

High House

Set Lunch Menu

Two Courses 48
Three Courses 58

Starter

HighHouse Garden Salad

Shiso Dressing, Chitose Tomatoes, Candied Pecans, Feta Cheese

Dutch Kingfish Carpaccio

Seaweed Tempura, Kizami Wasabi, Guacamole, Nori Vinaigrette

Grilled Indonesian Squid

Cowhorn Pepper Sauce, Sweet & Sour Pineapple Salsa, Crispy Fish Skin

Slow Cooked Australian Lamb Ribs

Fried Potato Salad, Garlic & Scallion XO Sauce

48-Month Aged Jamón Ibérico De Bellota +8
Served with Breadsticks & Spanish Guindilla Peppers

Main

Salted Olive Orecchiette Pasta

Piquillo Peppers, Garlic Almond Flakes, Chinese Olive Cream Sauce

BBQ Char Siu Pulled Chicken Tortilla

Guacamole, Sesame Cabbage Slaw, Bawang Goreng, Aioli

Sakura Pork Belly Massaman Thai Curry

Green Eggplant, Candied Cashews, Jasmine Rice

Grilled North Pacific Hake

Josper Grilled Vegetable Medley, Citrus-Shiso Dressing

Josper Grilled Beef Grain Bowl +8

Tasmania Tenderloin, Quinoa, Tenkasu, Sous Vide Egg, Cauliflower, Black Pepper Sauce

Dessert

Churros (3 pieces)

Served with three homemade dips:
Molasses, Pink Himalayan Peanut Butter & 55% Chocolate Chili

Chitose Strawberry Mille Feuille

Mascarpone Chantilly, Strawberry Gel, Tualang Honey Glaze

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“ \$1 per diner is charged for unlimited ”
filtered still, sparkling and hot water

ALL PRICES STATED ARE SUBJECT TO PREVAILING SERVICE CHARGE AND GST

CONTAINS GLUTEN
 CONTAINS NUTS
 CONTAINS DAIRY

PLEASE CHECK WITH US IF YOU REQUIRE ASSISTANCE ON DIETARY RESTRICTIONS