

summer hill



click for

lunch sets

quality gatherings
(dishes to share)

main menu

desserts

lunch sets

\$29 for 3-courses

choose one of each course

\$26 2-courses

choice of main &
an appetiser or dessert

appetisers

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

soup du jour
please check with your server

roasted baby eggplants
green goddess-hummus, chickpeas, currants

mains

Dutch milk-fed veal chop
in a panko & thyme crust w/ side salad
+\$45

roasted Mediterranean sea bass
sauce vierge, pomegranate tabbouleh
+\$5

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

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

desserts

cherry tart + \$5
almond frangipane, cherry liqueur glaze

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

salted caramel banana bread
choc chips, whipped cream

snack
time

duck fat fries

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

15 -



quality gatherings



Premium Kurobuta Pork Belly Porchetta

stuffed with minced Dutch milk-fed
veal, chestnut & sausage stuffing, sage,
thyme, parsley, garlic, lemon & fennel

+ mashed potatoes

+ brown gravy

+ vegetable medley

+ pear, fennel & parsnip gratin

\$268

1.5kg ~ serves 4-5 people

-

\$231

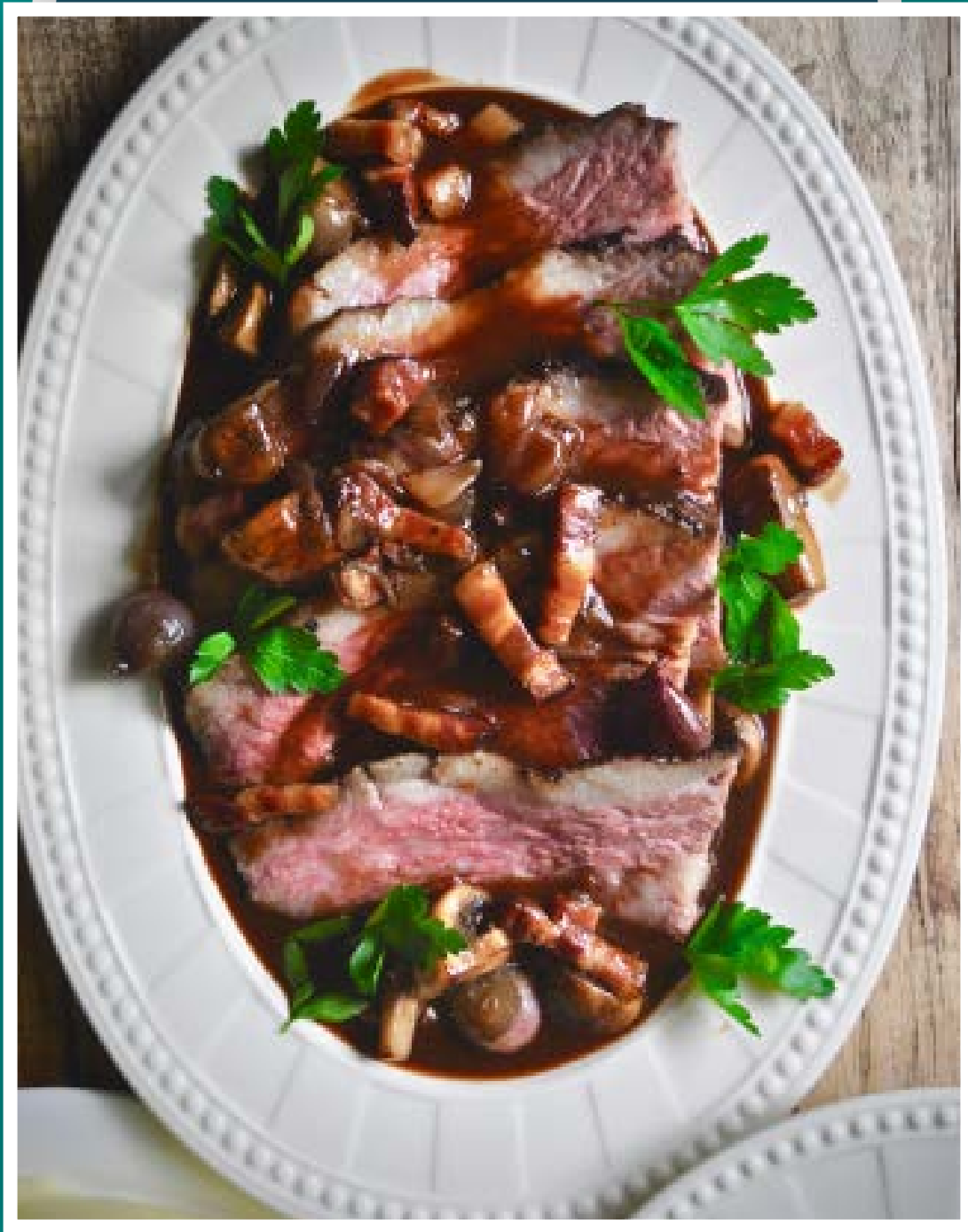
add-on 1.5kg porchetta only

-

3 day

pre-order required

family-sized mains
quality gatherings



wagyu beef bourguignon

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

+ mashed potatoes
+ vegetable medley

\$130
serves 2-3 people

1 hour
pre-order is required

signature dish



french fried chicken

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

french fried chicken



fried chicken platter for 2

5 pcs fried chicken

+ **creamy ricotta & marinated tomato salad**

butter-fried capers & fresh herbs

+ **roasted eggplant w/ green goddess hummus**

plumped currants, fried chickpeas

+ **mashed potatoes**

+ **chilli-cheddar cornbread**

+ **spice roasted cauliflower**

aioli, almonds, currants

77

2pc fried chicken plate

+ today's sides

32

sides

