

summer hill



relaxed dining

small plates & sides

<i>v, gf</i> Tomato & Ricotta Salad 19 <i>Marinated tomatoes, housemade ricotta, basil, mint, parsley</i>	<i>v</i> French Onion Soup 18 <i>Grilled Gruyere cheese & sourdough croûte</i>
<i>v, df, gf</i> Grilled Broccolini 8 <i>w/ violette mustard vinaigrette & tarragon</i>	Porcini & Chicken Liver Paté 16 <i>Cornichons, pickled onions, sourdough</i>
<i>v, gf</i> Brussels Sprouts Amandine 12 <i>Toasted almonds, brown butter</i>	Duck Rillettes 16 <i>Cornichons, mustard. sourdough</i>
<i>v, gf</i> Green Salad 8 <i>Fresh greens, herbs & house vinaigrette</i>	<i>gf</i> Duck Fat Fries 8 <i>House-made duck fat aioli, parmigiano reggiano, paprika</i>
<i>vg</i> Zucchini Conserva 9 <i>Marinated zuchinni with fresh herbs, extra virgin olive oil</i>	<i>gf</i> Duck Fat-Fried Potato Pavé 15 <i>Crispy layered cakelets of thinly sliced potatoes, cream & garlic</i>
<i>v</i> Buttered Egg Noodles 14 <i>Artisanal La Campofilane pasta tossed in butter and freshly chopped parsley.</i>	Fried Calamari 12 <i>Fresh lime, spicy cajun aioli</i>
Cornbread Madeleines 8 <i>Cheddar cheese & fresh chilli</i>	<i>gf</i> Slow Roasted Lamb Ribs 19 <i>Roasted green chilli persillade, lemon</i>
	<i>v</i> Mini Baguette & Butter <i>One piece/ Basket of 4 3/12</i>

df | dairy-free v | vegetarian vg | vegan p | contains pork gf | gluten-free



unavailable today

mains

df **Fried Bangalow Pork Chop** 59

p
Premium Australian Bangalow Sweet Pork, brined & coated with breadcrumbs. Violette mustard, lemon.

p **Wagyu Beef Bourguignon** 48

Pappardelle

Braised wagyu brisket, mushrooms & lardons, red wine, buttered noodles

gf **Charcoal Grilled Steak Onglet** 39

150 day Grain-fed aged Australia Angus Beef. Served with red wine & onion gravy, garlic confit.

Mussels Normandy 32

Live mussels cooked with white wine, garlic, cream & shallots. Served with homemade sour-dough.

Lobster Pot Pie

Creamy lobster bisque with a vegetable medley baked in puff pastry with butter poached lobster

87

add seared foie gras 18

df, gf **Charcoal Grilled Sea Bream** 26

fine beans & potatoes with roast tomato & candlenut pesto

gf **Charcoal Grilled Chicken** 26

Leg w/ Port, Mushroom & Tarragon Cream

Mashed potatoes, fine beans

p **Bacon & Mushroom** *appetiser 18*

Fettuccine Alfredo *main 26*

Cream, butter with smokey bacon, mushrooms & parsley

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Prices are subject to 10% service charge and prevailing government taxes.

mains for sharing

df **Premium Kurobuta Pork** 231
p

Belly Porchetta

(2 hr pre-order required)

*Stuffed with pork & sage
sausage, parsley, lemon, garlic,
fennel, house-made gravy,
whole grain mustard (serves 4-5
people)*

Classic Roast Chicken 62

Chickens are roasted to

order. Please allow 45 mins.

Pre-order is recommended.

*Hormone & antibiotic-free,
24hr brine, herb butter-roasted,
housemade chicken demi-glace.*

Wagyu Beef Stroganoff 98

*Grilled Mayura flank steak MBS
8/9 served with a classic creamy
mushroom stroganoff sauce. We
recommended to enjoy with the
Buttered Egg Noodles.*

French Fried Chicken

*Hormone & antibiotic-free, 24hr
brine, buttermilk-fried with herb,
garlic, lemon & honey brown butter
drench.*

Platter for 2 77

1/2 chicken with all sides

Single Plate 29

2 pieces & 2 sides

sides:

~ Milk Buns

~ Tomato Ricotta Salad

~ Zucchini Conserva

~ Fine Beans & Vinaigrette

~ Chilli Cheddar Cornbread

Madeleines

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desserts

Banana Bread	12	Chocolate & Stout Sundae	18
<i>Served warm with salted rum butterscotch, chantilly cream</i>		<i>Vanilla ice cream, stout cake, whisky & bailey's creme anglaise, chantilly cream</i>	
Pistachio Crème Brulée	12	Valrhona Dark Chocolate Mousse	12
<i>Classic custard infused with pure pistachio paste and torched sugar</i>		<i>Abinao 85% couverture, sea salt, fresh chantilly cream</i>	
Ice Creams & Sorbets	6	Yuzu Tart	12
<i>~ Vanilla</i>		<i>Yuzu curd, miso caramel, graham cracker crust</i>	
<i>~ Triple Choc</i>			
<i>~ Sweet Doris Plum</i>			
<i>~ Lemon Sorbet</i>		Pear & Frangipane Tart	12
		<i>Poached pears & sweet almond cream in a flaky crust</i>	

artisanal cheese boards

See board for today's cheese
*served with seasonal fruits, housemade
candied nuts, organic litchi honey,
preserves & bread chips`*

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