

summer hill



food menu

click for
main menu

desserts

lunch sets

drinks



lobster bisque pot pie

whole, shelled
sous vide lobster,
lobster bisque,
zucchini, fennel &
fresh herbs
69-

add foie gras + 18

3 DAY PRE-ORDER



boneless 8 treasure Challand duck

willow mushrooms, dried oysters,
foie gras, conpoy, olives, candied
mandarin, smoked lardons, dried
longans & glutinous rice.
served with duck fat vinaigrette &
persimmon salad.

\$269
serves 6-8 people
-
3 day
pre-order required

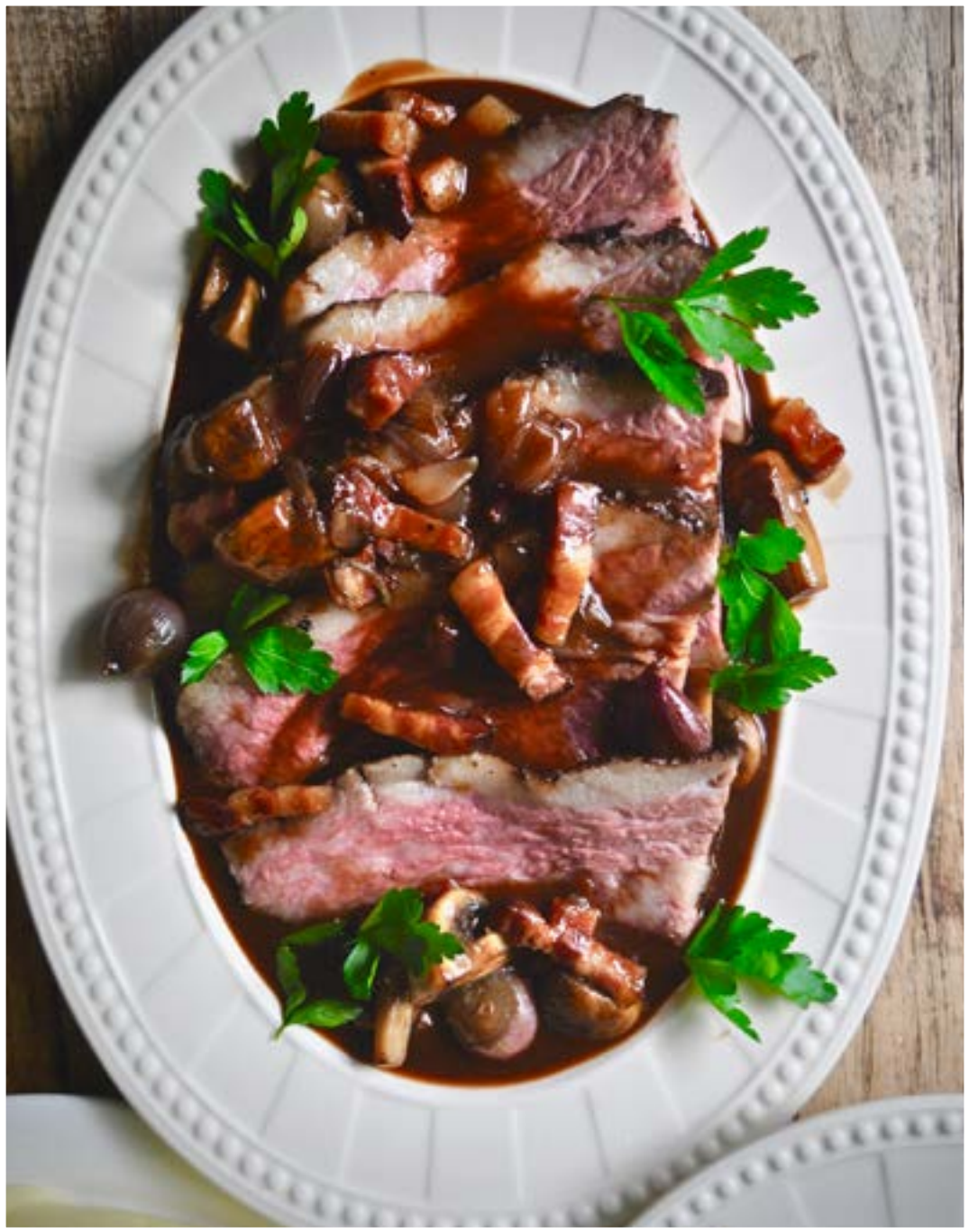


Dutch milk-fed veal chop

dutch milk-fed veal
in a panko & thyme
crust w/ salad

69-

family-sized mains
quality gatherings



wagyu beef bourguignon

72-hr sous vide
Tajima wagyu brisket mbs 8/9

+ mashed potatoes
+ vegetable medley

\$130
serves 2-3 people

1 hour
pre-order is required



wagyu Tajima striploin

**280g Wagyu Tajima
MBS 7/8 striploin steak**
green peppercorn sauce,
mashed potatoes, salad,
mustard

98 (~ 280g)



french fried chicken

herb, lemon &
honey butter
drench
buttermilk
fried, hormone
& antibiotic-
free, brined for
24hrs.

french fried chicken

platter for 2

5 pcs fried chicken

+ sharing platter of all 10 sides (see below)

77

2pc fried chicken plate

+ today's sides

32

the sides

lentil salad
pickled spanish onions, heirloom tomatoes, chopped parsley, garlic, coriander, lemon zest

9

creamy ricotta & marinated tomato salad
butter-fried capers & fresh herbs

9

roasted eggplant w/ green goddess hummus
plumped currants, fried chickpeas

9

roasted butternut pumpkin
yuzu aioli, walnut oil

9

spiced sweet pickle choggia beets

9

mashed potatoes

9

chilli-cheddar cornbread

9

pomegranate tabbouleh
roasted tomatoes, cucumber, shallots, mint, parsley

9

spice roasted cauliflower
aioli, almonds, currants

9

house-made milk buns
made with fresh milk & butter

3

snack
time

duck fat fries

house-made duck fat aioli,
smoked paprika,
freshly grated parmesan

15 -



truffled ham & brie sandwich



house-made
milk loaf,
cherry jam,
bechamel
& side salad

26 -

add on
duck fat fries
5-

main courses



