

Enjoy your dining experience at 75UMMITS RESTAURANT & BAR.

A winter Alpine themed Restaurant & Bar is the perfect venue for group functions & events. With authentic schist walls, a roaring log fire and panoramic views of the slopes you can sit back and relax while our friendly 7Summits team take care of all your catering needs. 7Summits has a number of dining options to choose from, including Light Lunch, Buffets and Platter options.

Our 7Summits Restaurant & Bar can cater up to 200 people seated.









LIGHT LUNCH

\$29 per person

Your choice of:

Open Steak Sandwich

Seared steak on toasted bread with lettuce, tomato, caramelised onion and barbeque mayo served with golden fries

Pulled Beef Sliders
Asian slaw with deep fried onion

Chicken Fajitas
Served with guacamole, sour cream and salsa

Cauliflower Skordalia
Served with toasted pita and roasted pumpkin

House Beer Battered Fish
French fries, petite salad, burnt lemon and tartare sauce

Pizza 9" with Fries House Hawaiian or vegetarian

All prices include GST | Price is based per person | Minimum 10 people.





BUFFET MENU

\$69 per person

Standard Menu

Breads spreads and house butter

Choose from 2 salads from the salad section

Choose 2 meats from the meat section

Roasted root vegetables with rosemary and chives

Choose 2 desserts from the dessert section

All function menus come with assorted sauces and condiments

Extras

Add \$9 per additional salad option

Add \$9 per additional meat option

Add \$9 per additional vegetarian option

Add \$9 per additional dessert option

All prices include GST | Price is based per person | Minimum 20 people





BUFFET MENU OPTIONS

Meat Section

Lamb shanks slow cooked with red wine jus and mustard

Turkey with cranberry stuffing and jus (seasonal)

Maple glazed champagne ham on the bone

Roasted chicken thighs with apricot sauce

Sous vide lamb with mint sauce

Roasted rare beef with red wine gravy

Roast pork with crackling and apple sauce

Add \$9 per additional meat option

Salad Section

Seafood salad with Maryrose sauce

Greek salad with red wine vinaigrette

Mixed green salad

Potato egg and celery salad

Beetroot and feta with balsamic glaze

Mixed 3 bean salad

House coleslaw with Asian dressing

Pasta salad (with smoked chicken) sundried tomatoes Vegetarian option avaliable

Add \$9 per additional salad option

All prices include GST | Price is based per person | Minimum 20 people





BUFFET MENU OPTIONS

Dessert Section

Mini doughnuts with cinnamon sprinkle

House trifle with fresh seasonal berries

Lemon citrus tart with chantilly cream

Individual house made chocolate truffles

Bread and butter pudding with vanilla custard

Chocolate brownie with cream

Mini pavlova with cream and berries

Fresh fruit (seasonal fruits)

Carrot cake with cream cheese icing

Vegetarian Section

Roasted portabella mushrooms
with balsamic glaze

Spinach and feta tart with sundried tomato

Stir fried vegetables with sesame dressing, fried shallots

Add \$9 per additional vegetarian option

Add \$9 per additional dessert option

Platter Section

Mixed seafood with smoked salmon and dips

Cured meats with crudites and olives

Cheese board with crostini and pickled house vegetables

Add \$130 per platter option

All platters constitute a light meal, serving 8 - 10 persons.

All prices include GST | Price is based per person | Minimum 20 people





PLATTER OPTIONS

\$89 per platter

Fisherman's Platter:

Salt & pepper squid, Calamari and prawn twisters served with golden fries, lemon wedges, tartare sauce and tomato sauce

Asian Platter (V):

Spring rolls, money bags, samosas and potato wedges served with soy sauce, sweet chilli sauce and aioli

Mini Savouries:

Mince savouries, sausage rolls, spinach & feta quiches served with house chutney and tomato sauce

Sweet Platter:

Assorted sweet muffins and chocolate brownie bites, slices

Fruit Platter:

Seasonal fresh fruits and berries as available

\$99 per platter

Antipasto Platter:

Smoked salmon & spiced chorizo, stuffed peppadews, brie, aged cheddar and olives served with breads, hummus, house chutney and crackers

All platters constitute a light meal, serving 8 - 10 persons.

All prices include GST | All platters serve approximately 8 people for nibbles.





KIDS PARTY BUFFET

\$29 per child

Corn chips

Mini cocktail sausages & tomato sauce

Fish goujons with tartare sauce

Chicken nuggets

French fries

Margherita pizza slices

Desserts:

Chocolate brownie (GF)
Assorted Iollies
Fresh juice on the table

All prices include GST | Price is based per child | A child is aged up to 12 years | Minimum 10 people

