



## RESTAURANT

Wednesday to Saturday evenings

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[www.mountloftysummit.com](http://www.mountloftysummit.com)

# MENU

## STARTERS

House baked damper and marinated olives  
Served with Adelaide Hills olive oil, sticky balsamic,  
Murray River salt and house made dukkha

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9.9 serves two

## ENTRÉE

Soup de jour served with croutons and garnish

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16.9

Oven roasted pork belly served on a pineapple chilli crush  
topped with a warm BBQ sweet glaze

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21.9

Crusted lamb rack with minted pea puree,  
oven roasted vine ripened tomatoes sticky red wine Shiraz glaze

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21.9

House made gnocchi with a winter vegetable ragout  
and goat's cheese topped with local parmesan V

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19.9

Crispy skinned Atlantic salmon  
with a warmed herbed potato salad and pesto drizzle

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20.9



## MAINS

350g rib eye steak served on a parmesan mash,  
sautéed greens, garlic and herb butter medallion and Shiraz glaze

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41.9

Crispy skinned chicken breast filled with Udder Delights herbed cream cheese  
served with green beans and chargrilled asparagus, duck fat roasted potatoes and a confit garlic cream

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38.9

Paroo kangaroo fillet served on a potato mash,  
broccolini, bush tomato relish topped with sweet potato crisps and jus'

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39.9

Crab linguine with, spinach, chilli, slow roasted tomato,  
parmesan topped with arugula drizzled with local Adelaide Hills olive oil

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38.9

300g Murraylands pork cutlet, a sweet potato puree, balsamic glazed apples,  
sautéed greens, crispy salted crackling and a red wine reduction

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39.9

Char grilled eggplant stack with roasted pumpkin, zucchini, mushroom and fetta  
with grilled haloumi topped with sautéed spinach and balsamic glaze V

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36.9

## SIDES

Caprese salad with mozzarella, vine ripened tomatoes,  
basil, local olive oil and reduced sticky balsamic V

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10.9

Steamed seasonal greens topped with dukkha and garlic butter V

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10.9

Sea salted kipfler chips with aioli V

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10.9

Garden salad with mixed green leaf tomato, Spanish onion,  
capsicum and honey mustard seed dressing V

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10.9

## DESSERTS

Zeppole [Italian donut] dusted with cinnamon sugar  
served with caramel sauce and vanilla bean ice cream

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17.9

Selection of sorbets sourced locally from the Adelaide Hills  
with seasonal berries [ask our friendly staff for today's flavours]

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16.9

Hazelnut pannacotta with caramel bliss popcorn and chocolate shards

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16.9

### Summit tasting plate for two

Lemon tart, sorbet selection, passionfruit cream filled brandy snap cigars, and French macaroons

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36.9

Butterscotch and pecan pudding with vanilla bean ice cream and almond praline

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17.9

Citrus lemon tart served with a blood orange and mint compote and vanilla bean mascarpone

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16.9

## CHEESE

### Cheese platter for two or four

A selection of Udder Delights brie, matured and blue,  
lavosh and a selection of fresh and dried fruits and nuts

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two 26.9 four 38.5



## LIQUEUR COFFEES

Strong black coffee with whipped cream  
Available with rum, whisky or galliano

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15

## LEAF TEA FOR TWO

English Breakfast, Earl Grey, Lemongrass,  
Green, Chamomile or Peppermint

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7.5

## DESSERT WINE

DeBertoli Noble One 2006 375ml

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49.5

Margan Botrytis Semillon 375ml

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46.5

Gramps Botrytis Semillon 2008

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60ml 8.5 | 375ml 35

## FORTIFIED 60ML

Morris Rutherglen Liqueur Tokay

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9.5

Penfolds Grandfather Port

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18



## CHILDREN'S MENU

Chicken schnitzel with chips and salad

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17.9

Chicken breast nuggets with chips and salad

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17.9

Pizza

Hawaiian or ham and cheese

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17.9

Crumbed calamari with chips and salad

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17.9

Childrens meals available for under 12 only



No separate accounts please