

HIGHROAD BY DAY: LUNCH MENU

11:30AM – 2:30PM

SPANISH OMELETTE (v, gfo)	26
Spinach, capsicum, provolone cheese, salsa tomate and sourdough - grilled chorizo (+8)	
OKONOMIYAKI OMELETTE (gfo)	27
Cabbage, speck, green peas, tsuyu cream, bonito flakes and sourdough	
SPRING SOBA NOODLES (ve)	26
Bean sprout, carrot rappe, spinach, shiitake mushrooms and daikon pickle. Add: - Korean soy egg (+4)	
SPRING POTATO SALAD (v, ve, gf)	
Kipfler, green beans, kale, edamame, green olives, quinoa and sesame dressing. Choose one:	
- house smoked trout	28
- avocado	26
PORK KATSU SANDO	26
Shokupan toast, wa-fu aioli and cos lettuce with hot mustard and pickles	
NASHVILLE CHICKEN BURGER	28
House made slaw, dill pickle, chipotle mayo and fries	
TZATZIKI EGGS (v, gfo)	26
Fresh cucumber, poached eggs, radish, sumac, evoo, chilli oil and focaccia	
STEAK AND FRITES (gf, dfo)	38
With green peppercorn sauce	
FISH AND FRITES (dfo)	29
Wild caught ling, house tartare and burnt lemon	
GRILLED HALF CHICKEN	38
Bird-eye chilli and lime sriracha, tzatziki and spring salad	
THE ONA CAPPUCCINO (v)	16
Hazelnut crème, espresso syrup, vanilla crème and almond and orange biscotto	
EXTRAS	
Nashville fried chicken	14
Frites and herb salt Green salad	11
Avocado Bacon Mushroom Eggs	7
Wilted kale Hollandaise Sourdough	5
Grilled chorizo or speck Smoked salmon Focaccia	8

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%