

# Summit Ridge

food - winter 2022

*welcome dear guests to our cosy, warm and inviting restaurant, where we provide exceptional dining in a relaxed, wintery atmosphere. our menu offers a five or eight course degustation with optional matched wines or, à la carte dining experience\**

***we acknowledge the Dhudhuroa, Gunai-Kurnai, Taungurung, Waywurru and Jaithmathang as the First Peoples and Traditional Custodians of the alpine shire.***

***we pay our respect to their elders, past, present and emerging.***

*\*saturday evenings are specially reserved for our degustation dining experience offering 5 or 8 courses with the option to add selected wines to compliment each course*

## *degustation*

5 course/wine \$120/160pp  
8 course/wine \$160/220pp

seared kingfish, fennel, grapefruit, candied olives

deep sea scallops, blue cheese, spinach, crispy pancetta

beef tartare, sou vide egg yolk, potato chips, smoked relish

\* ricotta gnocchi, burnt butter, sage, leek, silverbeet \*

duck breast, beetroot, root vegetables, berry jus

\* pork belly, parsnip, roast apple, frisse, blue cheese \*

clove panna cotta, fig, leatherwood honey

\* cheese selection, apple, pickled grapes, candied nuts, cracker \*

## *vegetarian option*

5 course/wine \$120/160pp  
8 course/wine \$160/220pp

\* mushroom crostini, parsnip puree, nashi pear, pine nuts \*

heirloom tomato salad, boccaccini, compressed basil oil

beetroot carpaccio, goat's curd, walnuts, micro herbs

ricotta gnocchi, burnt butter, sage, leek, silverbeet

butternut pumpkin, halloumi, quinoa, pomegranate, pine nuts

\* porcini mushroom risotto, spinach, parmigiano, truffle \*

clove panna cotta, fig, leatherwood honey

\* cheese selection, apple, pickled grapes, candied nuts, cracker \*

\* *items included in the 8 course degustation*

## *à la carte*

2 course \$70pp  
3 course \$90pp

### *entrée*

coffin bay oysters, mignonette

antipasto plate, cured meats, pickled vegetables, olives, grilled bread

seared kingfish, fennel, grapefruit, candied olives

deep sea scallops, parsnip puree, pomegranate, parsnip chips

heirloom tomato salad, goat's cheese, compressed basil oil

beef tartare, sou vide egg yolk, potato chips, smoked relish

beetroot carpaccio, goat's curd, walnuts, micro herbs

Lamb croquettes, rosemary, mint, aioli

### *main*

eye fillet, dutch carrots, chat potatoes, mustard *(add \$10)*

porcini mushroom risotto, spinach, parmigiano, truffle

braised lamb, pappardelle, napoli, chard, parmigiano

pork belly, parsnip, roast apple, frisse, blue cheese

ricotta gnocchi, burnt butter, sage, leek, silverbeet

butternut pumpkin, halloumi, quinoa, pomegranate, pine nuts

duck breast, beetroot, root vegetables, berry jus

pan fried barramundi, caponata, herb butter

### *sides*

truffle fries, parmigiano, parsley 10

duck fat potatoes, black garlic, fried herbs 14

Seasonal vegetables, cured egg yolk, dill oil 14

### *dessert*

clove panna cotta, fig, leatherwood honey

beetroot brownie, berry ice cream, persian fairy floss

coffee crème brûlée, kahlua foam, cinnamon doughnut

affogato, espresso, frangelico, ice cream

cheese selection, apple, pickled grapes, candied nuts, cracker

*Some menu items not available until July*