



SUMMIT

BAR & GRILL

ESTD 1928
De BORTOLI
FAMILY WINEMAKERS

Open 6 Days, closed Mondays
Tuesday-Sunday | Lunch 12pm-2pm | Dinner 5.30pm-8.30pm

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Entrées

Garlic Bread (cheesy garlic bread add 2) V	6/7
Bruschetta w/ tomato, basil, bocconcini and balsamic glaze V	11/12
Crispy Beer Battered Chips (make them dirty with cheese and bacon add 4) V	6.5/7.5
Sweet Potato Chips w/ aioli V	7/8
Korean BBQ Chicken Wings GF	12/13
Buffalo Wings w/ ranch dressing GF	12/13
Halloumi Chips w/ honey, pomegranate and rocket V,GF	14/15

Salads

Falafel Salad w/ crispy sweet potato, tomato, cucumber, raisins, brown rice and lemon tahini dressing V,GF	20/21
Grilled Chicken Summit Caesar w/ baby spinach, grilled chicken, bocconcini, avocado, bacon, croutons, egg and herbed aioli	20/21
Thai Beef Salad tender grilled rump or salt and pepper squid w/ asian herbs, chilli, lime, crispy noodles, peanuts and asian dressing	20/21

From the Ocean

Salt & Pepper Squid w/ asian slaw, wakame and nam jim GF	Entree - 14/15 Main - 23/24
Fisherman's Basket w/ garlic butter balmain bug, seared scallops, salt and pepper squid, beer battered fish, chips and salad	34/35
Crispy Skin Humpty Doo Barramundi w/ corn puree, sautéed greens, crispy chat potato and a lemon dill emulsion	27/28
Prawn, Scallop & Balmain Bug Linguini w/ lemon, diced tomato and fresh herbs	28/29
Beer Battered Market Fish w/ chips, salad and tartare	20/21

Summit Burgers

Beef Burger w/ lettuce, tomato, american cheese, pickle, beetroot and a tangy house carolina sauce	16/17
Buttermilk Fried Chicken Burger w/ jalapenos, maple bacon, slaw, double cheese and chipotle mayo	16/17
Falafel Burger w/ crispy sweet potato, avocado, beetroot relish, alfalfa sprouts, pickled carrot and satay V	16/17
Summit Steak Sandwich w/ beetroot, lettuce, cheese, tomato, grilled bacon, fried onion, house BBQ sauce & aioli	18/19

(Member's Price, Non-Member's Price)

Chef Suggestions

Slow Cooked Beef Brisket w/ crispy chat potatoes, sour cream, charred corn and slaw GF	25/26
Pulled Pork Burrito Bowl w/ charred corn salad, cheese, brown rice, lettuce, avocado and sour cream	25/26
Potato Gnocchi w/ roasted pumpkin, pesto, charred capsicum and baby spinach V	24/25
Angel Hair Pasta w/ blue swimmer crab, olive petals, parsley, garlic and lemon	25/26
Twice Cooked Pork Belly w/ pureed cauliflower, crispy kalettes and a port reduction GF	27/28

Summit Classics Local Foxground milk fed Black Angus beef

Rump 250g GF	24/25
Scotch Fillet 300g	31/32
Eye Fillet 200g GF	31/32
Crumbed Lamp Cutlets	27/29
Chicken Schnitzel	20/21
Veal Schnitzel	23/24
Chicken Parmigiana – traditional, hawaiian or mexicana	23/24
Veal Parmigiana	25/27
Choice of 2 of the following – creamy potato mash, crispy beer battered chips, house salad, steamed vegetables	
Choice of Sauces – gravy, pepper, dienne, mushroom	
Add ½ Balmain Bug 6 // Add Grilled Prawns (3) 6	

Kid's Menu under 12 years - 10

Chicken Snitzel & Chips // Napoli Linguini // Cheeseburger & Chips // Battered Fish & Chips

Coffee & Sweets

Tea 3 // Coffee 4
Milkshakes (chocolate, strawberry, vanilla) 6
Ice Cream with choice of Chocolate, Strawberry, Vanilla 6
Desert of the Week (ask our staff!) 12

Gluten Free Options Available – ask staff

Check blackboard
for our daily
Chef's specials!