

HISTORY: OPENED ON 29TH FEBRUARY 1968 BY SIR EDMUND HILLARY THE SUMMIT IS ONE OF SYDNEY'S MOST FAMOUS ICONS. IT HAS TRAVELLED THE EQUIVALENT OF ONE AND A HALF TIMES THE EARTH'S CIRCUMFERENCE AND ON A CLEAR DAY YOU CAN SEE FOR EIGHTY KILOMETRES, WHICH IS AS CLOSE TO 'FOREVER' AS THE CURVATURE OF THE EARTH ALLOWS.

MICHAEL MOORE – CHEF & OWNER: IN JULY 2007 THE SUMMIT RETURNED INTO PRIVATE HANDS WITH CELEBRATED CHEF MICHAEL MOORE, ONE OF AUSTRALIA'S MOST EXPERIENCED AND RESPECTED CHEFS. 25 YEARS INTO A CAREER SPANNING TWO CONTINENTS, MICHAEL HAS OWNED AND MANAGED NUMEROUS TOP RESTAURANTS BOTH IN LONDON AND SYDNEY; EARNING CRITICAL PRAISE ON BOTH SIDES OF THE GLOBE, AS WELL AS A NUMBER OF COVETED CHEFS' HATS FROM THE SYDNEY MORNING HERALD'S GOOD FOOD GUIDE. 6 YEARS ON TV UNDER HIS BELT, MICHAEL IS WELL KNOWN THROUGHOUT AUSTRALIA FOR HIS WEEKLY TV COOKING SEGMENTS ON CH9'S MORNINGS WITH KERRI-ANNE. HE ALSO DEVOTES A SIGNIFICANT TIME TO CHARITY AND IS HONOURED TO BE A CELEBRITY AMBASSADOR FOR THE NATIONAL BREAST CANCER FOUNDATION. WITH PASSION AND FULL COMMITMENT TO QUALITY, MICHAEL AIMS TO KEEP THIS CELEBRATED RESTAURANT REVOLVING FOR MANY YEARS TO COME AND FOR NEW GENERATIONS TO ENJOY.

SIT BACK, RELAX AND WATCH SYDNEY UNFOLD BEFORE YOU...



**lunch monday to friday**  
**individually priced a la carte**

including hand rolled 'ficelle' light sourdough bread, girgar butter, murray river salt

**for the table : 10 each**

ligurian & kalamata olives warmed with fennel, garlic, herbs

or

sicilian stuffed green olives, fetta, ortiz anchovies & tomato

**chef-owner:**

**michael moore**

**restaurant manager:**

**tim claydon**

**starters**

**crudo & tartare** **28**

hirimasa kingfish wet citrus cure, hot orange dressing,  
salmon "toro", dry lemon salt, avocado, lemon yoghurt

**cold smoked petuna ocean trout** *served warm (signature dish)* **28**

poached quail eggs, shaved fennel, fennel cream broth, roes,  
organic seeded lavosh

**roasted quail, chicken & duck leg "galantine"** **27**

candied vanilla pears, pedro ximenes jelly, baked pear bread & celery pear salad

**asparagus 'pissaladiere' salad (v)** **26**

mozzarella di bufala, taleggio, sweet walnuts, young leaves, claypot piccolino onions,  
warm green grape dressing

**market "fish soup"** **26**

prawns, cuttlefish, scallops, fresh anchovies, hot tomato tea, scorched chilli,  
baby parsley, saffron lemon oil

**dry aged beef "carpaccio"** **27**

black angus, black volcanic salt, black olives, black cabbage, black pepper grissini,  
crumbled persian fetta, harry's bar dressing

**oysters (six)** **24**

single seed "virgins" port lincoln

natural with lemon and rye bread

or

with "martini" vodka jelly

or

hot glazed with spinach & absinth

**caviar for two**

fresh caviar served on ice with frozen vodka, melba toast & traditional garnishes

oscietra superior	50g	add 180 each
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beluga	30g	add 210 each
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## **main courses**

