



The Summit Degustation Menu
8 courses

Smoked olive oil confit trout, Cultured Cream, Lemon Pickled Fennel, Yuzu
Sam Miranda Prosecco

Scallops, Cauliflower puree, Hazelnut Gremolata, Compressed Nashi Pear
Dappled 'Apellation' Chardonnay

Eye Fillet Carpaccio in Leek Ashes, Black Garlic Panna Cotta, Leek Salad, Smoked Olive Oil
Stanton & Killeen Rose

Ricotta Gnocchi, Blue Swimmer Crab, Tomato, Basil Oil, Fried Basil
Campbells Temperanillo

Roasted Duck Breast, Confit Shallot, Parsnip Cream, Braised Cabbages, Raspberry Merlot Sauce
Port Phillip Estate Balnarring Pinot Noir

Overnight Braised Lamb Shoulder, Peperonata, Oregano Jus, Olive Crumb
Leconfield Cabernet Sauvignon

Chocolate Mars Bar, Nougat Crumb, Chocolate, Salted Caramel Sauce, Chocolate Ice Cream
Campbell's Muscat

Cheese Board with local cheeses, crackers and chutney
Campbells Empire Port

\$105 per Person Food only
\$150 per Person with Matching Wines (half serve)
Minimum 2 people



The Summit Degustation Menu
5 Courses

Smoked olive oil confit trout, Cultured Cream, Lemon Pickled Fennel, Yuzu
Sam Miranda Prosecco

Eye Fillet Carpaccio in Leek Ashes, Black Garlic Panna Cotta, Leek Salad, Smoked Olive Oil
Stanton & Killeen Rose

Ricotta Gnocchi, Blue Swimmer Crab, Tomato, Basil Oil, Fried Basil
Campbells Temperanillo

Overnight Braised Lamb Shoulder, Peperonata, Oregano Jus, Olive Crumb
Leconfield Cabernet Sauvignon

White Miso Caramel Apple Tarte Tatin, Baileys Ice Cream
De Bortoli Noble One Botrytis Semillon

\$80 per Person Food Only
\$115 per Person with Matching Wines (half serve)
Minimum 2 people