



summit ridge

restaurant

Winter menu 2024 – some items may change as the season progresses

à la carte

2 courses \$75

3 courses \$95

extras

coffin bay oysters, pickled chili, mandarin vinaigrette (GF,DF) \$6 per oyster
\$30 half dozen

bread complimentary
extra bread

\$5 per serve

entrée

kingfish carpaccio, harissa, crème fraiche, orange, fennel, candied kalamáta (GF,DF*)

roast pork belly, fennel broth, fig chutney, pickled kohlrabi salad (N,GF,DF)

burrata, heirloom tomatoes, basil oil, balsamic, pine nuts (N,GF)

beef tartare, tonnato, pickled onions, crostini (DF,GF*)

pressed lamb shoulder, burnt eggplant, pomegranate, freekeh, salsa verde (GF*,DF*)

grilled tiger prawns, bisque, sesame croutons, chili oil (GF*)

butternut arancini, sage, goats' cheese, honey

antipasto plate, cured meats, pickled vegetables, marinated olives (GF*,DF*)

Gluten free (GF) Gluten free optional (GF*) Dairy free (DF) Dairy free optional (DF*)
Contains nuts (N)

mains

confit duck leg, braised cabbage, paris mash, agrodolce, spiced jus (GF,DF)*

pan fried barramundi, puttanesca, fennel, parsley (GF,DF)

peppered eye fillet, cauli cream, chats, fried kale, red wine jus (add \$10)(GF,DF)*

house pappardelle, mixed mushrooms, pecorino, truffle oil (N)

char grilled lamb rump, artichoke puree, pressed potato, dutch carrots, peppercorn jus (GF,DF)*

beef cheek ragu, gnocchi, silver beet, parmigiano, pangaratto (DF)*

roast pumpkin, sweet corn bisque, broccolini, ancient grains, feta, dukkah (N,GF,DF*)*

sides \$15

roasted dutch carrots, honey, sesame (GF,DF)

seasonal greens, salsa verde, hazelnuts (N,GF,DF)

crispy chats, confit garlic, fried herbs (GF,DF)

baby cos, tarragon mayo, raisins (GF,DF)*

dessert

clove panna cotta, poached pears, amoretti, almonds (N,GF)*

apple rhubarb pie, vanilla bean custard, cinnamon

beetroot brownie, chocolate ganache, raspberry ice cream

affogato, frangelico, french vanilla ice cream, biscotti (N,GF)*

cheese board, fruits, raisin agrodolce, crackers (N,GF)*

Gluten free (GF) Gluten free optional (GF) Dairy free (DF) Dairy free optional (DF*)
Contains nuts (N)*

degustation

5 course /wine \$125/\$175

8 course/wine \$165/\$235

**coffin bay oysters, pickled chili, mandarin vinaigrette (GF,DF)*

kingfish carpaccio, harissa, crème fraiche, orange, fennel, candied kalamáta (GF,DF)*

beef tartare, tonnato, pickled onions, crostini (GF,DF)*

roast pork belly, fennel broth, fig chutney, pickled kohlrabi salad (N,GF,DF)

**grilled tiger prawns, bisque, sesame croutons, chili oil (GF*)*

char grilled lamb rump, artichoke puree, pressed potato, dutch carrots, peppercorn jus (GF,DF)*

vanilla bean panna cotta, poached pears, amoretti, almonds (N,GF)*

**cheese board, fruits, raisin agrodolce, crackers (N,GF*)*

**items included in the 8-course degustation*

vegetarian 5 course degustation

5 course/wine \$125/\$175

heirloom tomato salad, goats' curd, basil oil, balsamic, pine nuts (N,GF)

butternut arancini, sage, goats' cheese, honey

house pappardelle, mixed mushrooms, pecorino, truffle oil (N)

roast pumpkin, sweet corn bisque, broccolini, ancient grains, feta, dukkah (N,GF,DF*)*

beetroot brownie, chocolate ganache, raspberry ice-cream

Gluten free (GF) Gluten free optional (GF) Dairy free (DF) Dairy free optional (DF*)
Contains nuts (N)*