lobster bisque pot pie
whole, shelled sous vide lobster
zucchini, fennel & fresh herbs
69-
add pan seared foie gras 18-



Dutch milk-fed veal chop
dutch milk-fed veal in a panko & thyme crust
served w/ side salad, lemon & mustard
69-



Spanish Batallé pork collar
hazelnuts, brown butter, creamy mustard
sauce, fine beans, mashed potatoes

42-



roast chicken (1/2 bird)
hormone & antibiotic-free, 24hr brine, herb
butter, gravy, today's sides

32-

prices are subject to 10% service charge. we do not charge GST.



Impossible™ cheeseburger pasta
burger mince, cheese sauce, tomato,
paprika, pickles & diced red onion

26- **V**



bacon & mushroom alfredo
cream, butter with smoky bacon,
mushrooms & parsley

22- 



roasted Mediterranean sea bass
sauce vierge, pomegranate tabbouleh

28-



mussels Normandy
live French bouchot mussels, white wine,
cream, swiss chard, sourdough

32-



= spicy



= vegetarian friendly



= contains pork

desserts



salted caramel banana bread
choc chips, whipped cream

8



cherry tart
almond frangipane, cherry liqueur glaze

9



Valrhona dark chocolate tart
abinao 85% couverture w/ sea salt

8



yuzu tart
yuzu curd, miso caramel

12

lunch sets

available daily for lunch
except on sundays & public
holidays

\$29 for 3-courses

choose one of each course

\$26 2-courses

choice of main &
an appetiser or dessert

appetisers

creamy ricotta & marinated tomato salad
butter-fried capers & fresh herbs

cream of pumpkin soup
walnut oil & croutons

roasted baby eggplants
green goddess-hummus, chickpeas, currants

mains

Dutch milk-fed veal chop
in a panko & thyme crust w/ side salad
+\$45

roasted Mediterranean sea bass
sauce vierge, pomegranate tabbouleh
+\$5

Impossible™ cheeseburger pasta
burger mince, cheese sauce, tomato, paprika, pickles
& diced red onion
(vegetarian)

roast chicken
hormone & antibiotic free, 24hr brine, daily sides

desserts

cherry tart + \$5
almond frangipane, cherry liqueur glaze

dark chocolate tart +\$5
85% couverture w/ sea salt

salted caramel banana bread
choc chips, whipped cream

not available on
Public Holidays