

summer hill



relaxed dining

small plates & sides

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

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

*fine beans & potatoes with roast tomato & candlenut pesto*

## Lobster Pot Pie

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

87

*add seared foie gras 18*

## Duck a l'Orange

*Dry-aged Irish Silver Hills duck breast seared and served with a classic, buttery orange & Campari sauce.*

*Served with mashed potatoes.*

*Limited portions available each week.*

36

*gf* **Charcoal Grilled Chicken** 26

## Leg w/ Port, Mushroom & Tarragon Cream

*Mashed potatoes, fine beans*

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

## Fettuccine Alfredo

*Cream, butter with smokey bacon, mushrooms & parsley*

*main 26*

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

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*

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

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

# desserts

---

<b>Banana Bread</b>	12	<b>Chocolate &amp; Stout Sundae</b>	18
<i>Served warm with salted rum butterscotch, chantilly cream</i>		<i>Vanilla ice cream, stout cake, whisky &amp; bailey's creme anglaise, chantilly cream</i>	
<b>Pistachio Crème Brulée</b>	12	<b>Valrhona Dark Chocolate Mousse</b>	12
<i>Classic custard infused with pure pistachio paste and torched sugar</i>		<i>Abinao 85% couverture, sea salt, fresh chantilly cream</i>	
<b>Ice Creams &amp; Sorbets</b>	6	<b>Yuzu Tart</b>	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>		<b>Pear &amp; Frangipane Tart</b>	12
		<i>Poached pears &amp; 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`*

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

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