



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.

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

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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LOBSTER POT PIE	78	WAGYU STEAK ONGLET	28
<i>Sauce américaine, fennel, asparagus, petit pois, fine herbes, puff pastry.</i>		<i>Mayura Station Australian Full-Blood Wagyu MBS 8/9. Grilled over Binchotan coals</i>	~100g
FOIE GRAS POÊLÉ	38	SAUCE, CHOOSE 1:	
<i>Pan Seared Foie Gras with cherries & port wine. Housemade pain d'épices.</i>		* SAUCE PERIGUEUX	
		<i>Black truffle, red wine, demi-glance</i>	
		* PERSILLADE	
		<i>Anchovies, garlic, olive oil</i>	
OYSTER STEW	28	GRILLED ROSEMARY & GARLIC LAMB SPARE RIBS	22
<i>Hokkaido oysters, poached in cream, leeks, fennel & white wine. Duck fat croutons.</i>		<i>Green Chilli Persillade</i>	
MUSSELS NORMANDY	18	WAGYU BEEF BOURGUIGNON	S-28
CLAMS NORMANDY	18	<i>Mayura Brisket MBS 8/9, braised in red wine, mushrooms, lardons w/buttered noodles</i>	L-48
<i>Live molluscs cooked with white wine, garlic, cream & shallots. Served with grilled sourdough.</i>		BACON & MUSHROOM ALFREDO	S-18
MUSSELS ARE AIRFLOWN & ONLY ARRIVE ON THURSDAYS ONWARDS.		<i>Cream, butter, bacon, mushrooms, parsley</i>	L-28
		FRENCH FRIED CHICKEN 2PCS	15
		<i>Buttermilk-fried with herb, garlic, lemon & honey-brown butter drench. Zucchini Conserva</i>	



GRANDS PLATS DE FAMILLE

Hearty, generous mains - suitable for sharing

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

SAUCE, CHOOSE 1:

* SAUCE PERIGUEUX

Black truffle, red wine, demi-glace

* PERSILLADE

Anchovies, garlic, olive oil

gf SEARED KING SALMON 58

ARDENNES-STYLE

Fillet of New Zealand King Salmon with smoky lardons, dill, cream & white wine. Potato & parsley salad.

ALSO AVAILABLE AS A WHOLE 318 SIDE OF SALMON TO SHARE (APPROX 1KG, SERVES 5)

p GRILLED PORK CHOP 58

Brined Bangalow pork, Dijon-apple cream sauce 350g

FRENCH FRIED CHICKEN 78 PLATTER FOR 2

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.



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

summer hill



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





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-glacé)*

~ 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.



summer hill



KING SALMON ARDENNES- STYLE

Fillet of premium New Zealand King Salmon with smoky lardons, dill, cream & white wine. Potato & parsley salad.

318++

Serves 4-5



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DESSERTS

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

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