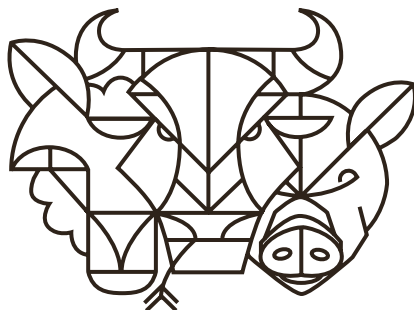


# dinner menu

## summer hill



### starters

<i>gf</i>	<b>Duck Fat Fries</b>	8
	<i>House-made duck fat aioli, parmigiano reggiano, paprika</i>	
<i>gf</i>	<b>Fried Potato Pavé &amp; Aioli</b>	15
	<i>Crispy layered cakelets of thinly sliced potatoes, cream &amp; garlic</i>	
<i>df,</i> <i>p</i>	<b>Frisée-Lardon Salad</b>	23
	<i>Bacon &amp; aged O-Med cabernet sauvignon vinaigrette, barn-raised poached egg</i>	
<i>gf,</i> <i>v</i>	<b>Tomato &amp; Ricotta Salad</b>	19
	<i>Marinated heirloom tomatoes, housemade ricotta, basil, mint, parsley</i>	
	<b>Mussels Normandy</b>	32
	<i>Live mussels cooked with white wine, garlic, cream &amp; shallots. Served with grilled sourdough.</i>	
	<b>Soupe du jour</b>	14
	<i>please check with your server</i>	
<i>v</i>	<b>Mini Baguette &amp; Butter</b>	
	<i>Basket of 4</i>	12
	<i>Piece</i>	3

### everyday favourites

<b>Grilled Steak Onglet</b>	37
<i>150 day Grain-fed aged Australia Angus Beef. Served with red wine &amp; onion gravy, garlic confit.</i>	
<b>Broiled Cajun Salmon Fillet</b>	29
<i>Pineapple salsa, herb &amp; butter bulghur, aioli</i>	
<b>Grilled Chicken Leg with Port Wine, Mushroom &amp; Tarragon</b>	26
<i>Mashed potatoes, fine beans</i>	
<b>Bacon &amp; Mushroom Fettuccine Alfredo</b>	appetiser 18 main 26
<i>Cream, butter with smokey bacon, mushrooms &amp; parsley</i>	
<b>Pasta alla Norma</b>	appetiser 18 main 26
<i>Fried eggplant, tomatoes, basil, parmigiano reggiano, O-med Arbequina extra virgin olive oil</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

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<i>df</i>	<b>Premium Kurobuta Pork Belly Porchetta</b> <b><u>(2 hr pre-order required)</u></b> <i>Stuffed with Dutch milk-fed veal, chestnut &amp; sausage stuffing, parsley, lemon, garlic, fennel, house-made gravy, whole grain mustard (serves 4-5 people)</i>	231
<i>df</i>	<b>Fried Bangalow Pork Chop</b> <i>Premium Australian Bangalow Sweet Pork, brined &amp; coated with breadcrumbs. Violette mustard, lemon &amp; parsley.</i>	59
<i>gf</i>	<b>Wagyu Beef Stroganoff</b> <i>Grilled Mayura flank steak MBS 8/9 served with a classic creamy mushroom stroganoff sauce and served w/ housemade pickled beets. We recommended to enjoy this with the Buttered Egg Noodles.</i>	98
<i>p</i>	<b>Beef Bourguignon Pappardelle</b> <i>72-hr sous vide Tajima Wagyu Brisket mbs 8/9, mushrooms &amp; lardons, red wine, buttered noodles</i>	48
<i>gf, df</i>	<b>Dukkah-Crusted Lamb Ribs</b> <i>Braised and roasted, served with chickpea, spinach &amp; tomato stew</i>	45
	<b>Seafood Pot Pie</b> <i>Creamy lobster bisque with fresh XL tiger prawns, mussels, squid and clams in puff pastry</i>	87

## signature chickens

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<b>French Fried Chicken</b>	5 pcs 38
<i>Hormone &amp; antibiotic-free, 24hr brine, buttermilk-fried with herb, garlic, lemon &amp; honey brown butter drench.</i>	2 pcs 20
<b>Classic Roast Chicken</b>	whole 62
<b><u>Chickens are roasted to order.</u></b> <b><u>Up to 45 minute waiting time.</u></b> <b><u>Pre-order is recommended.</u></b> <i>Hormone &amp; antibiotic-free, 24hr brine, herb butter-roasted, housemade chicken demi-glace.</i>	

## side dishes

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<i>v, gf</i>	<b>Fried Potato Pavé &amp; Aioli</b> <i>Crispy layered cakelets of thinly sliced potatoes, cream &amp; garlic</i>	15
<i>v, gf</i>	<b>Brussels Sprouts Amandine</b> <i>Toasted almonds, brown butter</i>	12
<i>v, df, gf</i>	<b>Grilled Broccolini</b> <i>w/ violette mustard vinaigrette &amp; tarragon</i>	8
<i>v</i>	<b>Buttered Egg Noodles</b> <i>Artisanal La Campofilane pasta tossed in butter and freshly chopped parsley. We recommended to enjoy this with the Wagyu Beef Stroganoff.</i>	14