



# BONS PETITS PLATS

Literally “good little dishes,” but in the French home, it means something more -  
Meals made with care, served with love, and always meant to be shared.

<b>SOUP DU JOUR</b>	9	<i>gf</i> <b>DUCK FAT-FRIED POTATO PAVÉ</b>	15
<i>Please ask server</i>		<i>Crispy layered cakelets of thinly sliced potatoes, cream &amp; garlic</i>	
<i>v, gf</i> <b>TOMATO &amp; RICOTTA SALAD</b>	9.5	<i>gf</i> <b>DUCK FAT FRIES</b>	10
<i>Marinated tomatoes, housemade ricotta, basil, mint, parsley</i>		<i>House-made duck fat aioli, parmigiano reggiano, paprika</i>	
<i>v, gf</i> <b>PEAR &amp; ROQUEFORT SALAD</b>	12	<b>CHILLI CHEDDAR CORNBREAD MADELEINES</b>	6
<i>Marinated pears, toasted hazelnuts, bacon, sherry vinaigrette</i>		<i>p</i> <b>PATÉ DE CAMPAGNE</b>	12
<i>gf</i> <b>FINE BEANS W/ BEURRE DE MONTPELLIER</b>	8	<i>Country-style pork &amp; liver paté with cornichons, pickled onions, sourdough</i>	
<i>Herbs, anchovies, capers &amp; garlic</i>		<i>v</i> <b>MINI BAGUETTE</b>	3 / 12
<i>v, gf</i> <b>BRUSSELS SPROUTS AMANDINE</b>	8	<i>One piece/ Basket of 4</i>	
<i>Toasted almonds, brown butter</i>		<b>HOUSEMADE MILK BUN</b>	3
<b>MASHED POTATOES</b>	8	<i>v</i> <b>GRILLED SOURDOUGH</b>	6
<i>Cream, butter</i>			

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

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



unavailable today



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<b>SMOKED SALMON RILLETES</b>	9	<b>WAGYU STEAK ONGLET</b>	28
<i>Crème fraîche, dill, fried capers, sourdough</i>		<i>Mayura Station Australian Full-Blood Wagyu MBS 8/9. Grilled over Binchotan coals</i>	~100g
<b>MUSSELS NORMANDY</b>	18	<b>SAUCE, CHOOSE 1:</b>	
<b>CLAMS NORMANDY</b>	18	* <b>SAUCE PERIGUEX</b>	
<i>Live molluscs cooked with white wine, garlic, cream &amp; shallots. Served with grilled sourdough.</i>		<i>Black truffle, red wine, demi-glaze</i>	
<b>MUSSELS ARE AIRFLOWN &amp; ONLY ARRIVE ON THURSDAYS ONWARDS.</b>		* <b>PERSILLADE</b>	
		<i>Anchovies, garlic, olive oil</i>	
<b>FISH PIE / PARMENTIER DE POISSON</b>	22	<sup>gf</sup> <b>GRILLED ROSEMARY &amp; GARLIC LAMB SPARE RIBS</b>	22
<i>Halibut, sauce suprême, leeks, fennel, dill, tarragon, potato puree</i>		<i>Green Chilli Persillade</i>	
<sup>gf</sup> <b>TARTINE AUX FOIE DE VOLAILLES</b>	16	<sup>p</sup> <b>WAGYU BEEF BOURGUIGNON</b>	S-28 L-48
<i>Seared chicken livers, grilled sourdough, honey-mustard glaze</i>		<i>Mayura Brisket MBS 8/9, braised in red wine, mushrooms, lardons w/buttered noodles</i>	
		<sup>p</sup> <b>BACON &amp; MUSHROOM ALFREDO</b>	S-18 L-28
		<i>Cream, butter, bacon, mushrooms, parsley</i>	
		<b>FRENCH FRIED CHICKEN 2PCS</b>	15
		<i>Buttermilk-fried with herb, garlic, lemon &amp; honey-brown butter drench. Zucchini Conserva</i>	



# GRANDS PLATS DE FAMILLE

*Hearty, generous mains - suitable*

## CLASSIC ROAST CHICKEN 62

*Herb butter-roasted, housemade chicken demi-glace. Birds are cooked to order. PLEASE ALLOW UP TO 60MINS. PRE-ORDER IS RECOMMENDED.*

### SET FOR 2 AVAILABLE

*See following pages*

## WAGYU CÔTE DE BOEUF 38/100G

*See following pages*

**PLEASE ALLOW 1HR TO 1.5HRS TO COOK AND REST. PRE-ORDER IS RECOMMENDED.**

## WAGYU FLANK STEAK 98

*Mayura Station Australian Full-Blood Wagyu MBS 8/9. ~280g*

## GRAIN-FED STEAK ONGLET 38

*Full-blood Australian Angus ~200g beef, 150 days grain-fed. Grilled over Binchotan coals*

