

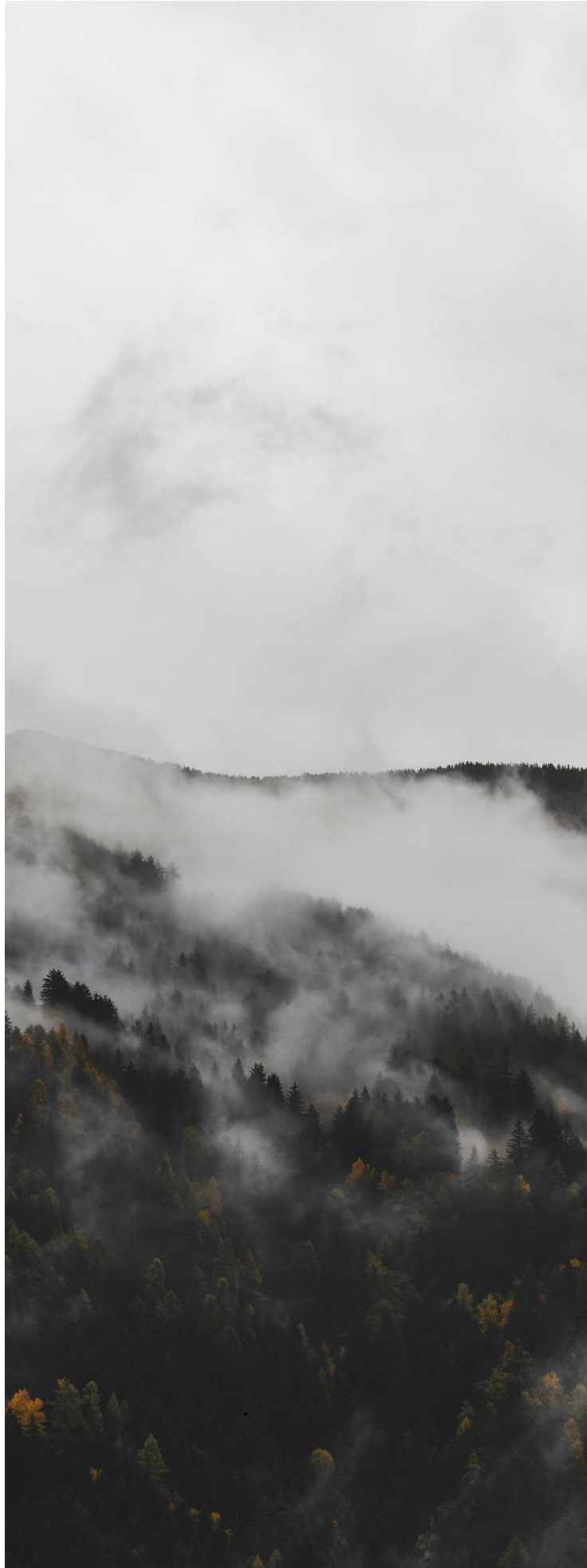
HIGHROAD

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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



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Entrée

GRILLED FOCACCIA	12
- Maple bacon butter OR - Extra virgin olive oil & 40yr aged Pedro Ximénez	
MARINATED OLIVES	14
PÂTÉ DE CAMPAGNE	18
Farm-style terrine with seeded mustard, cornichon, cognac prune	
CHARCUTERIE BOARD	13/per choice
With grilled focaccia, cornichon, olives Choice of: Jamon de Serrano, Capocollo, LP's Saucisson Sec, Calabrese, Lonza	
SMOKED KINGISH CERVICHE	23
Raspberry buttermilk, ruby grapefruit	
GRILLED KING PRAWN	22
Gochujang butter, nori sesame pesto	
SCALLOP GRATIN	24
7 months beurre rosé, Oscietra caviar	

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Main

ROASTED CAULIFLOWER (GF, VE)	22
Za'atar, romesco, chimichurri	
RICOTTA RAVIOLI (V)	32
Tomato & garlic confit, pepperoncino, crème fraiche, basil oil	
'NDUJA BUTTER PAPPARDELLE (DF)	32
White anchovy, green olive	
KING GEORGE WHITING	30
With Belgium frites, lemon & caper butter sauce	
CHICKEN ROULADE	34
Vin jaune sauce, Swiss browns, kale	
STEAK AND FRITES (GF, DFO)	36
Choice of green peppercorn sauce, chimichurri or red wine jus	
SLOW COOKED BEEF SHORT RIB (GF)	36
Five spice jus, petit pois à la Française	

Side

FRITES AND HERB SALT	11
POMMES ALIGOT	21
Cheesy potato with Comté & Gruyère	
GREEN SALAD	14
Raspberry dressing	

D e s s e r t

THE ONA CAPPUCCINO (V)	16
Hazelnut crème patisserie, espresso syrup, vanilla crème, almond & orange biscotto	
BOMBE ALASKA (GF)	18
Malibu mousse, passionfruit curd, Cointreau flambé	