



Lunch Menu

To Start \$7

Feature Appetizer

Changes Daily

Duck Confit Croquette

Fennel & Apple Slaw
Artisan Greens, Orange & Grape Compote

Sous Vide Smoked Salmon

Poached Shrimp & Dill Potato Salad

Table Side Tossed Caesar Salad

Smoked Garlic Dressing
Herb Croutons, Bacon & Cheese Crisps

Prosciutto

Roasted Pear. Pecan & Ermite Salad

Soup \$6

Mulligatawny Soup

Lemon Cumin Cracker

Chef Soup

Changes Daily

From the Wood Stone \$9

Spiced Falafel & Grilled Flat Bread

Tomato, Cucumber & Pickled Vegetables
Tzatziki, Hummus & Marinated Feta

Grilled Flank Steak Pizza

Smoked Gouda Cheese
Roasted Mushrooms, Onion & Arugula

Lamb Kafta & Grilled Flat Bread

Tomato, Cucumber & Pickled Vegetables
Tzatziki, Hummus & Marinated Feta

Roasted Mushroom & Pepper Pizza

Buffalo Mozzarella
Onions & Arugula

Main Fare \$12

Roast of the Day

Changes Daily

Confit Duck Leg

Yukon Gold Potato Hash & Poached Egg
Frisee Greens w/ Bacon Vinaigrette

Steamed Ling Cod & Prawns

Fennel, Tomato & Snow Peas
w/ Prawn Sauce

Roasted Lamb Sirloin

Traditional Sheppard's Pie
w/ Herb Jus Lie

Vegetarian Panang Curry

Charred Tomato Chutney, Grilled
Poppadums
Steamed Jasmine Rice

Soy Seared Salmon, Salt & Pepper Squid

Bell Pepper & Bock Choy Sauté
House Made Noodles in Ginger Broth

Braised Beef Short Rib

Buttered Carrots, Celery Root Puree
Seared Mushroom & Crispy Russet
Potatoes

Southern Fried Chicken Breast

Toasted Cornbread, Baked Beans
Arugula Salad, Grilled Tomato
w/ Red Onion Salsa

Free Range Eggs

Roasted Red Peppers, Onions
Crisp Puff Pastry
Salad of Tomato, Cucumber & Feta Cheese

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All products sold may contain or have been exposed to tree nuts, peanuts, milk and gluten.

Dessert \$6

**White Chocolate Raspberry
Crème Brûlée**

Dark Chocolate Mousse
w/ Passion Fruit Sauce

Vanilla Baked Cheesecake
w/ Berry Sauce

Three Types of Cookies
Pecan Double Chocolate, Oatmeal Raisin,
& Coconut Macaroon

Coffee or Tea \$1.50

Espresso, Cappuccino, Mochachino, Macchiato, Latte, Americano \$2.25

WELCOME TO OUR CLASSROOM

Unlike other restaurants, The Highwood is a live learning environment led by renowned chefs and service instructors committed to training the next generation of culinary leaders and hospitality professionals. Welcome to our classroom — your patronage is essential to applied learning and student success.

At The Highwood, we respect the traditions of our profession, and encourage our students to refine their craft in a safe and experiential surrounding. Adhering at all times to our school's philosophy of *Excellence in Everything We Do*, we provide our students with the knowledge, care and discipline to thrive in our sustainable, service-oriented setting.

As our valued guest, we strive to provide you with a diverse yet harmonious, gastronomic experience presented with passion by our students. Thank you for choosing The Highwood. Together with pride, we contribute to and build upon an exceptional future in our hospitality community.

Chef Instructor:	Andrew Springett
Patisserie Chef:	Albert Kurylo
Supporting Instructor:	Kat Mori
Service Instructor:	Ross Robinson
Garde Manger Chef:	Simon Dunn

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