

SKYLINE

R E S T A U R A N T

2 COURSE \$55 | 3 COURSE \$65

Please advise our friendly staff of any dietary requirements. No split bills.

BREADS

Additional \$9

Basil and fig toasted dark rye with aged balsamic

ENTRÉE

Lemongrass Prawn Satay (GF)
asian raisin salad | shallot relish

Filo Lamb & Fennel Parcel
mint & lime curd

Caramelised Pulled Pork Sliders
charcoal bun | maple walnuts

Kowloon Chicken Morsels
homemade pandang sweet chilli sauce

Tofu & Sweet Potato Burrito
guacamole | cilantro cherry tomato salsa

MAIN

Hemp Seed Crusted Atlantic Salmon (GF)
pimento saffron paella | gremolata

Skillet Garlic Chicken
wild mushroom | panzanella salad | kifler shards

Hills Lamb Rack (GF)
baby potatoes, apricot, chickpea tagine | sautéed greens
| herb oil

Soy Braised Pork Belly (GF)
szechwan eggplant | curry leaves marinated squid salad

Duck leg Red Curry (GF)
steamed coconut rice | chestnut bean shoot salad

Pan Seared Kangaroo Loin (GF)
trio of beetroots | blueberries | roasted cumin aioli

Ratatouille Tarts
wilted kale | almond | roquette pesto

THE GRILL

Additional \$8 | All steaks served with:

cafe de paris butter | stewed seasonal root vegetables | jus

300gm Sirloin Steak

280gm Scotch Fillet

280gm Wagyu Rump

SOMETHING ON THE SIDE

Additional \$9 each

Garlic Potato Mash (gf)

Steamed Seasonal Greens with Herb Crumbs

Fries with Dukkah | Aioli

Duck Fat Potato Wedges (gf)

Tomato, Avocado Salad with Verjuice | Sumac (GF)

DESSERT

Rocky Road Bavoris | chocolate yogurt | peanut toffee

Warm Black Rice Pudding | cardamom coconut crumble spring
roll | coconut ice-cream

Local Cheese Plate | fruit paste | crackers | dried fruits

