



summit ridge

restaurant

WINTER 2018 MENU

(Wine Suggestions in Italics)

Entrees

Pan-Roasted Quail, Celeriac Puree, Quail Coxinha, Compressed Nashi Pear 19
Scotchman's Hill Pinot Noir

Cucumber & Sake Cured Ocean Trout, Cauliflower Mousse,
Beetroot Rye Croute, Lime Marshmallow 19
Sam Miranda Prosecco

Scallop Banh Khot, Australian Tiger Prawns, Ocean Broth, Ponzu Gel 21
Skillogalee Gewurtztraminer

Duck Liver Parfait, Pistachio Sponge, Onion Brioche, Vanilla Quince Gel,
Peppered Yoghurt 18
Longview 'Devil's Elbow' Cabernet Sauvignon

Charred Octopus, House Chorizo, Fermented Victorian Garlic Custard,
Almond, Chicken Café Aloï 19
Campbell's Limited Release Tempranillo

Chinese Chicken & Oyster Mushroom Soup, Bamboo Fungus,
Soft Ramen Soy Egg, Truffle Essence 17
Jones Rd Chardonnay

Hand Cut Tagliatelle Pasta, Parmesan Water & Salted Roasted Parsnip,
Shallot Sage Crumb 17
Mr Riggs 'The Gaffer' Shiraz



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Mains

Miso Roasted Chicken, Saffron Parisian Gnocchi, Sautéed Spinach, Porcini purée 37
Serengale Beechworth Chardonnay

Crispy Duck Breast (brined in Earl Grey & Toasted Pine Needles), Coal Roasted Celeriac Mash, Tamarillo
Gastrique, Pistachio Moss, Pinot Noir Cranberries 39
Port Phillip Estate Balnarring Pinot Noir

Pork Belly & Loin, Kale & Wakami, Cauliflower Puree, Traditional Sesame Soba Noodles,
Aged Hot English Mustard & Pork Emulsion 38
Henry Frost Riesling, or Henschke Henry's Seven Shiraz/Grenache/Viognier

Lamb Rump, Slow Braised Neck, Puy Lentils, Charred Egg Plant purée,
Goats Cheese Croquette, Sticky Lamb Jus 37
Serengale Merlot Cabernet

Braised Snapper, Clams, Spiced Pearl Barley, Charred Zucchini, Shallot Garlic Crumb 37
Pizzini 'Lana' Pinot Grigio

Slow Cooked Moroccan Vegetable & Chermoula Tagine, Harissa, Tzatziki,
Warm Victorian Olive Flat Bread 35
Deep Woods 'Harmony' Rose

Dry Aged Char-Grilled Scotch Fillet, Truffle Mash, Woodland Mushrooms, Soft Jerusalem
Artichoke, Burnt Onion, Veal Jus 41
Two Hands 'Angels Share' Shiraz

Sides

Steamed winter greens 9

Rosemary and confit garlic crispy chats 9

Warm pumpkin, goats cheese, roquette & roasted pine nuts salad 10/18

Desserts

- Mango Sorbet, Lemon Crumb, Milk Chocolate Mousse, Yuzu Curd 17
D'Arenburg 'The Noble' Botrytis Riesling
- Vanilla Crème Brulée, Apricot & Vodka Glaze, Baileys Ice Cream, Chai Biscuit 18
Campbells Moscato
- Goats Cheese Pão de Queijo, Beetroot Sponge, Lychee Sorbet, Basil Jelly,
Fresh Mangosteen 16
Stanton & Killeen 'Classic' Muscat
- Pineapple, Celery & Apple Pavlova, Balsamic & Chia Seed Anglaise 16
Brown Bros 'Patricia' Noble Riesling
- Sticky Toffee Baklava, Applewood Smoked Beechworth Honey, Curried Kumquat
Compote, Cinnamon & Fig Chantilly Cream, Bee Pollen 17
Stanton & Killeen 'Classic' Topaque
- Chocolate Fondant, Pistachio Glass, Strawberry Gundowring Ice Cream 18
De Bortoli 'Noble One' Botrytis Semillon
- Local Cheeses, Apple, Mustard, Pear Chutney, Lavosh & Oatcakes 19 *for 1 person*
Galway Pipe Grand Tawney Port 29 *for 2 people*
- Sorbet or Ice Cream Trio – Ask for the daily selection 16
Espresso Martini
- Affogato 17
(Espresso, vanilla ice cream, Frangelico)