

Summit Ridge

food - winter 2023

welcome guests to our cosy, warm and inviting restaurant, where we provide exceptional dining in a relaxed, wintery atmosphere. our menu offers a five or eight course degustation with optional matched wines or, à la carte dining experience

we acknowledge the Dhudhuroa, Gunai-Kurnai, Taungurung, Waywurru and Jaithmathang as the First Peoples and Traditional Custodians of the alpine shire.

we pay our respect to their elders, past, present and emerging.

degustation

5 course/wine \$125/\$165pp

8 course/wine \$165/225pp

* coffin bay oysters, lime mignonette * (GF,DF)

kingfish crudo, avocado mousse, pressed cucumber, pickled jalapenos, citrus (GF,DF)

beef tartare, soy, sesame, pickled daikon, confit yolk, togarashi (DF,GF)

* heirloom tomato salad, goat's curd, basil oil, pine nuts * (N,NF*,GF,DF*)

seared hokkaido scallops, cauliflower puree, chorizo, spiced hazelnuts,(N,NF*,GF,DF*)

lamb rump, pressed potato, mint pea mash, peppercorn jus (GF,DF*)

lemon thyme panna cotta, rhubarb, honey, hazelnut praline (N,NF*,GF)

* cheese selection, fruit, quince paste, candied walnuts, crackers * (N,NF*,GF*)

vegetarian option

5 course/wine \$125/165pp

heirloom tomato salad, whipped goat's curd, basil oil, pine nuts(N,NF*,GF,DF*)

eggplant caponata, crostini, fried capers, micro parsley(DF,GF*)

beetroot risotto, thyme, fetta, walnuts, honey(N,NF*,GF,DF*)

potato gnocchi, wild mushrooms, silverbeet, pear, parmigiano(DF*)

flourless chocolate cake, star anise ganache, biscuit crumb, mascarpone(N,GF*,DF*)

* *items included in the 8 course degustation*

à la carte

2 course \$75pp
3 course \$95pp

entrée

kingfish crudo, avocado mousse, pressed cucumber, pickled jalapenos, citrus (GF,DF)
beef tartare, soy, sesame, pickled daikon, confit yolk, togarashi (DF,GF*)
seared hokkaido scallops, cauliflower puree, chorizo, spiced hazelnuts, (N,NF*,GF,DF*)
heirloom tomato salad, goat's curd, basil oil, pine nuts (N,NF*,GF,DF*)
braised lamb croquettes, mint salsa verde, garlic aioli
antipasto plate, salumi, aged cheddar, pickled vegetables, marinated olives, crostini (GF*,DF*)
beetroot risotto, thyme, goat's cheese, walnuts, honey (N,NF*,GF,DF*)

main

duck breast, dutch carrots, orange, watercress, five spice jus (GF,DF)
barramundi, corn bisque, potato & leek croquette, dill oil(DF*,GF*)
lamb rump, pressed potato, mint pea mash, peppercorn jus (GF,DF*)
potato gnocchi, wild mushrooms, silver beet, pear, goats curd (DF*)
sou vide eye fillet, cauliflower puree, crispy chats, thyme jus, fried kale (DF*,GF) (add \$10)

sides \$15

seasonal greens, almonds, lemon oil
crispy chat potatoes, garlic, herbs
dutch carrots, honey, sesame

dessert

lemon thyme panna cotta, rhubarb, honey, hazelnut praline, (N,NF*,GF)
flourless chocolate cake, liquorice ganache, mascarpone (N,DF*,GF*)
affogato, espresso, frangelico, gundowring vanilla bean ice cream, biscotti (N,NF*,GF*)
cheese selection, fruit, quince paste, candied walnuts, crackers (N,NF*,GF*)

Gluten free (GF) Gluten free optional (GF) Dairy free (DF) Dairy free optional (DF*) Nut free optional (NF*) Contains nuts (N)*