

summit
restaurant & bar

Brisbane's Highest Restaurant!



BREAD

Crusty Sour Dough	w' e.v.o.o & Egyptian spice	7.5
	w' e.v.o.o & Smoked soy	7.5

OYSTERS

Natural w' shallot & sherry vinegar (GF)	6 24.0
Baked w' roasted garlic butter & thyme crumb	12 34.0

ENTREES

Summit Grazing Plate w' artisan meats, crusty sour dough, olives, cornichons, fire roasted peppers & smoked whipped butter	22.0
Chargrilled Fremantle Octopus w' fennel crème, smoked candied pork, coconut oryza, botanical leaves (GF)	22.0
Slow Baked Lamb Shoulder w' lemon thyme potatoes, French radish, baby beetroot, roasted almond crème (GF)	20.0
Ora King Cold Smoked Salmon w' buckwheat bilini, wood sorrel leaves, squid puff, miso foam	22.0
Roast Cauliflower Salad w' dill, bulgur wheat, caraway tuile, celery leaves, spiced yoghurt (V)	20.0
House Soup of the Day (GF)	18.0

'Should you wish to have any item prepared different or have a special request ~ please enquire.'

*Many dishes can be easily modified for a Vegetarian (V) or Gluten Free (GF) choice.
Please refer to dishes marked and be sure to notify your waiter.*

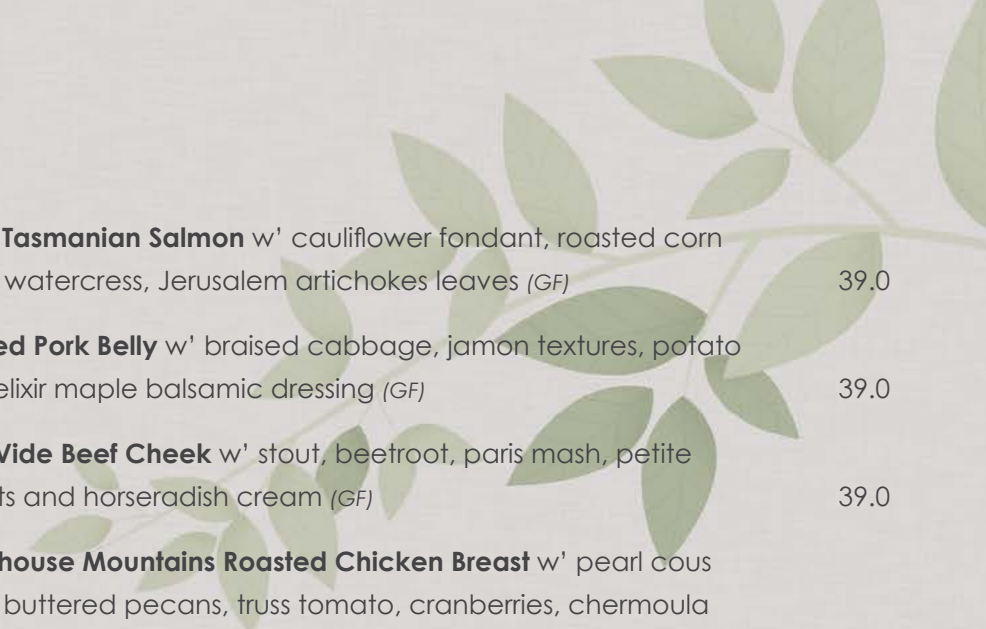
Menu Designed by Scott Gibbs, Tyson Nelson & their team

One Bill Per Table

PLEASE NOTE: All prices + 15% on Public Holidays



MAIN COURSE



Huon Tasmanian Salmon w' cauliflower fondant, roasted corn salsa, watercress, Jerusalem artichokes leaves (GF)	39.0
Pressed Pork Belly w' braised cabbage, jamon textures, potato rösti, elixir maple balsamic dressing (GF)	39.0
Sous Vide Beef Cheek w' stout, beetroot, paris mash, petite carrots and horseradish cream (GF)	39.0
Glasshouse Mountains Roasted Chicken Breast w' pearl cous cous, buttered pecans, truss tomato, cranberries, chermoula dressing	38.0
QLD Market Fish w' samphire potatoes pave coastal greens, candied tomato, black lipped mussel reduction (GF)	38.0
Noosa Hinterland Mushrooms w' soba noodle, enoki mushroom, tatsoi leaf, hoisin liquor (V)	38.0

GRILL PLATES

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All steaks served w' sautéed potatoes,
braised sprouts, burnt onions and
potted jus

Tenderloin 200g <i>Black Angus Reserve 100 day Grain fed, Whyalla feedlot SE QLD (GF)</i>	46.0
Scotch Fillet 300g <i>Black Angus Reserve 150 day Grain fed, Whyalla feedlot SE QLD (GF)</i>	48.0
Porterhouse 250g <i>1000 Guineas 130 day Grain fed, Toowoomba feedlot SE QLD (GF)</i>	44.0

