

# ES SUMMAC

[A] PART OF  
ATLANTIC GROUP [v]  
OF COMPANIES

ATLANTIC GROUP [v]

DINNER  
MENU

## Atlantic Group [v] Menu Philosophy

With the culinary experience always top of mind, Atlantic Group [v]'s menus use the finest ingredients and techniques from around the world. From traditional styles to exotic flavour's, our menus become your experience and each is second to none. Our array of contemporary dishes and extensive wine lists are carefully designed to excite the diner's curiosity and crafted to make cuisine a defining feature.

Diet key – G Gluten free – N Nut free – D Dairy free – V Suitable for vegetarians

### Option One

*Canapés on arrival – Two pieces per person with two varieties (chef's selection)*

#### Entrée - please select one item

- Szechuan pepper calamari with a salad of mint and herbs, pineapple with sweet and sour sauce (G D N)
- Moussaka - lamb mince with eggplant, potato, zucchini and smoked béchamel sauce (N)
- Zucchini and haloumi fritters with garlic yoghurt dressing and petit salad (N)
- Spinach gnocchi with mild chorizo, roasted field mushroom and romesco sauce
- Chicken and corn dumplings with ginger, chicken broth and young leeks with XO sauce (D N)
- Sumac cured beef with wild watercress, Persian feta and peperonata (G N)

#### Main - please select two items to be served alternating

- Eggplant, date and spinach tagine with couscous and house made labne (NV)
- Chicken, date and pistachio tagine with roasted red capsicum, wild rice and baby coriander (G D)
- Braised lamb navarin, crushed peas, slow roasted roma tomato and toasted couscous (D N)
- Pumpkin and goats' curd pithivier, beetroot and pumpkin seed salsa, green salad (NV)
- Herb and almond crusted flat head with Greek style salad
- Beef sirloin with horseradish skordalia, wilted watercress and lemon cheek (G N)

#### Side Dishes - served with main course

- Garden salad with balsamic vinaigrette (G D NV)
- Steamed seasonal vegetables (G V NV)

*Dessert - please select either one item from the plated desserts or two from the sweet canapés*

#### Plated Dessert

- Cappuccino cheesecake with chocolate soil and chocolate cigar (NV)
- Rosewater panna cotta with ginger infused lychee and raspberry (G NV)
- Cinnamon chocolate mousse with poached pear and olive oil cake (G NV)
- Coconut sago pudding with cassis meringue and palm sugar tuile (NV)
- Roasted almond parfait with spiced crostoli (G V)

#### Sweet Canapés

- Chocolate mousse cup with griotte cherry (G NV)
- Lemon meringue pie (NV)
- Petit cupcakes (NV)
- Raspberry frangipani tartlet (V)
- Churros and chocolate (NV)
- Dark chocolate and hazelnut tart (V)
- White chocolate and lime fudge (V)
- Mini choc top ice cream (V)

To choose an alternating entrée or dessert served 50/50, please add \$4.00 per person per course

#### Menu also includes

- Warm Turkish rolls and first pressed olive oil served to each table
- Espresso coffee, T2 Tea and petit fours

## Option Two

*Canapés on arrival – Two pieces per person with two varieties (chef's selection)*

*Entrée – please select one item*

- House made potato with lemon and pea samosa, raisin puree, cucumber and yoghurt (N V)
- Peking duck with baby coriander, citrus salad and mottled soy sesame dressing (D N)
- House made pepper and beef sausage with a lightly smoked tomato fondue, wild rocket and toasted ciabatta (D N)
- Juniper braised lamb shoulder with dried olive, frisée lettuce and 10 year old balsamic (G D N)
- Berberie spiced prawns with smoked yoghurt, soft herb salad and kataifi pastry (N)
- Scallops with cauliflower puree, preserved lemon oil and soft herbs (G N)

*Main – please select two items to be served alternating*

- Roast chicken breast with truffled mash, asparagus, garlic aioli and soft herbs (G N)
- Pan seared Barramundi with chermoula braised mussels and skordalia (G D N)
- Victorian lamb rump with goats' cheese potato puree, dehydrated olive and lavender confetti and jus (G N)
- Tasmanian Salmon fillet with baby potatoes, sauce vierge and soft herbs (G D N)
- Beef sirloin, pommes mousseline and Tunisian spiced baby carrots (G N)
- Corn fed chicken tagine with toasted pearl couscous and green olive salsa (D N)

