



The Summit Degustation Menu
8 courses

Cured Ocean Trout Gravlox, Crème Fraiche, Charred Baby Cucumber, Salmon Roe
Brown Brothers Sparkling Pinot Noir Chardonnay

Seared Hokkaido Scallops, Cauliflower Cream, Compressed Nashi Pear, Hazelnut Gremolata
Serengale Chardonnay

Running Creek Eye Fillet Carpaccio, Black Garlic Aioli, Julienne Salad, Sourdough Puff
Sam Miranda Rosato Dry Rose

Ricotta Gnocchi, Wilted Spinach, Toasted Walnut, Roquefort Sauce, Olive Crumb
Campbells Tempranillo

Overnight Braised Lamb Shoulder, Turnips, Green Olive Crumbs, Peperonata, Salsa Verde
Maxwell "Lime Cave" Cabernet Sauvignon

Crispy Skin Duck Breast, Celeriac Purée, Brussel Sprouts, Kaiser Lardons, Blackberry Duck Jus
Port Phillip Estate 'Balnarring' Pinot Noir

Spiced Rum & Apple Tarte Tatin, Passion Fruit Coulis, Vanilla Ice Cream
De Bortoli Noble One Botrytis Semillon

Selection of Local Cheese, Quince, Croutons
Campbells Empire Port

\$130 per Person Food only
\$180 per Person with Matching Wines (half serve)
Minimum 2 people



The Summit Degustation Menu
5 Courses

Cured Ocean Trout Gravlox, Crème Fraîche, Charred Baby Cucumber, Salmon Roe
Brown Brothers Sparkling Pinot Noir Chardonnay

Running Creek Eye Fillet Carpaccio, Black Garlic Aioli, Julienne Salad, Sourdough Puff
Sam Miranda Rosato Dry Rose

Ricotta Gnocchi, Wilted Spinach, Toasted Walnut, Roquefort Sauce, Olive Crumb
Campbells Tempranillo

Crispy Skin Duck Breast, Celeriac Purée, Brussel Sprouts, Kaiser Lardons, Blackberry Duck Jus
Port Phillip Estate 'Balnarring' Pinot Noir

French Earl Grey & Vanilla Panna Cotta, Poached Pear, Pistachio Praline
De Bortoli Noble One Botrytis Semillon

\$105 per Person Food Only
\$135 per Person with Matching Wines (half serve)
Minimum 2 people



The Summit Degustation Menu

8 courses

Vegetarian

Compressed Watermelon, Crème Fraiche, Charred Baby Cucumber, Salmon Roe
Brown Brothers Sparkling Pinot Noir Chardonnay

King Oyster Mushroom, Cauliflower Cream, Compressed Nashi Pear, Hazelnut Gremolata
Serengale Chardonnay

Roasted Beetroot Carpaccio, Black Garlic Aioli, Julienne Salad, Sourdough Puff
Sam Miranda Rosato Rose

Ricotta Gnocchi, Wilted Spinach, Toasted Walnut, Roquefort Sauce, Olive Crumb
Campbells Tempranillo

Mushroom, Braised Savoy Cabbage, Turnips, Porcini Broth
Port Phillip Estate 'Balnarring' Pinot Noir

Ratatouille, House Made Tagliatelle, Gremolata, Parmesan
Devil's Cave Shiraz

Spiced Rum & Apple Tarte Tatin, Passion Fruit Coulis, Vanilla Ice Cream
De Bortoli Noble One Botrytis Semillon

Selection of Local Cheese, Quince, Croutons
Campbells Empire Port

\$120 per Person Food only
\$170 per Person with Matching Wines (half serve)
Minimum 2 people



The Summit Degustation Menu
5 Courses
Vegetarian

Compressed Watermelon, Crème Fraiche, Charred Baby Cucumber, Salmon Roe
Brown Brothers Sparkling Pinot Noir Chardonnay

Roasted Beetroot Carpaccio, Black Garlic Aioli, Julienne Salad, Sourdough Puff
Sam Miranda Rosato Rose

Ricotta Gnocchi, Wilted Spinach, Toasted Walnut, Roquefort Sauce, Olive Crumb
Campbells Tempranillo

Ratatouille, House Made Tagliatelle, Gremolata, Parmesan
Devil's Cave Shiraz

French Earl Grey & Vanilla Panna Cotta, Poached Pear, Pistachio Praline
De Bortoli Noble One Botrytis Semillon

\$95 per Person Food Only
\$125 per Person with Matching Wines (half serve)
Minimum 2 people