COLD BEVERAGES
Santa Vittoria
330ml
3.9
Chinotto • Limonata • Blood Orange • Aranciata • Aranciata Rossa
Juice Selection
Orange
Sweetened
| Unsweetened
5.0
Pineapple 5.0
Apple
5.0
Tomato 5.0
Mountain fresh
Tropical • Apple & Mango • Apple & Guava • Apple & Pear • Apple & Passionfruit

SPARKLING BREAKFAST
Enhance your breakfast or start of the day with a glass of champagne!
Chain of Fire 8 | 39.9
The Lane Lois Blanc de Blanc 9.9 | 43.9
Howard Vineyard 9 | 40.9

Available Monday to Friday
9.00am - 11.30am
Saturday & Sunday
8.30am - 11.30am

Please order at café counter & quote your table number, food will be delivered to your table.
Public holiday surcharge 10%
Take away food surcharge $1
Coffee surcharge 20c

THE SUMMIT
Adelaide’s Highest Peak

Breakfast

Toast
Locally sourced Adelaide Hills artisan bread & butter with your choice of Vegemite, Honey or Beerenburg Jam V 9.0

Fruit Toast
Two slices of thick fruit bread served with butter & Beerenburg Jam V 9.0

Ham & Cheese Croissant
Barossa Valley ham with tasty cheese in a warm baked croissant 8.9

Bircher Muesli
Chef’s recipe of oats, dried fruit, roasted nuts with natural yoghurt & wild berries V N 13.9

Buttermilk Pancakes
Two house made pancakes with your choice of wild berries & double cream or maple syrup & bacon 15.9

Belgian Waffles
Served with your choice of chocolate & cream V 16.9 or maple syrup & bacon 19.9

V Vegetarian GF Gluten Free N Contains Nuts

Please Note:
We only use Adelaide Hills Free Range Eggs
Gluten Free Bread is available - add 4.5
Consult staff if you have any Food Allergies

Available Monday to Friday
9.00am - 11.30am
Saturday & Sunday
8.30am - 11.30am

Eggs on Toast
Two eggs, cooked to your liking, served on toasted locally sourced Adelaide Hills Artisan Bread V 16.9

Summit Big Breakfast
Two eggs, cooked to your liking, with Barossa bacon, Italian pork sausage, slow roasted tomato, buttered mushrooms, hash browns & toasted locally sourced Adelaide Hills Artisan Bread 19.9

Eggs Benedict
Two poached eggs on Traditional English Muffins with choice of buttered mushrooms or sautéed baby spinach V 18.9 Barossa Ham 18.9 or smoked salmon 20.9

Breakfast Focaccia
Two fried eggs, Barossa bacon, tasty cheese, smoky BBQ sauce 15.9

Rustic Fritter Stack
Corn, capsicum and mushroom fritters served with sautéed mushrooms, poached eggs & Beerenburg tomato relish V 18.9

Additional Sides
Eggs 2.5 Slow Roasted Tomato 3.0 Wilted Spinach 4.0 Buttered Mushrooms 4.0 Hash browns 5.0 Barossa Bacon 5.0 Italian Pork Sausages 6.0 Smoked Salmon 6.5

Hot Beverages
Cappuccino Cup 4.0 Mug 5.0 Latte Cup 4.0 Mug 6.0 Flat White Cup 4.0 Mug 5.0 Long Black Cup 4.0 Mug 5.0 Macchiato 4.0 Hot Chocolate Cup 4.0 Mug 5.0 Additional’s Marshmallows 50c Flavours 90c Extra Shot 1.0 Soy or Almond Milk 1.0 Tea Selection English Breakfast • Earl Grey Peppermint • Green • Chamomile Cup 3.2 Mug 3.5 Pot 6.8 Gourmet Drinks Vienna Coffee Black or White 6.5 Spiced Chai Cup 5.9 Mug 6.9

Cold Beverages
Santa Vittoria 330ml 3.9 Chionotto • Limonata • Blood Orange • Aranciata • Aranciata Rossa
Juice Selection
Orange Sweetened | Unsweetened 5.0 Pineapple 5.0 Apple 5.0 Tomato 5.0 Mountain Fresh 4.9 Tropical • Apple & Mango • Apple & Guava • Apple & Pear • Apple & Passionfruit

