



THE SUMMIT
SOUTH AUSTRALIA'S PEAK

Menu

STARTERS

Turkish Pide Bread served with
sticky balsamic and cicada olive oil

2.5 per person

Garlic Bread

5

ENTRÉE

Zucchini flowers filled with pumpkin and
mascarpone, frisee and pomegranate molasses

16.5

Chimmi Churri prawns with
fresh lime and chilli jam

18.5

Blue Swimmer Crab Salad
with grapefruit and sherry vinaigrette

18.5

Bug Tails with lemon butter
and white bean puree

19.5

Heirloom Tomatoes with goats curd,
beetroot, marjoram and crusty bread **V**

17.5

Pork Belly with green apple celery slaw

18.5

MAINS

Chicken Tenderloin wrapped in pancetta,
fondant potato, capsicum and almond romesco

32.5

Beef Tenderloin
with potato, baby tomatoes and salsa verde

39.5

Lamb Backstrap
with cucumber, yoghurt and eggplant caviar

36.5

Duck Breast
with fig, frisee and orange vincotto

36

Kangaroo Fillet
with purple carrot, polenta and kumquat

36.5

Potato Gnocchi with sage beurre noisette,
sautéed young leaf and smoked scarmoza

29.9

Fish of the Day
served with confit tomato, pearl barley and legume salad
and a blood orange emulsion

36.5

SIDES

Steamed vegetables with garlic and preserved lemon 9.5

Roasted potatoes with roasted tomato salt 9.5

Hot chips with garlic aioli 9.5

Fresh garden salad with vinaigrette 9.5

Rocket, Walnut and pear salad with blue cheese vinaigrette 11

DESSERT

Caramel Parfait with white chocolate and popcorn

16.5

Zeppole dusted with toasted pistachio and salted caramel

16.5

Black sticky rice with fresh mango and pomegranate

16.5

Chocolate bar of flourless chocolate,
dehydrated raspberries, hazelnut praline and mascarpone

17.5

Coconut Panna Cotta with mango, mint and scorched palm sugar

36.5

Affogato

Vanilla Ice cream served with a shot of Amanti Gourmet Coffee
and your choice of liqueur

16.5

Cheese platter for two or four

A selection of 3 cheeses served with a selection of fresh and dried fruits and nuts

two 26.5 four 38.5

THE SUMMIT LIQUEUR COFFEES

Strong Black Coffee with whipped cream 15

Available with Rum, Whisky or Galliano

LEAF TEA FOR TWO

English Breakfast, Earl Grey, Lemongrass, Green, Chamomile or Peppermint 7.5

DESSERT WINE

Penfolds 'Cellar Reserve' Viognier 60ml 8.9 375ml 45

Yalumba 'FDW' Botrytis Viognier 60ml 9.5 375ml 48

FORTIFIED 60ML

Penfolds 'Bluestone 10yr old' Grand Tawny 7.5

Morris Rutherglen Liqueur Tokay 9.5

Penfolds Grandfather Port 12.5

COGNACS 30ML

Courvoisier V.S.O.P Cognac 15

Remy Martin V.S.O.P Cognac 13



CHILDREN'S MENU

Chicken schnitzel with chips and salad

16.9

Chicken breast nuggets with chips and salad

16.9

Battered fish and chips with salad

16.9

Pizza

Hawaiian or ham and cheese

16.9

Crumbed Calamari with chips and salad

16.9

Penne pasta with bolognaise sauce



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