<b>suzuki mulloway “jewfish”</b>	<b>38</b>
piedmontese pepperoncini, truss roma tomatoes, ortiz anchovies fritters, slow cooked “legumes de provence”, sauce rouille	
<b>salmon shoulder fillet “house smoked then roasted”</b>	<b>38</b>
summer “ribollita” green peas, green beans, green leaves, marjoram & mint, hot water herb butter, salmon roes	
<b>four cheese soufflé (v)</b>	<b>36</b>
homemade “buttermilk” cheese, hiedi gruyere, pecorino, goats curd, creamed cauliflower soubise, cauliflower cheese, poached leeks vinaigrette, mache salad	
<b>riverina spring lamb rack &amp; marinated leg</b>	<b>39</b>
candied & roasted garlic, pine nut stuffing, green olivettes, paella spiced pepper jam, barolo pan juices	
<b>twice cooked pork belly (<i>signature dish</i>)</b>	<b>39</b>
glass crackling, royal gala apple & madagascan vanilla marmalade, apple balsamic toffee	
<b>organic chicken three ways “leg-breast-ravioli”</b>	<b>38</b>
lemon salt brine, crisp confit leg, milk poached breast, aged parmesan, preserved lemon ricotta, broad beans, sage nut butter	
<b>black angus beef fillet “pepper steak”</b>	<b>41</b>
roasted pepper crust, pepper oil marinade, white mushroom polenta & duxelle, king brown mushrooms & bisque, caramel poivrade au lait	

### **beef on the bone**

we go the extra mile...

our beef is defined by breed, feed & the ageing process. each steak has been carefully selected & considered by us to be the very best in its class.

We offer both pasture fed & grain fed beef sourced only from australian premium producers.

### **cooking the beef**

all beef is cooked & rested 'on the bone'

we 'flash sear' our steaks on a flat grill, then cook under extreme heat electing not to transfer a charcoal flavour to the meat, seasoned with a salt brine, rested for 30% of its cooking time this showcases the meats full complexity

### **sirloin on the bone 400g**

**57**

150 day grain fed, angus hereford cross, 4 weeks dry aged, wagga nsw

### **rib eye 400g**

**51**

pasture fed, pure hereford steer, 5 weeks dry aged, riverina nsw

### **t-bone 500g**

**61**

nolan pure black angus, pasture fed, 3 weeks wet aged, gympie qld

### **for two**

**120**

### **'rib on the bone' 1 kg**

**certified black angus** 200 days on grain 4 weeks dry aged

### **"tomahawk ribsteak"** biggest rib in australia (limited supply)

**160**

1.5kg grass fed, angus hereford cross, 5 weeks dry aged, riverina nsw

all served with shiraz pan juices & mustard bearnaise, cafe de paris butter

### **side dishes**

**all 11**

baby spinach salad, fresh mint, peas,

green salad leaves, shaved fennel, blood orange dressing

green beans & borlotti beans ,black olives, tomatoes

full cream & butter mashed desiree potatoes

handcut fried potatoes, pink river salt

crisp fried onion rings, garlic aioli

## all desserts

18

### hot strawberry jam “meringue soufflé”

poached strawberries, strawberry custard, ginger syrup

### three “twisted classic” sweet creams

dark crème caramel, vanilla crème brulee, crème catalana  
poached oranges, cardamom pistachio biscuit

### nut brittle ‘mille feuilles’

macadamia nut parfait, sugar pastry, rich caramel cream,  
hazelnut chocolate crunch

### frozen “pina colada”

coconut ice cream, coconut palm sugar caramel,  
pineapple vanilla soup, white rum brown sugar cream

### summer fruit salad

mint sugar ice, lychees, mangoes, strawberries, sugar bananas, agar agar

## chocolate

24

chocolate is indulgent, rich and comforting.

we use only the very best sun ripened valrhona grand cru chocolate from france

### hot chocolate soufflé -66% caraibe (*signature dish*)

dark chocolate sauce, dark cocoa, hazelnut praline cream

### textures of grand cru chocolate

flourless cake, velvet ganache, golden syrup, jelly & crumble crunch

### white “ivoire” chocolate tiramisu

black sambucca, “campos superior” double ristretto, savorardi, vanilla mascarpone,  
caramel toffee