Cold Beverages
Milk Shakes 6.9 Vanilla • Strawberry • Chocolate • Lime • Banana • Hazelnut • Caramel Iced Drinks Iced Coffee 6.9 Iced Chocolate 6.9 Liptons Iced Tea Selection 5.0 Summit Homemade Iced Tea 6.9 Ask Staff for Today’s Flavour Soft Drinks / Juices Coca-Cola Range 600ml 4.9 375ml 3.3 Nippy’s Ginger Beer 4.9 Powerade 5.0 Water Spring Bottled Water 600ml 4.0 750ml 5.0 Coconut Water 250ml 5.0 Santa Vittoria Sparkling 600ml 4.9 750ml 9.5

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Chain of Fire 8 | 39.9
The Lane Lois Blanc de Blanc 9.9 | 43.9
Howard Vineyard 9 | 40.9

T +61 8 8339 2600
E enquiries@mountlofysummit.com
W mountlofysummit.com
Snack or Share

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>GARLIC BREAD [3 SLICES]</td>
<td>V 5.9</td>
</tr>
<tr>
<td>CHEESY GARLIC BREAD [3 SLICES]</td>
<td>V 6.9</td>
</tr>
<tr>
<td>CHUNKY CHIPS WITH TOMATO SAUCE</td>
<td>V GF 9.9</td>
</tr>
<tr>
<td>SEASONED WEDGES</td>
<td>V 12.9</td>
</tr>
<tr>
<td>TOMATO BRUSCETTA</td>
<td>V 15.9</td>
</tr>
<tr>
<td>SALMON BRUSCETTA</td>
<td>V 17.9</td>
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<tr>
<td>TRIO OF DIPS</td>
<td>V 18.9</td>
</tr>
<tr>
<td>SOUTHERN FRIED CHICKEN</td>
<td>V 19.9</td>
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<tr>
<td>QUINOA</td>
<td>V 20.9</td>
</tr>
<tr>
<td>GREEK LAMB</td>
<td>V 20.9</td>
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<tr>
<td>LOFTY LAMB</td>
<td>V 21.9</td>
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Salads

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>TRI COLORED QUINOA WITH ROASTED ALMONDS, WILD ROCKET, RED ONION, DANISH FETTA, SUNDRIED TOMATO, DRIZZLED WITH GARLIC INFUSED OLIVE OIL &amp; ITALIAN GLAZE</td>
<td>V GF N 20.9</td>
</tr>
<tr>
<td>GREEK LAMB</td>
<td>V 20.9</td>
</tr>
<tr>
<td>LOFTY LAMB</td>
<td>V 21.9</td>
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Mains

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>SOUP</td>
<td>V 15.0</td>
</tr>
<tr>
<td>QUICHE LORRAINE</td>
<td>V 21.9</td>
</tr>
<tr>
<td>LASAGNA</td>
<td>V 22.9</td>
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<tr>
<td>CURRY OF THE DAY</td>
<td>V 24.9</td>
</tr>
<tr>
<td>FISH 'N' CHIPS</td>
<td>V 26.9</td>
</tr>
<tr>
<td>SMOKEY BBQ PORK RIBS</td>
<td>V 28.9</td>
</tr>
<tr>
<td>CHICKEN SCHNITZEL</td>
<td>V 30.9</td>
</tr>
<tr>
<td>SUMMIT GRAZING PLATTER</td>
<td>V 39.9</td>
</tr>
<tr>
<td>HAM &amp; PINEAPPLE</td>
<td>V 19.9</td>
</tr>
<tr>
<td>MARGARITA</td>
<td>V 19.9</td>
</tr>
<tr>
<td>PEPPERONI</td>
<td>V 20.9</td>
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<tr>
<td>LOFTY LAMB</td>
<td>V 21.9</td>
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</tbody>
</table>

Additional Sauces

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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<tbody>
<tr>
<td>TARTARE</td>
<td>V 2.0</td>
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<tr>
<td>LEMON WEDGE</td>
<td>V 2.0</td>
</tr>
<tr>
<td>TARTELE</td>
<td>V 2.0</td>
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<tr>
<td>SWEET CHILLI</td>
<td>V 2.5</td>
</tr>
<tr>
<td>SOUR CREAM</td>
<td>V 2.5</td>
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<tr>
<td>GRAVY</td>
<td>V 2.5</td>
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<tr>
<td>PEPPER GRAVY</td>
<td>V 2.5</td>
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<tr>
<td>MUSHROOM GRAVY</td>
<td>V 2.5</td>
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Kids

