



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 choy 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 brulee 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 60 ml

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 single Islay malt
11.5	Chivas Regal 12 year old blended whisky