

summer hill



food menu

main menu

desserts

lunch sets

summer
seafood

lobster bisque pot pie

whole, shelled
sous vide lobster,
lobster bisque,
zucchini, fennel &
fresh herbs
69-

add foie gras + 18



3 DAY PRE-ORDER



foie gras-stuffed boneless Challand duck

deboned French Challand duck,
foie gras, sage, chestnut
& mushroom stuffing,
-
red wine & cherry glaze
mashed potatoes
spring vegetable medley

\$269
serves 6-8 people
-
3 day
pre-order required

available from 1 Dec!



Challand duck & foie gras en croûte

premium French
Challand duck
breast, foie gras,
porcini-mushroom
mouseline, chestnuts.
red-wine cherry glaze,
cherry & duck
drippings-dressed
winter green salad

135-
serves 2

family-sized mains
quality gatherings



wagyu beef stroganoff

72-hr sous vide
Tajima wagyu brisket mbs 8/9

+ herb & garlic buttered egg pasta,
+ vegetable medley
+ sweet-pickled beets

\$130
serves 2-3 people

1 hour
pre-order is required

SOLD OUT



Tajima mbs 7/8 Wagyu Striploin

Wagyu Tajima MBS 7/8
striploin steak
porcini cream sauce,
mashed potatoes, salad,
mustard
98- (~ 280g)
69- (~ 160g)



french fried chicken

herb, lemon &
honey butter
drench
buttermilk
fried, hormone
& antibiotic-
free, brined for
24hrs.



french fried chicken

herb, lemon & honey butter drench
buttermilk fried, hormone & antibiotic-free, brined for 24hrs.

fried chicken platter for 2

5 pcs fried chicken 77
+ sharing platter of all 10 sides (see below)

2pc fried chicken plate

+ today's sides 32

sides

| | | | |
|--|---|------------------------------------|---|
| fine beans | 9 | mint-pickled sweet zucchini | 9 |
| house vinaigrette, honey, pickled onions | | | |
| creamy ricotta & marinated tomato salad | 9 | mashed potatoes | 9 |
| butter-fried capers & fresh herbs | | | |
| chilli-cheddar cornbread | 9 | potato salad | 9 |
| roasted eggplant w/ green goddess hummus | 9 | spice roasted cauliflower | 9 |
| plumped currants, fried chickpeas | | aioli, almonds, currants | |
| butternut pumpkin | 9 | house-made milk bun | 3 |
| yuzu aioli, walnut oil | | | |



snack
time

duck fat fries

house-made duck fat aioli,
smoked paprika,
freshly grated parmesan

15 -



main courses



lobster bisque pot pie
whole, shelled sous vide lobster
zucchini, fennel & fresh herbs
69-
add pan seared foie gras 18-



Wagyu Tajima MBS 7/8 striploin steak
porcini cream sauce, mashed potatoes, salad,
mustard
98- (~ 280g)
69- (~ 160g)



Spanish Batallé pork collar
hazelnuts, brown butter, creamy mustard
sauce, fine beans, mashed potatoes
42-



roast chicken (1/2 bird)
hormone & antibiotic-free, 24hr brine, herb
butter, gravy, today's sides
32-

prices are subject to 10% service charge. we do not charge GST.



Impossible™ cheeseburger pasta
burger mince, cheese sauce, tomato,
paprika, pickles & diced red onion
26- **V**



bacon & mushroom alfredo
cream, butter with smoky bacon,
mushrooms & parsley

22- 



roasted Mediterranean sea bream
sauce vierge, fine beans, potato salad

28-



mussels Normandy
live French bouchot mussels, white wine,
cream, swiss chard, sourdough

32-



= spicy

V = vegetarian friendly



= contains pork

wagyu steak sandwich



grilled Tajima MBS 8/9 striploin,
mushrooms, gruyere cheese, mustard,
tomatoes, olives, fresh herbs
49-

add on duck fat fries
5-

desserts

yuzu tart

yuzu curd
miso caramel
whipped cream
graham cracker crust

-12



desserts



salted caramel banana bread
choc chips, whipped cream

8



cherry tart
almond frangipane, cherry liqueur glaze

9



Valrhona dark chocolate tart
abinao 85% couverture w/ sea salt

8



citrus, rosemary olive oil cake

4



l u n c h s e t s

\$29 for 3-courses

choose one of each course

\$26 2-courses

choice of main &
an appetiser or dessert

available daily for lunch only

appetisers

creamy ricotta & marinated tomato salad
butter-fried capers & fresh herbs

cream of pumpkin soup
walnut oil & croutons

roasted baby eggplants
green goddess-hummus, chickpeas, currants

mains

roasted Mediterranean sea bream
sauce vierge, fine beans, potato salad
+\$8

Impossible™ cheeseburger pasta
burger mince, cheese sauce, tomato, paprika, pickles
& diced red onion
(vegetarian)
+\$5

roast chicken
hormone & antibiotic free, 24hr brine, daily sides

desserts

citrus, rosemary & olive oil cake
whipped cream

dark chocolate tart +\$5
85% couverture w/ sea salt

salted caramel banana bread
choc chips, whipped cream

cherry tart +5
almond frangipane, cherry liqueur glaze



= spicy

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= contains pork