**creamy ricotta & marinated
tomato salad**

9

butter-fried capers & fresh
herbs

**roasted eggplant w/ green
goddess hummus**

9

plumped currants, fried
chickpeas

mashed potatoes

9

chilli-cheddar cornbread

9

spice roasted cauliflower

9

aioli, almonds, currants

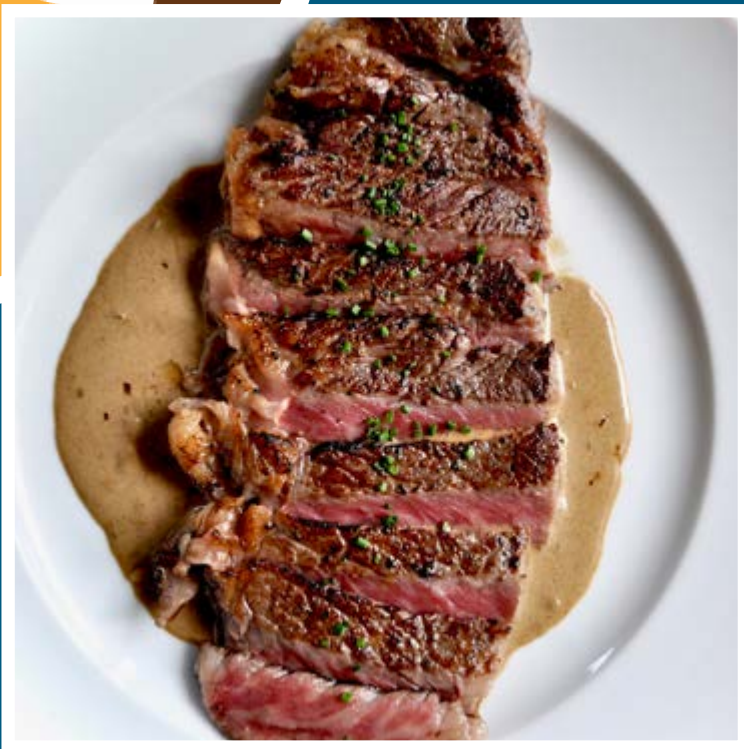
brussel sprouts amandine

12

with herb-infused brown butter
almonds



main courses



280g Wagyu Tajima MBS 7/8 striploin steak
green peppercorn sauce, mashed potatoes, salad,
mustard

98-



Dutch milk-fed veal chop
dutch milk-fed veal in a panko & thyme crust
served w/ side salad, lemon & mustard

69-



Iberico presa pork
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.



Wagyu Beef Bourguignon Sandwich

72-hr sous vide
Tajima wagyu
brisket mbs 8/9
slow roasted
shallots, sauce
bourguignon

48 -
add on duck fat fries
5-

truffled ham & brie sandwich



house-made
milk loaf,
cherry jam,
bechamel
& side salad

26 -

add on
duck fat fries
5-

provençale steak sandwich

Cape Grim
Striploin
MBS2+,
mushrooms,
gruyere cheese,
mustard,
tomatoes, olives,
fresh herbs

34-

add on
duck fat fries
5-





spicy fried chicken sandwich

buttermilk fried,
hormone & antibiotic-
free chicken thigh,
brined for 24hrs,
housemade hot sauce,
hokkaido milk bread,
aioli
served w/ salad
23-

add on duck fat fries
5-



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

26- 



roasted Mediterranean sea bass
sauce vierge, pomegranate tabbouleh

28-



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

32-



= spicy



= vegetarian friendly



= contains pork

desserts



salted caramel banana bread
choc chips, whipped cream

10



cherry tart
almond frangipane, cherry liqueur glaze

12



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

12



chocolate stout cake
espresso crème anglaise, citrus
florentine crumble, chantilly

12-

loaf cakes



Citrus Rosemary & Olive Oil
Cake w/ Yuzu Curd
25-

Banana Bread w/ Sea Salt
Vanilla Dulce De Leche
28-

Dark Chocolate Stout Cake
w/ Bailey's & Whisky Creme
Anglaise
35-



share a slice
of comfort