### SAUCE, CHOOSE 1:

#### \* SAUCE PERIGUEX

*Black truffle, red wine, demi-glace*

#### \* PERSILLADE

*Anchovies, garlic, olive oil*

## gf PAN SEARED HALIBUT 38

*Caper-herb cream, grilled king oyster mushrooms, lemon confit*

## p GRILLED PORK CHOP 58

*Brined Bangalow pork, Dijon-apple cream sauce 350g*

## FRENCH FRIED CHICKEN PLATTER FOR 2 78

*5pcs French Fried Chicken Buttermilk-fried with herb, garlic, lemon & honey brown butter drench.*

**+**

### 5 SIDES

\* Milk Buns

\* Tomato Ricotta Salad

\* Zucchini Conserva

\* Fine Beans

\* Chilli Cheddar Cornbread  
Madeleines





summer hill



## CLASSIC ROAST CHICKEN SET

2 SOUPS

+

CLASSIC ROAST CHICKEN

*Herb butter-roasted, housemade  
chicken demi-glace.*

+

SIDES

CHOOSE 2

Brussel Sprouts Amandine

Fine Beans Montpellier

Mashed Potatoes

Duck Fat Fries (+5)

98++

serves 2

PLEASE ALLOW UP TO 60MINS.

PRE-ORDER IS RECOMMENDED.



### ADD ONS

*Wine*

*Recommendation:*

**BEAUJOLAIS 2020**

Jules Desjournays |

Beaujolais

France | *Gamay*

119++  
(U.P. 132)

**OLIVE OIL CAKE**

*Baked with citrus,  
rosemary. Lavender  
crème, sea salt,  
Arbequina olive oil*

15++  
2 petite  
portions

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





# FRENCH FRIED CHICKEN PLATTER

**5PCS FRENCH FRIED CHICKEN**  
*Buttermilk-fried with herb,  
garlic, lemon & honey brown  
butter drench.*

+

## **5 SIDES**

Milk Buns

Tomato Ricotta Salad

Zucchini Conserva

Fine Beans & Vinaigrette

Chilli Cheddar Cornbread

Madeleines

78++

Serves 2



## **ADD ONS**

*Wine*

*Recommendation:*

**W4 Viognier 2020**

Jeanne Gaillard |

IGP Collines

Rhodaniennes,

France | *Viognier*

89  
(U.P. 99)

**Olive Oil Cake**

*Baked with citrus,  
rosemary. Lavender  
crème, sea salt,  
Arbequina olive oil*

15++  
2 petite  
portions







# TO SHARE WAGYU CÔTE DE BOEUF

Mayura Station Full-Blood  
Wagyu MBS 8/9 Prime Rib  
grilled over binchotan coals.  
Served with a variety of  
artisanal mustards and salts  
to complement.

## CHOICE OF SAUCE:

### ~ SAUCE PERIGUEUX

*(Black truffle, red wine,  
demi-glace)*

### ~ BEURRE DE MONTPELLIER

*(Capers, anchovies, herbs &  
garlic)*

## SIDES, CHOOSE 2

### ~ MASHED POTATOES OR

### ~ FRENCH FRIES

### ~ BRUSSELS SPROUTS

### AMANDINE

### ~ FINE BEANS W/ BEURRE DE MONTPELLIER

\$38 per 100g

*(sizes approx 1.2 to 1.7kg)*

*As a guide:*

\* 1.2kg serves 4 as a main

\* 1.7kg serves 6 as a main

*Please ask your server what  
weights are available today.*

**PLEASE ALLOW 1HR TO 1.5HRS  
TO COOK AND REST.**

**PRE-ORDER IS RECOMMENDED.**



# DESSERTS

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## CHOCOLATE-STOUT CAKE SUNDAE 18

*Vanilla ice cream, stout cake, whisky & bailey's creme anglaise, chantilly cream*

## BANANA BREAD 12

*Served warm with rum-infused salted caramel & chantilly cream*

## TARTE AUX POMMES 12

*Fresh apples & sweet almond cream in a flaky crust*

## EXTRA VIRGIN OLIVE OIL CAKE 15

*Lavender crème, citrus rosemary, sea salt*

## KAPITI GOURMET ICE-CREAM & SORBET FROM NEW ZEALAND 7

- \* VANILLA
- \* TRIPLE CHOC
- \* SWEET DORIS PLUM
- \* LEMON SORBET