



THE SUMMIT RESTAURANT

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Menu

STARTERS

Locally sourced Artisan bread & marinated olives
Served with Adelaide Hills olive oil, sticky balsamic,
Murray River salt & house made dukkah

9.9 serves two

ENTRÉE

Soup de jour served with croutons & micro herbs

16.9

16 hr bourbon braised pork belly on beetroot puree with
fried brussels & crumbled pork crackle

19.9

Pan seared scallops topped with prosciutto shards
on a bed of lemon infused pernod hollandaise

19.9

Pan fried gnocchi, green pea, roasted pumpkin, chorizo, spanish onion
in a chilli tomato sauce topped with fresh shaved parmesan **V**

19.9

Twice cooked duck breast, vine ripened grape tomato,
pomegranate salad with a pomegranate molasses dressing

20.9



MAINS

220g Beef fillet with smokey smashed pumpkin,
pesto butter & red wine jus

41.9

Prosciutto wrapped chicken breast with buttered puy lentils,
semi dried tomato & seared double brie

39.9

Paroo kangaroo fillet served with sweet potato mash,
seasoned greens, sweet potato crisps & red wine jus

39.9

Pan seared Northern Territory barramundi fillet
with a poach Morten Bay bug & fennel salad in a saffron broth

38.9

Slow cooked lamb shank risotto infused with slow roasted tomatoes
& aromatic micro herbs finished with a puff pastry shard

39.9

SIDES

Steamed seasonal greens topped with dukkah & garlic butter **V**

10.9

Sea salted roast chat potatoes **V**

10.9

Greek salad with mixed green leaf, semi dried tomato, Spanish onion,
Kalamata olives, Danish fetta, & light Adelaide Hills olive oil dressing **V**

10.9



DESSERTS

Giant hot baked white chocolate & macadamia cookie,
salted caramel ice cream, warm caramel fudge & double cream

16.9

Warm vanilla & cinnamon poached pear with chocolate dirt,
vanilla bean ice cream & a drizzle of spiced vanilla and cinnamon glaze

16.9

Sticky date pudding with Nutella cream,
spun toffee & butterscotch sauce

16.9

Chocolate tasting plate for one
Double chocolate ice-cream, warm brownie,
dark chocolate mousse chilli chocolate tart & hot chocolate fudge

18.9

SHARING PLATES

Summit tasting plate for two
Double chocolate ice-cream, warm brownie,
dark chocolate mousse chilli chocolate tart & hot chocolate fudge

36.9

Duo of cheeses
[please see staff for cheese selection]
with port & orange marinated dates, lavosh & roasted cashews

26.9



LIQUEUR COFFEES

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

15

LEAF TEA FOR TWO

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

7.5

DESSERT WINE

DeBertoli Noble One 2006 375ml

49.5

Margan Botrytis Semillon 375ml

46.5

Gramps Botrytis Semillon 2008

60ml 8.5 | 375ml 35

FORTIFIED 60ML

Morris Rutherglen Liqueur Tokay

9.5

Penfolds Grandfather Port

18



CHILDREN'S MENU

Chicken schnitzel with chips & salad

17.9

Chicken breast nuggets with chips & salad

17.9

Hawaiian pizza with chips

17.9

Crumbed calamari with chips & salad

17.9

Childrens meals available for under 12 only



No separate accounts please