

<b>Summerhill House Soup</b> 	9	<b>Country Style Charcuterie</b>	21
daily soup, organically made, Mediterranean inspired <i>Pairing, choose your wine through rose coloured glasses</i>		pickled vegetables, garden fruit preserves, fresh bread, olives, candied nuts    Add cheese    14 <i>Pairing 2020 Alive Organic Rosé</i>	
<b>Cauliflower Shawarma</b>  	14	<b>Catalan Fish Stew</b> 	32
cucumber, roasted chickpeas, green tahini, garden greens Add Flat Iron Steak    12    Add Seared Tuna    11 <i>Pairing 2019 Summerhill Vineyard Riesling</i>		clams, prawns, snapper, potatoes, smoked tomato broth, roasted almonds <i>Pairing 2013 Reserve Barrel Merlot</i>	
<b>Summerhill Greek Salad</b>  	14	<b>Shrimp Puttanesca</b>	31
greek style salad, feta cheese, fresh herbs Add Flat Iron Steak    12    Add Seared Tuna    11 <i>Pairing 2020 Syrah-Malbec Rosé</i>		white wine, garlic, tomatoes, olives, capers, organic pasta, garden pesto <i>Pairing 2018 Ehrenfelser</i>	
<b>Calamari Vegan</b>  	16	<b>Tofu Saganaki</b>  	27
fried battered oyster mushrooms, tzatziki, pickled vegetables <i>Pairing 2016 Marechal Foch</i>		tomatoes, white wine, peppers, garlic, parsley, olive oil, salted almond cheese, fennel <i>Pairing Cipes Brut</i>	
<b>Sautéed Clams &amp; Chorizo</b> 	18	<b>Market Cut</b> 	MP
white wine, tomatoes, roasted garlic, capers, shallots <i>Pairing 2012 Cipes Blanc de Blanc</i>		Summerhill buys whole cows and features different cuts from the cow, served with buttered new potatoes, garden vegetables <i>Pairing 2018 Organic Merlot</i>	
<b>Garden Antipasto</b> 	15	<b>Lamb Sirloin</b> 	37
mushrooms, olives, zucchini, peppers, cauliflower, onions, tomatoes, bread Add Seared Tuna    11 <i>Pairing 2018 Heritage Series Baco Noir</i>		spiced lentils, garden vegetables, minted nettle puree <i>Pairing 2018 Cabernet Franc</i>	
<b>Bresaola "Carpaccio"</b>	19	<b>Black Sesame Harira</b> 	28
capier aioli, truffle pecarino, garden micro greens, fresh sliced apples, lemon oil <i>Pairing 2018 Cabernet Franc</i>		spiced red lentils, chick peas, tomato, phyllo, garden greens <i>Pairing 2018 Summerhill Vineyard Grüner Veltliner</i>	
<b>Warm Scallops &amp; Algerian Curry</b> 	24	<b>Pork Belly Gnocchi</b>	32
curry, minted cashews, pork belly, garden pea shoots <i>Pairing 2018 Ehrenfelser</i>		bacon cream sauce, fine herbs, wilted greens <i>Pairing 2018 Alive Organic Red</i>	
 <b>VEGAN option</b>  <b>GLUTEN FREE</b>		<b>Marrakesh Game Hen (for 2)</b> 	65
*Tax & Gratuity not included. For tables of 6 people (or same group multi-tables), an 18% gratuity will be added to your bill.		spiced fruit chutney, caraway rice, garden vegetables <i>Pairing 2019 Summerhill Vineyard Riesling</i>	

The Bistro is on a constant journey to source the best organic ingredients from local farms but what is truly special and full of flavour, is the organic produce from our own on-site year-round Garden. These ingredients are transformed into this menu, with respect and care.