

Breakfast (till 3pm)

Açaí Super Smoothie bowl with granola and seasonal fruits 17

Ancient Grain Porridge cooked in coconut milk and served with fresh banana, goji berries and spiced honey 16

Eggs on Toast served with house tomato relish 10

Summit Breakfast with bacon, kransky sausage, hash brown, portobello mushroom, and tomato served with eggs any style and toast 19

Eggs Benedict two poached eggs on a bed of buttered spinach, toasted bread, drizzled with hollandaise and your choice of (GF option on rustic sautéed potatoes)

Bacon 19

Salmon and celeriac remoulade 21

Mushroom and tomato 19



Paleo Baked Eggs mixed garden vegetables in rich tomato ragout served with butter beans, mushrooms and sautéed kale 21

Bagel served with cream cheese, garden salad, fresh tomato and your choice of either Bacon 19 / Salmon and celeriac remoulade 21

Belgium Waffles with crispy bacon, banana and maple syrup 21

Sides:

Bacon 6 / Eggs 5 / Half Avocado 4 / Hash Browns 2.5 / Kransky Sausage 3.5 / Salmon remoulade 8/ GF Toast 5 / Portobello Mushrooms 3.5 / Tomato 5 / Toast 5 / House made Hollandaise 2.5



All Day Menu

French Salad a classic salad with prosciutto, crostini, goat's cheese with house dressing sliced pear and toasted hazelnuts 22

Fish and Chips (GF available) beer battered fish and chips with aioli and garden salad 22

Pasta of the Day POA

Buffalo Chicken Wings marinated in house barbeque sauce served with crudité's ranch dressing 20

Moroccan Lamb Tagine with vegetables and couscous salad 24

Thai Beef Salad marinated beef slices served with house garden salad in a Thai dressing with crispy noodles 20 / vegetarian option fried tofu

Barbecue Pork Ribs slow roasted ribs served with rustic potatoes, coleslaw, pickles and house made barbecue sauce 26



Roots and Greens orange candied roasted carrot and beetroot salad with pumpkin, butter beans, sage atop marinated feta and hazelnut crumb and salsa Verde 24

7 Summits Burger premium house patties with crunchy lettuce, tomato, red onion, gherkin, beetroot, smoked cheddar, corn dusted bun, barbeque mayo and house relish. Served with fries 25

Katsu Chicken Tenderloins with rice, Japanese mayo, chiffonade lettuce, fresh tomato, red onion, sweet chilli and soy sauce 21

7 Summits Beef Sliders (3) pulled beef with pickled cabbage, fried shallots and barbeque mayo 20

Black Bao Prawns black steamed buns with sriracha slaw, tempura prawns, coriander and toasted sesame seeds 21



Pizza (ALL DAY) 9'/12'

Garlic Pizza Bread 14/22

Hawaiian ham, pineapple, mozzarella with house made Napoli sauce 16/27

Margarita house made Napoli sauce, tomatoes, mozzarella and basil pesto 16/27

Pepperoni mozzarella, house made Napoli sauce and pepperoni 16/27

BBQ Pulled Pork with house Napoli sauce, roasted capsicum, red onions, mozzarella and house barbeque sauce
18/28

Smoked Chicken house made Napoli sauce, mozzarella, Brie cheese and cranberry jam 18/28

Salmon Remoulade with house Napoli sauce, cream cheese topped with salmon and celeriac remoulade 18/28

Di Carne barbeque pulled beef and pork, smoked chicken, pepperoni with bacon mozzarella and house Napoli sauce
18/28

Vegetarian orange candied roasted carrot, beetroot, pumpkin, sage and marinated feta with
toasted hazelnut crumb 18/28



Rockgrill

Rockgrill dining is a unique experience where you cook on a 400 degree stone. All Rockgrill plates will be served with rustic potatoes tossed with fresh herb sea salt accompanied by seasonal vegetables tossed with maître d' butter.

