



## Lunch Menu

### To Start \$7.5

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#### Feature Appetizer

*Changes Daily*

*Please Ask Your Server For Details*

#### Romaine Salad With Goat Cheese Fritters

Deconstructed Caesar Dressing

#### Gin Cured Steelhead Trout

*Cucumber & Watercress*

*Wasabi & Lime, Mint, Dill Yogurt*

#### Shawarma Spiced Roasted Cauliflower

Almond & Raisin Salad

*Fried Chick Peas & Crème Fraiche*

#### Albacore Tuna Nicoise Salad

Quails Eggs, Purple Warrior Potatoes

Fine Green Beans & Olive Tapenade

### Soup \$6

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Cream Of Wild Mushroom Soup,  
Cheese Gougere

#### Feature Soup OF The Day

### Main Fare From the Wood Stone \$9.5

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#### Poke Bowl

Miso Albacore Tuna & Salmon

Steamed Japanese Rice, Shimiji

Mushrooms

Assorted Raw & Pickled Vegetables w/

Togarashi & Tabiko Dressing

#### SAIT Calabrese Pizza

Forno Roasted Broccolini, Boursin Cheese

Pickled Peppers, Red Wine Gastrique

Mozzarella

#### Croque Madame

Smoked Ham & Swiss Cheese

Layered Between Béchamel & Baguette

Topped w/ A Sous Vide Egg

#### Falafel Panini

Crispy Falafel Wrapped In A Flour Tortilla

w/ Pickled Turnips, Tomato & Parsley Salad

Tahini Or Sweet Sauce

### Main Fare \$12.5

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#### Fish & Frites

*Indian Inspired Tempura Of Cod,*

*Salmon & Shrimp, Potato & Onion Pakora*

*Served with Mint Chutney & Raita*

#### Pork Paillard

Thinly Pounded Pork Cutlet

Grilled & Topped w/ Fennel & Apple Slaw

Crispy Potato Gaufrette, Chimichurri Sauce

#### Korean Style Crispy Chicken Sandwich

Served Open Face On A Crispy Rice Cake

Pickled Cabbage & Radish Gochujang Sauce

#### Steamed Bun Tacos

Duck confit, House Hoisin

Pickled Onions & Cilantro

Served w/ Cucumber & Chili Salad

#### Highwood Free Range Egg Scramble

In House Smoked Salmon, Ricotta Cheese

Spinach, Peas & Shallots. Served On A

Toasted English Muffin w/ Brown Butter

Hollandaise & Pea Shoot Salad

#### Vegan Mac & Cheese

*Elbow Pasta w/ Cashew Sauce*

Panko & Togarashi Crust

#### Highwood Steak Sandwich

*Sliced Chargrilled Top Sirloin Steak On Top Of*

*An Aged Cheddar Biscuit, Crispy Peppers &*

*Onions w/ Ale Cheese Sauce*

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

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## Dessert \$6

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### Apple Crumble

*Warm Homemade Apple Crumble  
Served With Custard Sauce*

### Lemon Posset

Creamy Lemon Pudding  
Blood Orange Coulis & English  
Shortbread

### Black Forest Trifle

*Kirsch Soaked Chocolate Cake  
Topped With Bing Cherries,  
Chocolate Mousse, Crème Chantilly,  
Dark Chocolate Shavings*

Coffee or Tea \$2.00

Espresso, Cappuccino, Mochachino,  
Macchiato, Latte, Americano \$2.5

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## 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:	Michael Dekker
Garde Mangér Chef:	Michael Allemeier
Patisserie Chef:	Victoria German
Supporting Instructor:	Michelle Kennedy
Service Instructor:	Ross Robinson

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