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# the SUMMERHOUSE

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🍷 BRUNCH MENU 🍷

## THE SUMMERHOUSE BRUNCH

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Available Saturday, Sunday & PH 11:30am to 3:00pm

### *Coffee*

|                                   |      |
|-----------------------------------|------|
| <b>Espresso</b>                   | 4    |
| <b>Macchiato</b>                  | 4.50 |
| <b>Long Black</b>                 | 5    |
| <b>Flat White</b>                 | 6    |
| <b>Café Mocha</b>                 | 6.50 |
| <b>White Mocha</b>                | 6.50 |
| <b>Café Latte</b>                 | 6    |
| <b>Cappuccino</b>                 | 6    |
| <b>Affogato</b>                   | 7    |
| <b>Signature Wildflower Latte</b> | 6.50 |
| <b>Chai Latte</b>                 | 6.50 |
| <b>Matcha Latte</b>               | 6.50 |
| <b>Caramel Latte</b>              | 6.50 |
| <b>Hazelnut Latte</b>             | 6.50 |
| <b>French Vanilla</b>             | 6.50 |
| <b>Hot Chocolate</b>              | 6.50 |
| <b>Babycino</b>                   | 5    |

### *Milkshakes & Yoghurt*

|                           |   |
|---------------------------|---|
| <b>Chocolate Shake</b>    | 8 |
| <b>Strawberry Yoghurt</b> | 8 |

### *Fizzy*

|  |   |
|--|---|
| <b>Coke</b>  | 6 |
| <b>Coke Zero</b>                                     | 6 |
| <b>Sprite</b>  | 6 |
| <b>Double Dutch Cucumber &amp; Watermelon Cooler</b> | 8 |
| <b>Double Dutch Cranberry Tonic Water</b>            | 8 |

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### *Beer*

|                                  |    |
|----------------------------------|----|
| <b>Corona Extra (Pale Lager)</b> | 13 |
| <b>Asahi Dry (Rice Lager)</b>    | 13 |
| <b>Asahi Black</b>               | 13 |
| <b>Kronenbourg 1664 Blanc</b>    | 13 |

### *White Wine*

|   | Glass | Bottle |
|---|-------|--------|
| <b>Mount Nelson   Marlborough, New Zealand</b><br>Sauvignon Blanc | 14    | 70     |
| <b>Robert Mondavi Twin Oaks   California, USA</b><br>Chardonnay   | 14    | 70     |

### *Red Wine*

|   |    |    |
|---|----|----|
| <b>Montes Limited Selection   Casablanca Valley, Chile</b><br>Pinot Noir              | 14 | 70 |
| <b>Woodstock   McLaren Vale, Australia</b><br>Shiraz, Cabernet Sauvignon, Tempranillo | 14 | 70 |

### *Sparkling*

|   |    |    |
|---|----|----|
| <b>Zardetto   Prosecco Brut DOC   Italy</b> | 14 | 70 |
| <b>Scanavino   Moscato D'Asti   Italy</b>   | 14 | 70 |

### *Rosé*

|  |    |    |
|--|----|----|
| <b>Chateau de Berne Esprit Mediterranee Rose</b><br>Cinsault, Grenache, Carignan, Cabernet Sauvignon | 14 | 70 |
|--|----|----|

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THE SUMMERHOUSE FARMS  
COMMUNAL BRUNCH

**\$48<sup>++</sup>** per person  
Min. 2 pax

*Appetiser*

*(Sharing, choose 1 per pax)*

**Australian Avocado with Truffle Pecorino**  
**Chicken Confit and Soft Poached Onsen Egg**  
**Moroccan Eggplant**  
**Creamy Abalone Mushroom Soup**

*Main*

*(Choose 1 per pax)*

**US Prime Short Rib Hash**  
**Mud Crab Omelette**  
**Gravadlax Bagel**  
**Pan Seared Seabass**  
**Miso Shitake Linguine**  
**Poulet**  
**Wagyu Burger**  
**Mayura Brisket (+ \$15)**  
**Whole Snapper (+ \$15)\***