*Side Dishes – served with main course*

- Garden salad with balsamic vinaigrette (G D NV)
- Steamed seasonal vegetables (G V NV)

*Dessert – please select either one item from the plated desserts or two from the sweet canapés*

### Plated Dessert

- Cappuccino cheesecake with chocolate soil and chocolate cigar (N V)
- Rosewater panna cotta with ginger infused lychee and raspberry (G N V)
- Cinnamon chocolate mousse with poached pear and olive oil cake (G N V)
- Coconut sago pudding with cassis meringue and palm sugar tuile (N V)
- Roasted almond parfait with spiced crostoli (G V)

### Sweet Canapés

- Chocolate mousse cup with griotte cherry (G N V)
- Lemon meringue pie (N V)
- Petit cupcakes (N V)
- Raspberry frangipani tartlet (V)
- Churros and chocolate (N V)
- Dark chocolate and hazelnut tart (V)
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Menu also includes

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### Option Three

*Canapés on arrival – Two pieces per person with two varieties (chef's selection)*

*Entrée - please select one item*

Ras el Hanout spiced quail with pickled beetroot, Persian feta and pumpkin seeds (G N)

Wagyu beef bresaola with candied cherry tomatoes, buffalo mozzarella, wild watercress and 10 year old balsamic (G N)

Tuna sashimi served with crispy "8" spice pork belly, pickled green mango, grapefruit and sake vinaigrette (G D N)

Smoked salmon served in a hot dill blini with crème fraiche and crispy capers (G N)

Canadian scallops with a sauté of cabbage, pancetta and preserved lemon dressing (G D N)

Lamb cutlet with labne, couscous croquette and tabouleh salsa

*Main - please select two items to be served alternating*

Kingfish with chorizo, potato puree, asparagus, lemon and soft herbs (G N)

Roast best end of lamb with baby vegetables, Shiraz jus and soft herbs (G D N)

Market fresh fish fillet with middle eastern slaw, roasted kipfler chips and salsa rosa

Tagine braised duck with pearl cous cous, red onion and sumac salad and coriander (D N)

Corn fed chicken breast with confit thigh, savoy slaw and French fries (G N)

*Side Dishes - served with main course*

Garden salad with balsamic vinaigrette (G D NV)

Steamed seasonal vegetables (G V NV)

*Dessert - please select either one item from the plated desserts or two from the sweet canapés*

### Plated Dessert

Cappuccino cheesecake with chocolate soil and chocolate cigar (NV)

Rosewater panna cotta with ginger infused lychee and raspberry (G NV)

Cinnamon chocolate mousse with poached pear and olive oil cake (G NV)

Coconut sago pudding with cassis meringue and palm sugar tuile (NV)

Roasted almond parfait with spiced crostoli (G V)

### Sweet Canapés

Chocolate mousse cup with griotte cherry (G NV)

Lemon meringue pie (NV)

Petit cupcakes (NV)

Raspberry frangipani tartlet (V)

Churros and chocolate (NV)

Dark chocolate and hazelnut tart (V)

White chocolate and lime fudge (V)

Mini choc top ice cream (V)

To choose an alternating entrée or dessert served 50/50, please add \$4.00 per person per course

Menu also includes

Warm Turkish rolls and first pressed olive oil served to each table

Espresso coffee, T2 Tea and petit fours

## Side Dishes

*Additional sides and condiments selection available based on a per person price*

### Cold Sides - \$4.00 each

Witlof, chili, cucumber, white balsamic (G D NV)  
Savoy cabbage, parmesan and green chilli coleslaw (G NV)  
Radicchio, grapefruit, almonds (G DV)  
Chilled green beans, barrel aged feta (G NV)  
Green mango salad, with cashews and red nahm jim (G DV)

### Hot Sides - \$4.00 each

Potato puree, truffle oil (G NV)  
Kipfler chips with shaved garlic and thyme (G D NV)  
Broccolini (G D NV)  
Roast Dutch carrots, pumpkin seeds and feta (G NV)  
Roast chats, rosemary, garlic (G D NV)

### Hot Sides - \$3.50 each

French fries, café du Paris butter (G NV)  
Steamed rice (V D N)  
Steamed couscous (V D N)

### Condiments - \$2.00 each

#### Meat

Harissa  
Aioli  
Bearnaise  
Salsa verde  
Seeded mustard

#### Fish

Aioli  
Tartar sauce  
Salsa verde  
Lemon cheek  
Lime cheek