



summit  
restaurant & bar

*Brisbane's Highest Restaurant!*



<b>STARTERS</b>	Sourdough	9.5
	» w' caramelised onion & tarragon butter	
	» w' balsamic, dukkha, olive oil	
	Bruschetta w' ripe roma tomato, red onion, shaved pecorino, EVOO, parmesan batard	14.0
	Soup of the Day w' crusty sourdough	19.0

<b>ENTREES</b>	Braised Sovereign Lamb Rosemary Croquette, w' soft cauliflower puree, roasted cherry tomatoes	20.0
	Cape Grim Eye Fillet Carpaccio w' bush spice, watercress, pecorino, toasted pine nuts, truffle oil (GF)	26.0
	Hervey Bay Scallops, oven roasted in half shell w' goat's chevre, crisp prosciutto, EVOO, 5 yr balsamic (GF)	27.0
	Baked Brie Fondue w' garlic & sage crisp roast vegetable chips, sourdough croutes	25.0
	Grilled Queensland King Prawns w' creamy paris mash, spelt butter puff, chimichurri	23.0
	Fried Calamari Strips, szechuan spice crunch, minted yoghurt (GF)	20.0

## KIDS MENU

Choice of  
Kids Main Meal + Dessert

17.5 per person

Available to children  
12 years and under

Beef Lasagna w' salad, chips
Panko Crumbed Whiting Fillet w' salad, chips
Grilled Chicken Breast w' salad, chips
Mini Churros w' chocolate sauce, vanilla ice cream
Vanilla Ice Cream Sundae w' chocolate ganache, brownie chunks, strawberries
Summit Sunrise jelly mix, vanilla custard & flaked chocolate (GF)

Refer to dishes marked Dairy Free (DF), Gluten Free (GF) or Vegetarian (V)

Other dishes may be modified to accommodate dietary requests. Please enquire with your server

One Bill Per Table

PLEASE NOTE: All prices + 15% on Public Holidays



## MAIN COURSE

Confit Duck Maryland w' potato galette, wild mushrooms, snow peas, pedro ximenez duck jus (GF)	41.9
Grilled Queensland Barramundi, w' king prawns poached in spicy coconut broth w' broccolini, coconut jasmine rice (GF)	41.9
New England Tablelands Black Angus Short Rib, sticky slow braised w' house hickory bbq sauce, crunchy house slaw (GF, DF)	43.9
Roasted Chicken Breast wrapped in prosciutto w' sundried tomato camembert mousse, basil pesto cream, truffle mash, seasonal greens (GF)	39.9
Caramelised Pork Cutlet w' dijon marsala cream, balsamic roasted baby chats & pickling onions, fried sage (GF)	38.9
Tasmanian Huon Salmon, infuzed w' dill & lime, beetroot labne, cherry tomato salsa (served medium) (GF)	39.9
Sovereign Lamb Shank, three bean cassoulet w' spiced chorizo, thyme, sun dried tomato, caper berries (GF, DF)	39.9
Cauliflower Risotto w sautéed oyster mushrooms, green peas, asparagus over a smoked pumpkin purée (GF, VG)	37.9
Please ask to see our Vegetarian / Vegan Menu	

## STEAKS

All chargrilled to your taste,  
served w' rustic fries &  
a choice of sauce

300g Wagyu Sirloin MB 5+ <i>Grass Fed &amp; Grain Finished Darling Downs</i>	54.9
300g Scotch Fillet MB 3+ 100% Grass Fed Bass Strait	48.9
200g Eye Fillet MB 3+ <i>100% Grass Fed Cape Grim</i>	46.9
400g T-Bone Black Onyx MB 3+ <i>100% Grass Fed &amp; Grain Finished New England Tablelands</i>	49.9
<b>Additional Sauces</b>	4.0
» Chimichurri (GF, DF)	» Wild mushroom cream jus sauce (GF)
» Red wine jus (GF, DF)	» Bacon jam (GF)
» Caramelised onion & tarragon butter ~ <i>no extra charge</i>	

## SIDES

Panache of Seasonal Garden Vegetables tossed in butter (GF, V)	9.5
Green Leaf Salad (GF, DF, V)	9.5
Roasted Heirloom Beets w' crumbled feta cheese, toasted caraway seeds (GF, V)	12.0
Brussel Sprouts sautéed w' bacon, onion & thyme butter (GF)	12.0
Rustic Fries w' garlic aioli (DF, V)	9.5
Truffle Mash (GF, V)	9.5

## DESSERT

Jaffa Brûlée, baked orange anglaise, coconut sorbet, choc dipped orange (GF)	15.9
Sticky Date Pudding w' butterscotch sauce, macadamia praline, vanilla bean ice-cream	15.9
Chocolate Fudge Brownie, chocolate ganache, freeze-dried strawberries, raspberry sorbet (GF)	15.9
Crisp Wonton Pastry Parcels filled w' banana crème anglaise w' chocolate sauce, roasted almonds	15.9
Cheese Board, fresh fig, quince paste, seasonal fruit, wafer crackers	
<i>Choice of: Blue, Brie, Goats, Cheddar</i>	
	one cheese 17.0
	two cheese 21.0
	three cheese 25.0

## COFFEE / TEA

please allow a 10 minute wait

Café Latte	4.9	Affogato	7.0
Cappuccino	4.9	Affogato w/ Frangelico	11.0
Flat White	4.9	Espresso	3.9
Long Black	4.9	Double Espresso	5.5
Chai Latte	4.9	Ristretto	3.9
Mochacino	4.9	Short Macchiato	3.9
Vienna Coffee	5.0	Double Macchiato	5.5
Iced Latte	6.5	Piccolo	3.9
Iced Chocolate / Coffee / Mocha / Long Black	6.9	Heirloom Hot Chocolate	6.0
		» white	
		» milk	
		» dark	
Temple Two Teas	5.0	Infusions	+ 0.8
» English Breakfast		» orange	
» Chamomile		» lime and seasalt	
» Earl Grey		» peanut butter	
» Green		» peppermint	
» Peppermint			
» Masala Chai			
» Sencha			