\*Serving for 2 pax

*Dessert*

*(Sharing, every 2 pax choose 1)*

**Balinese Chocolate Ice Cream**  
**Yoghurt and Strawberries**  
**Pear Clafoutis**

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### FREEDOM EGGS

Ethical cage free eggs

#### **Chicken Confit And Soft Poached Onsen Egg 18**

Butter Head Lettuce | Cherry Tomatoes | Chicken Confit |  
Parmesan Crouton

#### **Australian Avocado With Truffle Pecorino 14**

+ Three Grilled Fresh Prawns 8

Australian Avocado | Ikura Caviar | Truffle Pecorino | Sous Vide Egg Yolk |  
Chia Seed Cracker

#### **Us Prime Short Rib Hash 28**

Pickled Short Rib And Potato Hash | Fried Egg

#### **Gravadlax Bagel 22**

+ Bacon 4

Ocean Trout Gravadlax | Asparagus | Soft Poached Onsen Egg |  
Smoked Hollandaise | Toasted Bagel

#### **Mud Crab Omelette 24**

Hand-picked Fresh Mud Crab Meat And Spring Onion Omelette |  
Kampot Peppercorn Beurre Noisette | Toasted Rye Bread

#### **Open Portobello Mushroom Tart 18**

Roast Portobello Mushroom And Thyme Tart | Cameron Highland Tomato Salad

### SEAFOOD CULTURE

Local purveyor of sustainable fish and shell fish

#### **Pan Seared Seabass 26**

Grilled Broccoli and Baby Potatoes | Seaweed Hollandaise

#### **Miso Shiitake Linguine 22**

+ Three Grilled Fresh Prawns 8

Handmade Linguine | Braised Shiitake | Miso Cream | Grilled Sweet Corn  
Spring Onion | Sous Vide Poached Egg | Lemon-zest | Fried Sakura Ebi

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### MONS ARTISANAL CHEESE

French national treasure, fromager Herve Mons specially curated selection of artisanal cheeses

#### **Baked Smoked Mons Camembert 30**

Truffle | Endives | Sourdough

(Serves 2 Pax)

#### **Wagyu Cheese Burger 'BLT' 28**

Wagyu Pattie | Melted Comte Cheese | Vine Tomato | Bacon |  
Sourdough Bun | Vegetable Crisps

#### **Moroccan Eggplant 14**

Goat Cheese | Leek Ash | Coriander | Crouton

### SUMMER FRESH

Fresh and clean flavours enhanced with ingredients from the Summerhouse edible garden

#### **Hot Smoked Scottish Salmon 32**

Tea Smoked Loch Fyne Salmon | Kale | Hibiscus | Avocado |  
Cameron Highland Tomato | Furitake

#### **Sweet Potato Leaves 14**

Freshly Picked Sweet Potato Leaves From The Garden |  
Wood Fired Zucchini And Asparagus | Green Olive

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### SUMMER WEEKEND ROASTS

Served With Roast Organic Root Vegetables, Duck Fat Potatoes  
Selection Of Sauces And Condiments

**Free Range French Poulet 28**

**100 Hour Cooked Mayura Wagyu Brisket Mbs 9+ 45**

**Whole Red Snapper 65**

**Duck Leg Confit 34**

**Slow Cooked Iberico Fermin Pork Collar 34**

**Creamy Abalone Mushroom Soup 9**

### DESSERTS

**Yoghurt & Strawberries 14**

Elderflower Yoghurt Sorbet | Mint Jelly | Crispy Yoghurt |  
Honeycomb | Fresh Strawberries

**Balinese Chocolate Ice Cream 14**

Vanilla Custard | Hazelnut Cookie

**Pear Clafoutis 14 \***

William Pear | Almond Flakes | Crème Fraiche | Custard  
*please allow for 15 minutes preparation from the time of order\**

**Cake Selection 7.50**