango chutney, BBQ sauce & rocket

SMASHED BURGER [dfo,gfo] 24
90gm Aussie beef patty, onions, cheese, Highroad special sauce & pickles

OR MAKE IT DOUBLE! 28

RICOTTA RAVIOLI 26
Tomato, basil, garlic confit, pepperoncino, crème fraîche

WHITE RAGU LASAGNA [df] 28
Italian sausage ragu, tomato sauce, confit cherry tomato

SEAFOOD PAPPARDELLE [I] 32
Ribbon pasta, tomato sauce, prawns, scallop & octopus

PRAWN NORI SOBA [I] 29
Buckwheat soba, nori pesto, butter-poached prawn, sesame oil, shiitake

CALAMARI FRITTI [df,gf,I] 19
Sichuan seasoning, lime, chorizo mayo

FOCACCIA [dfo] 10
Charred garlic butter focaccia

CHIPS 7

DESSERT

ONA CAPPUCCINO 16

BOMBE ALASKA 18

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