Chicken Breast whole chicken breast served with hollandaise 28

Prime Beef 250g of prime beef with house made red wine Jus 30

Pork 200g of pork fillet with apple sauce 28

Lamb Rump with mint sauce 30

NOTE: Please be aware that these Rocks are extremely hot at 400 degrees and may cause burns or scalds if used incorrectly. Please don't touch!



From the Fryer

Curly Fries 11

French Fries 8

Kumara Fries 10

Wedges 15

Tempura Prawns 15

Broccoli and Cheese Bites 13

Jalapeno Bites 13



Kids Menu

Chicken Nuggets served with fries and tomato sauce 14

Hot Dogs mini hot dogs served with fries and tomato sauce 14

Fish n' Chips fish bites with fries and tomato sauce 14

Cheese Burger served with fries and tomato sauce 14

Mac and Cheese delicious macaroni and cheese 14

Bacon and Eggs with a hash brown and toasted bread 14

Healthy platter of crackers with fresh fruit and cheese 14

Kid's Pizza half small Hawaiian pizza with chips and tomato sauce 14



Desserts

Citron Glacée: Our own home made three berry lemon sorbet with freeze dried berries 14

Moulin Marron: Chocolate mousse with goji berries and chocolate soil 14

East Meets West: Dutch apple crumble pie with cardamom ice cream 14

Dante's Delight: Tiramisu cake with fresh fruit and coulis 14

In a French Café: Bread and butter pudding with crème anglaise and grilled fresh fruit 14

Broadway Baby: New York baked cheese cake with blue berry compote 14

7th Heaven: A delectable selection of the above desserts served on a platter for two 22



Soft Drinks

Pepsi 5.5

Pepsi max 5.5

7 up 5.5

Gatorade 6.5

Frank range 5.5

Ginger Ale 5

Mountain dew 5

NZ Natural 6

OVI range 5.5

Sparkling OH range 5

V can 5.5

V bottle 6

V large can 7

Fresh up range 6

McCoy range 5

Kids juices 5

Slushy 4.5

Soda 5

Frappes 8 (Chocolaté,
Vanillé, Mocca, Coffee)



Beers on tap 10 per glass and 35 per jug

Monteiths Pale ale, Monteiths Crushed Apple Cider, Monteiths Black, Monteiths RIPA Red and Monteiths Golden Lager

Bottled Beers 11

Heineken, Heineken Light, Sol, Tiger, Amstel Light,

Bottled Ciders 14.5

Watermelon and Lime, Strawberry Lime, Elderflower Lime, Raspberry Lime, Passionfruit Lime, Forest Berries, Lemon Lime

Monteiths Brewer Series 14.5

APA, Porter, Velvet Stout, IPA, Pilsner

Local Beers (Hallertau Brewers series) 12

Pilsner, Pale Ale and Granny Smith Cider



Bubbles

Mumm 750ml 96

Mumm 375ml 50

Deutz 200ml 20

Brancott 200ml Sav 11 or Brut 11

Low Alcohol

Stoneleigh lighter range (Rose, Sauvignon, Pinot Gris) 11/45

Sauvignon Blanc

Grayling Marlborough 11/45

Triple Bank Marlborough 12/50

Rose

Le Petite Rose Adelaide 11/45

The Ned Marlborough 12/48



Pinot Gris

Stoneleigh Marlborough 11/45 Tripple Bank Marlborough 12/50

Chardonnay

Vavasour Marlborough 14/69 Church Road Hawkes Bay 12/60

Shiraz

Double Barrel Jacobs Creek 14/69 Penfolds Koonunga 12/50

Pinot Noir

Stoneleigh Latitude Marlborough 11/45 Main Divide Canterbury 69



Cabernet Sauvignon

Pepperjack Barossa 12/50 Barossa Valley Estate 14/69

Merlot

Oyster Bay Hawkes Bay 14/69 Brookfield's Bunfoot Marlborough 12/50

7Summits provides a full bar service please enjoy responsibly

7 Summits will where possible try and cater to all dietary requirements, although we cannot guarantee this will be possible in all instances due to many different ingredients being used in our kitchen.

