



The Summit Summer Degustation Menu
5 Courses

Scallop Ceviche, Lemon Pickled Fennel
Sam Miranda Prosecco

En Croute 2 ways:
White Anchovies, Parsley & Macadamia Nut Pesto, Balsamic Vinaigrette
Running Creek Beef Fillet Tartare, Cured Yolk
Campbell's Limited Release Tempranillo

Gin & Yuzu Cured Kingfish, Charred Orange Dressing, Pickled Cherries
Bank's Road Chardonnay

A choice of:
Pan Seared Trout, Broccoli Floret Purée, Herb Citrus Oil
Selection of Summer Beans
Babich 'Black Label' Sauvignon Blanc

Or

Running Creek Beef Fillet Steak, Polenta Chips, Red Wine Jus
Selection of Summer Beans
Two Hands 'Angel Share' Shiraz

Chamomile & Vanilla PannaCotta, Poached Yellow Peaches
De Bortoli Noble One Botrytis Semillon

\$90 per Person Food Only
\$125 per Person with Matching Wines (half serve)
Minimum 2 people