

limited a la carte
for groups 12 - 30 people

entree

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

black pepper oil, poached quail eggs, brioche butter toast, fennel cream broth, organic seeded lavosh

asparagus 'pissaladiere' salad (v)

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

crudo & tartare

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

dry aged beef "carpaccio"

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

main

seared prawns & seared suzuki mulloway "jewfish"

piedmontese pepperoncini, truss roma tomatoes, caramelised fennel, slow cooked "legumes de provence" sauce rouille

four cheese "croustada" (v)

homemade "buttermilk" cheese, fontina, reggiano parmesan, goats curd, creamed spinach, roasted king brown mushrooms & sauce

organic chicken three ways "leg-breast-ravioli"

lemon salt brine, crisp confit leg, milk poached breast, lemon ricotta, cauliflower soubise, florets & broad beans, sage nut butter

dry aged black angus beef "two ways"

grilled rare "pepper steak" slow cooked beef cheek "moussaka", confit eggplant, roasted pepper butter, double baked cheese & parsley

side dish 11

baby spinach salad, fresh mint, peas,
green salad leaves, shaved fennel, blood orange dressing
green beans french shallots & herb butter
full cream & butter mashed desiree potatoes
handcut fried potatoes, pink river salt
roasted field mushrooms, garlic aioli

dessert

20

hot raspberry jam “meringue soufflé”

poached red fruit, raspberry custard, chantilly cream

frozen “pina colada”

coconut ice cream, coconut palm sugar caramel, pineapple vanilla soup & jelly, 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 sunripened valrhona grand cru chocolate from france

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

dark chocolate sauce, dark cocoa, hazlenut praline cream

textures of grand cru chocolate

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

rich chocolate & espresso crème brulee

caramel toffee crunch, rich organic cream, “campos superior” ristretto,

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 (it)

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

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

coffee

6.0

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

liqueur coffee

16.5

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

tea by mariage freres (france)

5.5

with praline chocolate
english breakfast
earl grey
marco polo
orange pekoe
bolero
relaxation by tea tonic
vanilla

petit fours

handrolled “summit” chocolate truffles
macaroon glace filled with cream and jam

(6) 9.5

(6) 8.0

dinner 2 courses

85

additional course

20