SIDES

Rough Cut Fries w' malted vinegar mayonnaise (GF, V)	9.0
Buttered Silverbeet , raisons, roasted almonds, broccoli & cranberries (GF, V)	9.0
Heritage Tomatoes , goats curd, torn basil, salt flakes (GF, V)	10.0
Soft Leaves , Packham pear, shaved parmesan, lemon oil (GF, V)	9.0

DESSERT

Flourless Chocolate Marquise w' raspberry preserve & Kingaroy peanut ice cream, salted caramel popcorn (GF)	16.9
Scenic Rim Organic Honey Pannacotta w' Persian sesame wafer, roasted figs, citrus yoghurt textures (GF)	15.9
Passionfruit Bombe w' passionfruit curd, coconut meringue, pineapple sherbet, apple pearl, elderflower jelly (GF)	16.9
Warm Poached Spiced Fruits w' orange roasted quince, prunes, gingerbread ice cream, pistachio biscotti, vanilla mascarpone	15.9
Assiette of Petite Sweets w' raspberry snobinette, frangipane & pear tartlet, Turkish delight, French macaroon, white chocolate espresso, cherry ripe truffle (GF)	18.9

Cheese Board

Selection of local artisan cheese's w' quince past, lavosh, pear, Iranian fig

2 cheese	17.0
3 cheese	21.0
4 cheese	25.0

COFFEE / TEA

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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	Hot Chocolate 'with marshmallow'	4.9
Temple Two Teas	5.0		
> English Breakfast			
> Chamomile			
> Earl Grey			
> Green			
> Peppermint			
> Marsala Chai			
> Sencha			

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EXPRESS LUNCH MENU

Daily from 11.30am. Last seating 2.30pm

1 course 19.95 *(main - this selection only available Monday - Friday)*
2 courses 30.95 *(starter & main or main & dessert)*
3 courses 39.95

ENTREE TASTING PLATE

- Crusty sour dough w' e.v.o.o
- Potted house soup (GF)
- Poached salmon & glass noodle spring roll, nuoc cham
- Crisp squash blossom w' fire roasted capsicum (V)

SMALL MAINS

Huon Salmon Pave w' potato rösti, wilted spinach, raisins, pinenuts, mustard seed dressing (GF)

Sous Vide Organic Chicken Breast w' apple, fennel, roasted walnuts, Stradbroke Island honey, carrot foam (GF)

Pork & Duck Terrine w' petite cos, beetroot jelly, pistachio butter, poached Iranian figs (GF)

Chestnut Gnocchetti w' sheep's milk ricotta, roast garlic, sautéed mushrooms, sprouts (V)

SWEET PLATES

Warm Flourless Dark Chocolate Torte w' raspberry preserve & Kingaroy peanut ice cream (GF)

House Made Turkish Delight w' almond foam, peanut brittle, dandelion honeycomb (GF)

Lemon Verbena Tartlet w' oatmeal dust, blueberry, toasted marshmallow

Single Origin Cheese Plate w' quince paste, lavosh, pear

Add to your selection one of our SIDE PLATES

Rough Cut Fries w' malted vinegar mayonnaise (GF, V)	9.0
Buttered Silverbeet , raisins, roasted almonds, broccoli & cranberries (GF, V)	9.0
Heritage Tomatoes , goats curd, torn basil, salt flakes (GF, V)	10.0
Soft Leaves , Packham pear, shaved parmesan, lemon oil (GF, V)	9.0

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One Bill Per Table

Please Note: No Discount Offers Apply to this Menu

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WINE BY THE GLASS

Champagne + Sparkling

NV	Moët Chandon	Eprenay, France	22.0
NV	Veuve Clicquot	Reims, France	23.0
NV	Mandala 'M' Sparkling	Yarra Valley, VIC	12.0
2016	Coriole Prosecco	McLaren Vale, SA	13.0

White

2016	Coriole Chenin Blanc	McLaren Vale, SA	12.0
2016	Bream Creek Sauvignon Blanc	Bream Creek, TAS	14.5
2016	Skipjack Sauvignon Blanc	Marlborough, NZ	11.0
2016	Cloudy Bay Sauvignon Blanc	Marlborough, NZ	15.0
2016	Montalto Pinot Grigio	Mornington Peninsula, VIC	14.0
5 Star Winery ~ Finalist for Winemaker of the Year Gourmet Traveller and James Halliday			
2016	Zilzie Moscato (sweet wine)	Murray Darling, VIC	11.0
2016	Misha's Dress Circle Pinot Gris	Central Otago, NZ	14.0
2015	Terrazas de los Andes	Mendoza, Argentina	15.0
2015	De Iuliis Chardonnay	Hunter Valley, NSW	12.5
2016	Hentley Farm Riesling	Seppeltsfield, SA	13.5
(95 points James Halliday)			

