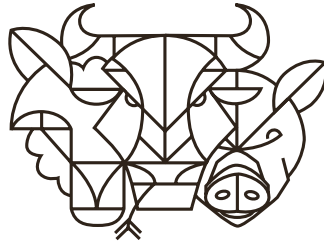


a la carte menu

summer hill



small plates & sides

French Onion Soup	18	<div style="border: 2px solid black; border-radius: 15px; padding: 10px; text-align: center;"><p> Christmas Special </p><p>Guinea Fowl Paté en Croûte <i>Guinea fowl, foie gras, duck, pork & pistachio</i></p><p>25</p></div>	
<i>Grilled Gruyere cheese & sourdough croûte</i>			
Zucchini Conserva	9		
<i>Marinated zucchini with fresh herbs, extra virgin olive oil</i>			
<i>gf, v</i> Tomato & Ricotta Salad	19		
<i>Marinated tomatoes, housemade ricotta, basil, mint, parsley</i>			
Green Salad	8		
<i>Fresh greens, herbs & house vinaigrette</i>			
<i>v, df, gf</i> Grilled Broccoli	8		
<i>w/ violette mustard vinaigrette & tarragon</i>			
<i>v, gf</i> Brussels Sprouts Amandine	12		
<i>Toasted almonds, brown butter</i>			
<i>v</i> Buttered Egg Noodles	14		
<i>Artisanal La Campofilane pasta tossed in butter and freshly chopped parsley.</i>			
Mini Baguette & Butter	3/12		
<i>One piece/ Basket of 4</i>			
		Duck Rillettes	16
		<i>Cornichons, mustard</i>	
		<i>gf</i> Duck Fat Fries	8
		<i>House-made duck fat aioli, parmigiano reggiano, paprika</i>	
		<i>gf</i> Duck Fat-Fried Potato Pavé	15
		<i>Crispy layered cakelets of thinly sliced potatoes, cream & garlic</i>	
		Fried Calamari	12
		<i>Fresh lime, spicy cajun aioli</i>	
		Slow Roasted Lamb Ribs	19
		<i>Roasted green chilli persillade, lemon</i>	
		Cornbread Madeleines	8
		<i>Cheddar cheese & fresh chilli</i>	

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

Grilled Chicken Leg with Port Wine, Mushroom & Tarragon <i>Mashed potatoes, fine beans</i>	26
Grilled Steak Onglet <i>150 day Grain-fed aged Australia Angus Beef. Served with red wine & onion gravy, garlic confit.</i>	39
Mussels Normandy <i>Live mussels cooked with white wine, garlic, cream & shallots. Served with grilled sourdough.</i>	32
^p Beef Bourguignon Pappardelle <i>72-hr sous vide Tajima Wagyu Brisket mbs 8/9, mushrooms & lardons, red wine, buttered noodles</i>	48
^p Bacon & Mushroom Fettuccine Alfredo <i>Cream, butter with smokey bacon, mushrooms & parsley</i>	appetiser 18 main 26

for sharing

French Fried Chicken <i>Hormone & antibiotic-free, 24hr brine, buttermilk-fried with herb, garlic, lemon & honey brown butter drench.</i>	
Platter for 2 <i>1/2 chicken with all sides</i>	68
Single Plate <i>2 pieces & 2 sides</i> <i>sides:</i> <i>~ Milk Buns</i> <i>~ Tomato Ricotta Salad</i> <i>~ Zucchini Conserva</i> <i>~ Fine Beans & Vinaigrette</i> <i>~ Chilli Cheddar Cornbread</i> <i>Madeleines</i>	29
Classic Roast Chicken <u>Chickens are roasted to order.</u> <u>Please allow 45 mins. Pre-order is recommended.</u> <i>Hormone & antibiotic-free, 24hr brine, herb butter-roasted, housemade chicken demi-glace.</i>	62
^{df} ^p Fried Bangalow Pork Chop <i>Premium Australian Bangalow Sweet Pork, brined & coated with breadcrumbs. Violette mustard, lemon.</i>	59
Wagyu Beef Stroganoff <i>Grilled Mayura flank steak MBS 8/9 served with a classic creamy mushroom stroganoff sauce. We recommended to enjoy with the Buttered Egg Noodles.</i>	98
Seafood Pot Pie <i>Creamy lobster bisque with fresh XL tiger prawns, mussels, squid and clams in puff pastry</i>	87

Christmas Specials

- p* **Christmas Porchetta (2 hr pre-order required)** 286
Kurobuta pork belly, fennel, sausage, truffle, chestnuts & morels. (serves 4-5)
- p* **Foie Gras-Stuffed Roast Challand Duck (2 day pre-order required)** 269
Whole deboned duck, foie gras & sage sausage stuffing, red wine & cherry glaze. (Serves 6-8)
- p* **Roasted King Salmon Ardennaise** 45
Fresh air-flown King Salmon, bacon & parsley crème, herb & lemon new potatoes
- Duck a l'Orange** 36
Dry-aged Irish Silver Hills duck breast seared and served with a classic, buttery orange & Campari sauce. Served with pomme sarlardaises.