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<tr>
<th>Item</th>
<th>Price</th>
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<tbody>
<tr>
<td>CHICKEN BREAST NUGGETS</td>
<td>V 15.9</td>
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</tbody>
</table>

Further details:
- Snack or Share: Garlic Bread [3 slices] V 5.9, Cheesy Garlic Bread [3 slices] V 6.9, Chunky Chips with Tomato Sauce V GF 9.9, Seasoned Wedges with Sour Cream & Sweet Chilli V 12.9, Tomato Bruschetta (Locally Sourced Adelaide Hills Artisan Bread, Topped with Herbed Tomato and Red Onion, Crumbled Danish Fetta, Wild Rocket & Italian Glaze) V 15.9, Salmon Bruschetta (Locally Sourced Adelaide Hills Artisan Bread, Topped with Smoked Salmon, Udder Delights Basil Infused Cream Cheese, Herbed Tomato & Red Onion, Wild Rocket & Italian Glaze) V 17.9, Tri of Dips (A Selection of Three Housemade Dips Served with Char Grilled Flat Bread) V 18.9, Southern Fried Chicken (Chicken Tenderloins Coated in a Light Southern Flour, Served with Chunky Chips & Ranch Dipping Sauce) V 19.9, Salads: Quinoa (Tri Colored Quinoa with Roasted Almonds, Wild Rocket, Red Onion, Danish Fetta, Sundried Tomato, Drizzled with Garlic Infused Olive Oil & Italian Glaze) V GF N 20.9, Roasted Vegetable & Pearl Cous Cous (Roasted Baby Beetroot, Red Onion, Zucchini & Capsicum with Baby Spinach, Pearl Cous Cous & Roasted Pine Nuts) V GF 20.9, Greek Lamb (Marinated Lamb [Warm] with Tomato, Cucumber, Red Onion, Danish Fetta, Kalamata Olives, Mesculin Lettuce & House Made Tatziki with Warm Tortilla) V 21.9, Chicken Foccacia (Chicken, Tasty Cheese, Guacamole, Baby Spinach & Mayonnaise) V 13.9, Chicken Schnitzel (Marinated Lamb with Warm Tomato, Cucumber, Red Onion, Danish Fetta, Kalamata Olives, Mesculin Lettuce & House Made Tatziki with Warm Tortilla) V 21.9, Summit Grazing Platter (Serves 2-4 Persons: Barossa Cured Prosciutto, Pepperoni & Ham, Chicken and Almond Pate, Marinated Olives, Sundried Tomatoes, Salted Roasted Nuts, Udder Delights Brie, Crispy Chorizo, Duo of Dips, Southern Fried Chicken Tenderloins, Grilled Flat Bread, Grissini Sticks) V 39.9, Pizza 10” (Ham & Pineapple: Napoletana Sauce, Mozzarella, Barossa Ham, Diced Pineapple) V 19.9, Margherita (Napoletana Sauce, Mozzarella, Diced Tomato Topped with Basil Drizzle) V 19.9, Pepperoni (Napoletana Sauce, Mozzarella, Pepperoni) V 20.9, Lofty Lamb (Napoletana Sauce, Mozzarella, Marinated Lamb, Roasted Baby Beetroot, Red Onion, Zucchini, Capsicum) V 21.9, Kids (15.9) - Chicken Breast Nuggets with Chunky Chips & Garden Salad, Battered Butterfish with Chunky Chips & Garden Salad, Cheese Burger (Served with Chunky Chips), Ham & Pineapple Pizza (Served with Chunky Chips) V GF Gluten Free N Contains Nuts.

*Please ask our friendly staff for chef daily specials.*
WHITEs

Sparkling
CHAIN OF FIRE
SOUTH EAST AUSTRALIA 8 | 39.9
THE LANE LOIS BLANC DE BLANCS
ADELAIDE HILLS 9.9 | 43.9
HOWARD VINEYARD PINOT CHARDONNAY
ADELAIDE HILLS 9.0 | 40.9
RUMBALE SPARKLING SHIRAZ
COONAWARRA 44.9

MOScato
FIORE MOSCATO
MUDGEE NSW 8.9 | 39.9
GRANT BURGE [SPARKLING] MOSCATO
BAROSA 9 41

Riesling
DERWENT RIESLING
TASMANIA 9.9 | 43.9
APSTROPHIE
‘STONES THROW’ RIESLING
GREAT SOUTHERN WA 8.9 | 43.9
HEGGIES
EDEN VALLEY 9.9 | 43.9