Red & Rose

2015	d'Arenberg Stump Jump Shiraz	McLaren Vale, SA	11.0
2014	Sons of Eden 'Pumpa'		
	Cabernet Sauvignon Shiraz	Eden Valley, SA	14.0
2014	Cloudy Bay Pinot Noir	Marlborough, NZ	16.0
2015	Stella Bella Cabernet Merlot	Margaret River, WA	12.5
2015	Katnook 'Founders Block' Merlot	Coonawarra, SA	12.5
2016	Howard Park 'Flint Rock' Pinot Noir	The Great Southern, WA	12.5
2015	Sons of Eden 'Marshall' Shiraz	Barossa Valley, SA	14.5
2015	Coriole 'Songbird' Cabernet Sauvignon	McLaren Vale, SA	13.0
2016	Hentley Farm Rose	Barossa Valley, SA	12.0

BEER + CIDER ON TAP

XXXX Gold	285ml 6.0	425ml 8.5
White Rabbit Pale Ale		
Hahn Super Dry		
Kosciuszko Pale Ale	285ml 7.5	425ml 10.5
Kirin Megumi First Press		
James Squire Orchard Crush Apple Cider	285ml 8.5	425ml 11.5

AUSTRALIAN + IMPORTED BEERS

James Boag's Light	8.0
XXXX Bitter	8.5
Crown Lager	9.5
Burleigh Brewing 'Big Head' No Carb Lager	9.5
Burleigh Brewing 28 California Pale Ale	9.5
Mountain Goat Organic Steam Ale	10.5
White Rabbit Dark Ale	10.0
Newstead Brewery Liquid Amber Ale	10.0
Stone & Wood Pacific Ale	11.0
Asahi (Japan)	9.5
Heineken (Holland)	9.5
Corona (Mexico)	9.5
Alhambra Reserva 1925 (Spain)	10.5
Peroni Nastro Azzurro 5.2 (Italy)	9.5
Peroni Leggera 3.5 (Italy)	9.0



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GROUP MENU



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TO SHARE

Summit Grazing Platters w' artisan meats, crusty sour dough, olives, cornichons, balsamic onions, fire roasted peppers, smoked whipped butter

MAIN COURSE

Huon Tasmanian Salmon w' cauliflower fondant, roasted corn salsa, watercress, Jerusalem artichokes leaves (GF)

Glasshouse Mountains Roasted Chicken Breast w' pearl cous cous, buttered pecans, truss tomato, cranberries, chermoula dressing

Porterhouse 250g *Thousand Guineas shorthorn 130 day grain fed, Toowoomba feedlot SE QLD* w' sautéed potatoes, braised sprouts, burnt onions and potted jus (GF)

Noosa Hinterland Mushrooms w' soba noodle, enoki mushroom, tatsoi leaf, hoisin liquor (V)

DESSERT

Passionfruit Bombe w' passionfruit curd, coconut meringue, pineapple sherbet, apple pearl, elderflower jelly (GF)

Warm Poached Spiced Fruits w' orange roasted quince, prunes, gingerbread ice cream, pistachio biscotti, vanilla mascarpone

Flourless Chocolate Marquise w' raspberry preserve & Kingaroy peanut ice cream, salted caramel popcorn (GF)

3 Courses 69.5 per person

2 Courses 55.5 per person (shared platter + main)

ADD TO YOUR PACKAGE

Crusty Sour Dough	w' e.v.o.o & Egyptian spice	7.5
	w' e.v.o.o & smoked soy	7.5

Cheese Board

Selection of local artisan cheese's w' quince past, lavosh, pear, Iranian fig

2 cheese	17.0
3 cheese	21.0
4 cheese	25.0

Espresso Coffee or Tea served w' chocolates from 3.9

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HIGH TEA





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Tiered Platter
of Ribbon Sandwiches

Selection of Scrumptious
Hot Savouries

Fresh, Fluffy Scones
w/ whipped cream and country preserves

Decadent Sweets

Choose (1) Complimentary
Coffee or Tea

Giancarlo Coffee

- | | |
|--------------------|-------------------|
| ○ Café Latte | ○ Cappuccino |
| ○ Chai Latte | ○ Mochacino |
| ○ Flat White | ○ Double Espresso |
| ○ Ristretto | ○ Long Black |
| ○ Short Macchiato | ○ Vienna Coffee |
| ○ Double Macchiato | ○ Piccolo |

Temple Two Teas

- | | |
|---------------------|----------------|
| ○ English Breakfast | ○ Chamomile |
| ○ Earl Grey | ○ Green |
| ○ Peppermint | ○ Marsala Chai |
| ○ Sencha | |

35.0 per person

MOET HIGH TEA
includes a glass of Moët & Chandon
45.0 per person