

..... *Something to Share?*

Chef's Antipasto Platter \$18.90

a selection of marinated vegetables, imported olives,
capsicum tapanade, smoked tomato and almond dip
and toasted parmesan bread.

Spice Up Your Platter w ...

Smoked Kangaroo, Hot Salami or Balsamic Octopus, add . \$6.00
Tasmanian Smoked Salmon, add . \$7.00

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Appetiser Platter \$19.90 per person

A mix of our most popular starters.

Homemade Baby Spring Roll, Corn & Zucchini Fritter,
Seared Deep Sea Scallop, Chilled Mooloolaba Ocean Prawn,
Harissa Lamb and Parmesan Toast

(minimum of 2 people)

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Accompaniments

Turkish Loaf w dukkah & virgin olive oil.	\$ 6.90	Homemade Baby Spring Rolls filled w vegetables & served w sweet chilli sauce. 6 per serve.	\$12.90 v
Turkish Loaf & Assortment of Dips beetroot, Moroccan walnut and capsicum tapanade.	\$14.90	Chunky Chips twice cooked chunky chips, served w a shot of garlic mayo.	\$ 8.90
Corn & Zucchini Fritters accompanied w a spicy tomato salsa.	\$ 8.90 v/G		

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Soup

Moroccan Lamb, Pumpkin & Chick Pea Soup w pistou and parmesan toast.	\$12.90
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Pastas

Bahmi Goreng Javanese fried noodles w beef, chicken, prawn & vegetables in a spicy sweet soy sauce.	Sm \$18.90	Lge \$27.90
Giant Ravioli of Buffalo Ricotta & Spinach in Tuscan tomato and basil coulis w crisp coppa and shaved parmesan.	Sm \$20.90	Lge \$31.90

V = Vegetarian / G = Gluten Free
Dishes marked can be modified. Please ask your waiter.

Entrees

Any entree can be served as a larger size for a main course

Crispy Fried Quail dry rubbed with sumac. On rose water and mint infused couscous, watermelon and cress salad.	\$19.90
Seared Deep Sea Scallops served on Asian rice noodles w fine vegetables, topped w coriander and cashew nut pesto.	\$20.90
Harissa Lamb warm slices of Harissa infused lamb rump, Middle Eastern eggplant salad of red onion, pine nuts, coriander and mint.	\$21.90 G
Confit of Victorian Ocean Trout on a salad of white & pink witlof, asparagus, orange segments in a creamy citrus dressing infused w Indian spices, salmon pearls.	\$22.90 G
Chilled Mooloolaba Ocean Prawns on an Asian salad w green papaya and a Thai dipping sauce.	\$20.90 G
Pan Fried Swordfish Piccatas on tomato and basil concasse, sautéed broccolini and crisp straw potatoes.	\$19.90
Vegetable Stack oven roasted marinated eggplant, zucchini, capsicum and field mushroom topped w Bocconcini cheese & rocket leaves. Accompanied by capsicum tapanade, basil and balsamic oil and parmesan toast.	\$17.90 v

Port Stephens Oysters ½ Doz \$18.90 1 Doz \$26.90

Served to your choice of:
Natural - *with Keeta caviar*
Kilpatrick - *bacon, tomato & Worcestershire*

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Brisbane
LOOKOUT
MT COOT-THA

Summit
RESTAURANT

Fountain View
FUNCTION ROOM

Main Courses

Crisp Skin Atlantic Salmon Steak <i>A Summit Favourite!</i> on a bed of creamy potato mash, wilted English spinach and tomato and chilli jam.	\$33.90
Grilled Wagyu Rump Steak (300g) sautéed diced potatoes, green peas, bacon w caramelised onion compote and red wine reduction.	\$37.90 G
Grilled Breast of Chicken served on cous cous w roasted vegetables and coriander pomegranate molasses and minted yoghurt.	\$30.90
Grilled Salt Water Barramundi on a Spanish chorizo sausage and green capsicum risotto and a sundried tomato, caper and artichoke salsa w balsamic reduction.	\$30.90 G
Oven Roasted Lamb Rump infused w rosemary oil, served on green olive mash w sweet pepper and cheese fritter and zucchini sautéed in tomato coulis.	\$32.90
Grilled Queensland Hereford Beef & Moreton Bay Bug sliced Hereford tenderloin and a grilled Moreton Bay Bug tail on two garlic mash, steamed Bok Choy, w caramelised onion and red wine sauce	\$39.90 G
Char Grilled Highland Pork Loin Steak on sweet potato lyonnaise and wilted Ruby Chard, accompanied by a spicy pear and apple compote.	\$32.90 G

Side Serves for Your Selection

Baby Roast Potatoes with garlic, capsicum & rosemary.	\$6.50 V/G	Fresh seafood, grilled with garlic butter, lemon juice and fresh herbs.
Great Greens zucchini, beans, snowpeas and broccoli in lemon & sea salt.	\$8.90 V/G	Tasmanian Scallops \$13.90
Summit Salad wedges of sweet Iceberg lettuce on bitter radicchio with cherry tomatoes, Ligurian black olives, cucumber and feta cheese in balsamic vinaigrette.	\$9.90 V/G	Gulf Prawn Tails \$14.90
		Cape Cleveland Bug Tail \$15.90

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'One Bill Per Table'

Something Sweet to Share?

Sweet Indulgence Plate \$15.90 v

Can't decide? Indulge with a decadent mix of ..

Cardamon Brulee, Passionfruit Cheesecake, Chocolate Chip Cookie Cup and Strawberry Vacherine

Apple Charlotte	\$13.90 v
apple custard surrounded w poached apple, set on shortbread w cinnamon anglaise.	
Cardamon Brulee	\$13.90 v
w Armagnac prunes and cinnamon tuille.	
Imperial Austrian Doughnut	\$13.90 v
filled w chocolate and served w berry compote and white chocolate anglaise.	
Chocolate Chip Cookie Cup	\$13.90 v
filled w espresso icecream, topped w warm chocolate fudge.	
Passionfruit Cheesecake	\$13.90 v
w strawberry and orange compote and Cointreau anglaise.	
Strawberry Vacherine	\$13.90 vG
meringue nest filled with whipped cream & fresh strawberries covered in chocolate sauce. <i>A long time favourite!</i>	
Chocolate Indulgence	\$18.90 v
<i>A Chocolate Lovers Delight!</i> chocolate fudge cake with bitter chocolate mousse and triple chocolate icecream served on a pool of chocolate mud.	

Australian Cheese Platter \$20.90

a selection of Award Winning cheese served with ciappe bread and quince paste.

- 40g **Maffra Premium Cheddar** – a fine cheese with a buttery texture that has a distinct bite.
- 40g **Milawa King River Gold** – characterised by a rusty-golden coloured rind and it's 'piquant' nose.
- 40g **Tarago River Triple Cream** – a richer Brie style, very buttery in texture.

Coffee & Tea served with chocolates

Cappuccino	\$3.90	Lipton Specialty Teas	\$3.90
Flat White	\$3.90	◆ English Breakfast	◆ Camomile
Café Latte	\$3.90	◆ Earl Grey	◆ Green
Espresso	\$3.90	◆ Peppermint	◆ Darjeeling & Chi
Macciatto	\$3.90		
Vienna	\$3.90		
Hot Chocolate	\$3.90		
<i>'with marshmallow & cream'</i>			

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