## cheese

we work closely with our ‘affineur’ who ages & selects the finest cheese from around the world

**brie:** brillat savarin triple cream (fr) **blue:** colston bassett stilton (uk) **washed rind:** taleggio (italy)

**cheddar:** quick’s cheddar (uk) **semi hard:** murcia al vino (spain) **hard:** hiedi gruyere (tas)

## one cheese

20

select one cheese from above served with marinated fruits, soy & linseed bread, kalamata olive bread,  
toasted walnut & raisin bread, and seeded lavosh

## the ‘affineur’

28

a tasting plate of four cheeses served with marinated fruits, soy & linseed bread, kalamata olive bread,  
toasted walnut & raisin bread, and seeded lavosh

**dessert (1/2 bottle)**

06	alasia moscato d'asti (750 ml)	piedmont, italy	42.00
05	de bortoli 'noble one' botrytis semillon	riverina, sa	68.00
07	torbreck 'the bothie' late harvest frontignac	barossa valley, sa	42.00
01	chateau filhot 1ér cru	sauternes, france	90.00
03	chateau rieussec 1ér cru (750ml)	sauternes, france	210.00
00	royal tokaji, aszu 5puttonyas (250ml)	tokaji, hungary	71.00

**port and fortifieds****60 ml**

	hanwood 'tawny' port	10.50
	yalumba 'galaway pipe	14.00
	chambers 'grand rutherghlen' muscat	22.00
	Seppeltsfield Single Vineyard 21 year	22.00
	Seppeltsfield Grand Muscat	14.00
	2002 Rockford Vintage Port	15.00
	2000 Warres Vintage Port	24.00
	Penfolds 'Grandfather'	24.00

**sherry****60ml**

	lustau, dry amontillado 'los arcos'	9.00
	lustau, fino 'jarana'	9.00
	valdespino pedro ximenez solera	9.00

**grappa****45ml**

	moscato di poli	14.00
	antinori "tignanello"	16.00

**armagnac and cognac****30 ml**

chabot, vsop armagnac	15.00
courvoisier, vsop cognac	15.00
hennessy, vsop cognac	18.00
remy martin, vsop cognac	15.00
martell, vsop cognac	17.00
79 delord, armagnac	19.00
martell crdon blue cognac	23.00
hennessy, xo cognac	25.00
remy martin, xo cognac	26.00
paul giraud, tres rare cognac	30.00
normandin mercier, fine petite	29.00
hennessy paradis, rare cognac	38.00

**brandy****30ml**

dorville vsop	10.00
hardys xo	16.00

**calvados****30 ml**

93 victor gontier domfrontais	18.00
le pere jules 3 ans d'age	16.00

**single malts****30 ml**

the glenlivet 12yo, speyside	11.50
highland park 12yo, nthn highlands	12.00
dalwhinnie 15yo, speyside	12.00
glenfiddich 30yo, solera reserva	47.00
glenkinchie 10yo, lowlands	12.00
oban 14yo, western highlands	13.00
lagavulin 16yo, islay	13.00

**coffee** **6.0**

with praline chocolate  
campos artisan coffee  
100% arabica "superior blend"  
made as you would like

**liqueur coffee** **16.5**

mexican - kahlua  
summit- frangelico  
irish- whiskey  
jamaican- tia maria

**tea by mariage freres (france)** **5.5**

with praline chocolate  
english breakfast  
earl grey  
marco polo  
orange pekoe  
vanilla  
bolero  
relaxation mint

**petit fours**

sweet treats, candies & truffles  
handmade "macaroon glace"

**18.0**

**18.0**

**thank you**

the summit would not be the restaurant it is without the support of the country's best suppliers & the hardworking producers, farmers & foragers behind them. we would like to thank & acknowledge:

**haverick meats:** peter andrews  
**demcos seafoods:** tarek choker  
**campos coffee:** will & raf

**sonoma bakery:** andrew connole  
**simon johnson pqf:** simon johnson  
**vellutis:** john velluti's