

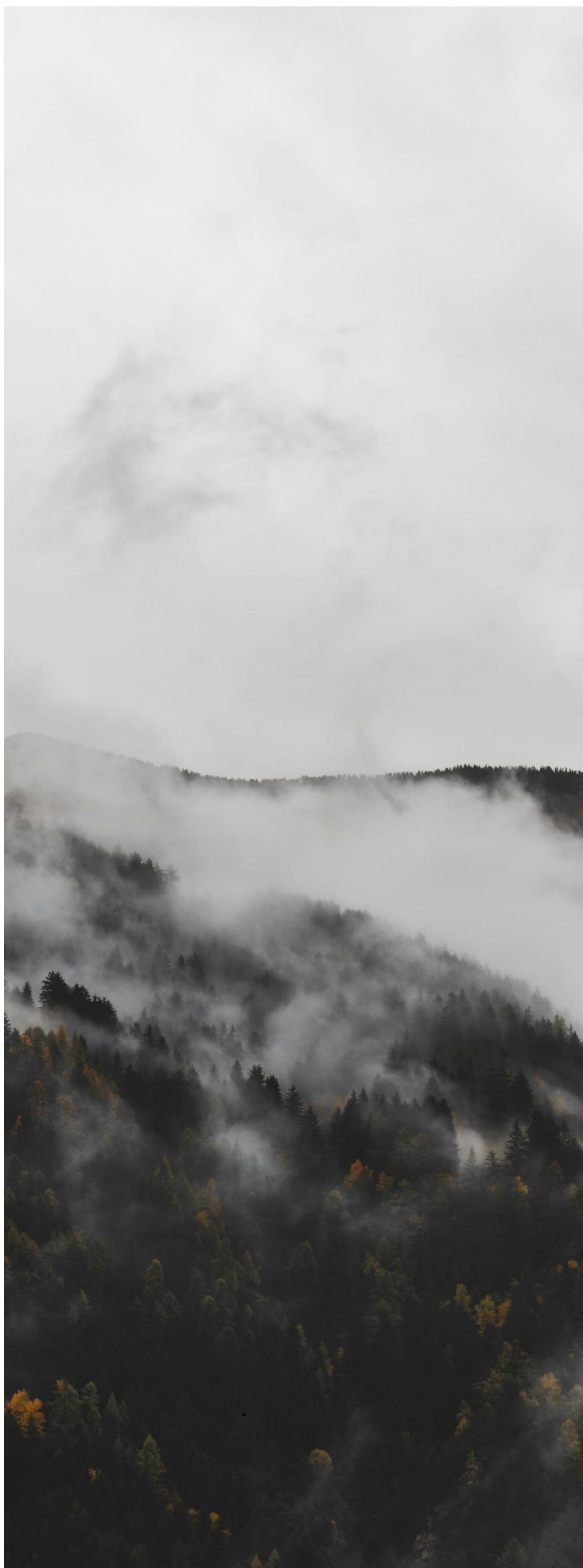
H.RD

# HIGHROAD

Served Thursday, Friday  
and Saturday  
5:30pm to 9:30pm

Credit card surcharges apply.  
Mastercard + Visa 1.1%  
AMEX + JCM 2.5%

10% weekend and 15% public  
Holiday surcharges applied.  
These surcharges are for the  
benefit of our lovely staff



## HIGHROAD BY NIGHT: DINNER MENU

## Entrée

<b>GRILLED FOCACCIA</b>	12
With maple bacon butter, extra virgin olive oil and 40yr aged Pedro Ximénez	
<b>MARINATED OLIVES</b>	14
<b>PÂTÉ DE CAMPAGNE</b>	18
Farm-style terrine with seeded mustard, cornichon and cognac prune	
<b>GRILLED KING PRAWN</b>	22
With gochujang butter and nori sesame pesto	
<b>CHARCUTERIE BOARD</b>	13/per choice
With grilled focaccia, cornichon and olives Choice of: Jamon de Serrano, Capocollo, LP's Saucisson Sec, Calabrese or Lonza	
<b>WINTER SOUP OF CHESTNUT AND CELERIAC</b>	18
<b>FRENCH ONION SOUP</b>	24
With sourdough croutons and gruyère	

## Main

<b>EGGPLANT SCALLOPINI</b>	26
With sauce Napolitana, pecorino and caper berry	
<b>RICOTTA RAVIOLI</b>	30
With tomato and garlic confit, pepperoncino, crème fraiche and basil oil	
<b>FISH AND FRITES</b>	30
Whole sand whiting, house made tartare, burnt lemon	
<b>PORK SCOTCH FILLET ON THE BONE</b>	34
With charred miso broccolini, cranberry jus, and apple and ginger puree	
<b>CHICKEN ROULADE</b>	34
With vin jaune sauce, Swiss browns and kale	
<b>STEAK AND FRITES</b>	36
With green peppercorn sauce	
<b>WHOLE ROASTED RIB EYE ON THE BONE</b>	150
With winter veg, red wine jus, pommes aligot and green salad [serves 2-3 people, please allow 40 minutes]	

## Side

<b>FRITES AND HERB SALT</b>	11
<b>POMMES ALIGOT</b>	21
Cheesy potato with comté and gruyère	
<b>GREEN SALAD AND RASPBERRY DRESSING</b>	14

D e s s e r t

**THE ONA CAPPUCCINO**

16

Hazelnut crème patisserie, espresso syrup, vanilla crème and almond and orange biscotto

**APPLE AND RHUBARB CRUMBLE**

16

With vanilla ice cream