MT LOFTY SUMMIT RESTAURANT MENU

Entrée
Soup of the day 15
Thai broth with julienne snowpeas, coriander, beanshoots and vegetable wontons 15
Mushroom risotto with chorizo, duck tenderloin, baby spinach and shaved parmesan 18.5
South Australian blue swimmer crab salad with chinese cabbage, mint, coriander, fried shallots and chilli lime dressing 18.5
Braised leek and beetroot tart with goats curd, rocket and citrus oil 17.5
Australian prawns sautéed in garlic cream sauce with fragrant rice 18.5
Smoked salmon on spring onion pancake with rocket and crème fraiche dressing 18.5

Mains
(Please allow 20 mins cooking time if no entrée ordered)
Potato gnocchi dumplings with sautéed pumpkin, pine nuts, ricotta and baby spinach 32.9
Chicken breast stuffed with brie, diced mushrooms, parsley and garlic on warm herb potato salad with roast capsicum coulis 35
Spiced lamb rump with crushed minted peas and baby carrots 36.9
200gm beef eye fillet on braised spinach with potato mash and demi glaze 39.9
Seafood linguine – prawns, scallops, barramundi, black mussels, herbs, chilli & olive oil 36.9
Fish of the Day 36.9
Pork cutlet on pumpkin puree with sautéed bok choi and spiced glaze 36.9
Grilled kangaroo fillet on sweet potato puree with broccolini, blistered cherry tomatoes and juniper berry glaze 36.9

Sides
Roasted rosemary potatoes 9.5
Rocket, walnut and pear salad with blue cheese vinaigrette 10.9
Steamed broccolini and beans with herb butter 9.5
Garden salad with balsamic and olive oil 9.5
Hot chips and garlic aioli 9.5

RESTAURANT DESSERT MENU
Raspberry crème brûlée with vanilla biscuit 15

Pavlova with mixed berry compote, double cream and passionfruit syrup 15

Self-saucing chocolate fondant, pistachio icecream and berry coulis 15
(15 minutes cooking time)

Trio of sorbets – blood orange, Tahitian lime and mango 15

Sticky date pudding, caramel sauce and mocha icecream 15

Warm apple and rhubarb crumble with cinnamon icecream 15

Cheese Plate- Ashgrove vintage cheddar, brie and gorgonzola dolce
dried fruit compote, pear, croutons 15

Summit Liqueur Coffees 15
Choice of rum, galliano, whisky with strong black coffee and whipped cream

Leaf tea by the Pot 7.5
English Breakfast, Earl Grey, Lemongrass, Green, Chamomile, Peppermint

Dessert Wine 60ml
2006 De Bortoli Noble One 375ml 49.5
Peter Lehmann Noble Semillon 60ml 8.5 375ml 36.5
Margan Botrytis Semillon 375ml 46.5
2008 Gramps Botrytis Semillon 375ml 35

Fortifieds 60ml
9.5 Morris Rutherglen liquer tokay
9.5 Morris Rutherglen liquer muscat
15 Penfolds Grandfather port
8.50 Chateau Reynella 16yr tawny port

Cognacs 30ml
15 Courvoisier V.S.O.P cognac
13 Remy Martin V.S.O.P cognac

Single Malts 30ml
13.5 Talisker Isle of Skye single malt
16.9 Oban West Highland single malt
15 Glenfiddich 12 year old highland malt
13.5 Cragganmore 10 year old Speyside malt
14 Laphroaig 10 year old Islay malt
11.5 Chivas Regal 12 year old blended whisky