



summit ridge

restaurant

Entrée

Scallops, Cauliflower Puree, Hazelnut Gremolata, Compressed Nashi Pear	N	22
Smoked Olive Oil Confit Trout, Cultured Cream, Lemon Pickled Fennel, Baby Cucumber, Yuzu	GF	22
Eye Fillet Carpaccio in Leek Ashes, Black Garlic Panna Cotta, Leek Salad, Smoked Olive Oil	GF	22
Salumi Antipasto plate, Pickled Vegetables, Marinated Olives, Grissini		20
Pork Rilette, Mustard Fruits, Dijon, Charred Benji Sourdough		18
Ricotta Gnocchi, Taleggio Cream, Tarragon	VG	20
Beetroot Carpaccio, Black Garlic Aioli, Leek Salad, Smoked Olive Oil	VN	18
King Oyster Mushrooms, Cauliflower Puree, Hazelnut Gremolata, Apple	VG, N	20
Salt Baked Sweet Potato, Mustard Fruits, Ricotta, Herb Salad	VG	18
Miso Baked Cauliflower, Puffed Black Rice, Sesame, Nori	VN	18

GF = Gluten Free, VG = Vegetarian, VN = Vegan, N = contains nuts

Many of our dishes can be adjusted to suit your dietary requirements.

Please ask our friendly staff



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Main

Housemade Pappardelle, Beef Ragu, Tomato, Ricotta Salata		36
Ricotta Gnocchi, Blue Swimmer Crab, Tomato, Basil Oil, Fried Basil		38
Crispy Skin Ocean Trout, Broccolini, Wilted Spinach, Lemon Beurre Blanc	GF	35
Roasted Duck Breast, Confit Shallot, Parsnip Cream, Braised Cabbages, Raspberry Merlot Sauce	GF	40
Crispy Pork Belly, Soba Noodle, Bok Choy, Chilli Jam, Master Stock		38
Overnight Braised Lamb Shoulder, Peperonata, Oregano Jus, Olive Crumb	GF	38
Eye Fillet, Truffled Potato Puree, Blistered Cherry Tomato, Red Wine Jus	GF	44
Ratatouille Vegetables, Freekeh, Spiced Crispy Chickpeas, Snow Pea Shoots	VN	35
Caramelised Beetroot Ravioli, Blistered Cherry Tomato Sauce, Basil Oil	VG	35

Sides

Cheesy Cauliflower Gratin		10
Seasonal Greens, Roasted Almond, Lemon Oil	GF, VN, N	12
Potato Bravas, Black Garlic Aioli	VG	12
Classic Garden Salad, Ricotta Salata	VG	10
Bowl of Fries		10

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Dessert

White Chocolate & Beetroot Gâteau, Layers of Mousse, Feuilletine, Mirror Glaze	20
Yuzu Curd, Italian Meringue, Shortbread, Coconut Ice Cream, Lemon Balm	20
White Miso Caramel Apple Tarte Tatin, Baileys Ice Cream	20
Chocolate Mars Bar, Nougat Crumbs, Chocolate, Salted Caramel Sauce, Chocolate Ice Cream	20
Cheese board (local cheeses, crackers, chutney)	19
Affogato (Espresso, Almond Biscotti, (Frangelico, Baileys or Amaretto) N	19
Gundowing Ice Cream Selection of 3	16

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