Sauvignon Blanc
CHAIN OF FIRE SAUVIGNON/SEMILLON BLANC
WA 8 | 39.9
PARACOMBE
ADELAIDE HILLS 8.9 | 43.9
THE LANE BLOCK 10
ADELAIDE HILLS 9.9 | 43.9
PETALUMA
ADELAIDE HILLS 44.9
HOWARD VINEYARD ‘THE PICNIC’
ADELAIDE HILLS 44.9

Pinot Gris | Grigio
THE LANE BLOCK 2
PINOT GRIGIO
ADELAIDE HILLS 9.9 | 43.9
DEVIL STAIRCASE PINOT GRIS
CENTRAL OTAGO NZ 39.9

Chardonnay
CHAIN OF FIRE
SOUTH EAST AUSTRALIA 8 | 39.9
THE LANE BLOCK 1A
ADELAIDE HILLS 9 39.9

White Blends | Other Whites
MOLLIE & MERLE VERDEILHO
LANGHORNE CREEK 8 | 39.9
HENSCHKE
ELEANOR’S COTTAGE SSB
BAROSA | ADELAIDE HILLS 49

REDS

Pinot Noir
DEVILS STAIRCASE
CENTRAL OTAGO NZ 39.9
PIKE & JOYCE
ADELAIDE HILLS 49.9

Shiraz
BREMERTON ‘SELKIRK’
LANGHORNE CREEK 9.9 | 43.9
THE LANE BLOCK 5
ADELAIDE HILLS 43.9
FOUR IN HAND
BAROSA 9.9 | 43.9
ST HALLET ‘FAITH’
BAROSA 43.9
THE LANE ‘BASKET PRESS’
ADELAIDE HILLS 85

Cabernet Sauvignon
BREMERTON ‘COULTHARD’
LANGHORNE CREEK 9.9 | 41.9

PARACOMBE
ADELAIDE HILLS 9.9 | 43.9
JIM BARRY ‘COVER DRIVE’
COONAWARRA | CLARE VALLEY 43.9

WYNNS ‘BLACK LABEL’
COONAWARRA 47.9

Red Blends
CHAIN OF FIRE
SHIRAZ | CABERNET SAUVIGNON
SOUTH EAST AUSTRALIA 8 | 39.9
BREMERTON ‘TAMBLYN’
SHIRAZ | MALBEC/MERLOT
LANGHORNE CREEK 9.9 | 40.9

Other Varietals
GRANT BURGE ‘HILLCOT’ MERLOT
BAROSA 41.9
RUNNING WITH BULLS
TEMPRANILLO
BAROSA 44.9

THE SUMMIT
Adelaide’s Highest Peak

WINes LIST

ROSE

BREMERTON RACY ROSE
LANGHORNE CREEK 8.9 | 39.9
LUNA ROSA
ADELAIDE HILLS 8.9 | 39.9

DESSERT WINES & FORTIFIED

Stickies
YALUMBA ‘FDW’
BOTRYTIS VIOGNIER
EDEN VALLEY 9.5 375ML | 18 750ML
Fortified
PENFOLDS ‘BLUESTONE’ 10YR OLD
GRAND TAWNY
BAROSA 7.5 500ML
MORRIS RUTHERGLEN LIQUEUR TOKAY
RUTHERGLEN 9.9 500ML
PENFOLDS
GRANDFATHER PORT
BAROSA 14.9 500ML

Cognac
COURVOISIER V.S.O.P COGNAC
FRANCE 18 30ML
REMY MARTIN V.S.O.P COGNAC
FRANCE 20 30ML

Single Malts
OBAN 12YR OLD
WEST HIGHLANDS 18.9 30ML
GLENFIDDICH 12YR OLD
HIGHLAND 16.9 30ML
CHIVAS REGAL 12YR OLD BLEND
12.9 30ML

Beers

COOPERS LIGHT 7.9
COOPERS PALE ALE 8
COOPERS SPARKLING ALE 8.5
COOPERS CLEAR 8
COOPERS STOUT 8.2
CROWN LAGER 8.5
PIKES LAGER 9.2
KNAPSTEIN LAGER 9.2
STELLA ARTOIS 8.5
PERONI 8.5
CORONA 8.5

Ciders

HILLS CIDER CO. APPLE CIDER 9
HILLS CIDER CO. PEAR CIDER 9

SPIRITS

FULL RANGE OF SPIRITS AVAILABLE

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