



Appetisers

<i>Warm Marinated Olives with Grissini Sticks</i>	<i>\$5.50</i>
<i>Chef special Dukkah with Extra Virgin Olive Oil & Focaccia Bread</i>	<i>\$7.90</i>
<i>Mezze Platter</i> <i>An assortment of Dips, Bread & Fresh Produce –Changes Daily</i> <i>Please ask waiting staff for the days selections</i>	<i>\$19.50</i>

Entree

<i>Soup of the Day</i> <i>(our waiting staff will advise)</i>	<i>\$10.50</i>
<i>Greek Baked Spencer Gulf Prawns with Fetta in a Rich Tomato Sauce,</i> <i>Served with Crusty Bread</i> <i>Try the 2007 Take Two Shiraz Cabernet with this dish</i>	<i>\$16.50</i>
<i>Caramelised Onion, Cherry Tomato & Goats Cheese Tart</i> <i>Served with Walnut Salad</i> <i>We suggest our 2010 Riesling with this dish</i>	<i>\$16.50</i>
<i>Twice Cooked Blue Cheese Soufflé with Hazelnuts</i> <i>We suggest our 2007 Chardonnay with this dish</i>	<i>\$16.50</i>
<i>Wild Rabbit Terrine with Cumberland Sauce & Cornichons served with</i> <i>Ciabatta Toast</i> <i>2007 Chardonnay is the perfect accompaniment</i>	<i>\$16.50</i>

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NO SEPARATE ACCOUNTS
NB: All prices include GST



Main Course

<i>Pasta of the Day</i> <i>(our waiting staff will advise)</i>		\$22.90
	<i>*(Entree</i>	<i>\$16.90)</i>
<i>Vine-Pruners Lunch – Rum-Glazed Local Ham, Vintage Cheddar, Pickles, Chutney, Crusty Bread and Salad</i> <i>Try our 2010 Riesling with this dish</i>		\$21.90
<i>Free Range Breast of Chicken (Halal), with Kipfler Potatoes, on a Bed of Red Cabbage & Pink Lady Apple Braised in Skillogalee Riesling, with Rosemary Infused Cream</i> <i>Our 2007 Chardonnay is a good match for this dish</i>		\$29.90
<i>Wild Northern Territory Barramundi, topped with Lemon Crumble, on a bed of Creamy Mash with Pea Puree, Buerre Blanc & Brocollini</i> <i>The 2010 Riesling would be a match worth trying for this dish</i>		\$32.90
<i>Wirreanda Eye Fillet of Beef wrapped in local Bacon, with a Melange of Mushrooms, Potato & Thyme Cake & finished with Onion Marmalade & Skillogalee Cabernet Glaze</i> <i>We recommend our 2006 The Cabernets</i>		\$33.90

Sides

<i>Green Beans with Almonds, Lemon & Butter</i>	<i>Small</i>	<i>\$6.50</i>	
<i>Greek Salad</i>	<i>Small</i>	<i>\$ 6.50</i>	<i>Large \$ 10.50</i>
<i>Wild Rocket, Pear and Parmesan Salad</i>	<i>Small</i>	<i>\$ 6.50</i>	<i>Large \$ 10.50</i>
<i>Olive Oil Roasted Kipfler Potatoes with Sea Salt and Rosemary</i>			<i>\$ 8.00</i>
<i>Additional Bread</i>			<i>\$ 1.00ea</i>

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*Skillogalee now has Self-Contained B&B Accommodation Available – for Details
Enquire in Cellar Door*



Dessert

*Rich Chocolate Whisky Cake with Raspberry
Coulis and Double Cream* \$11.90

*Coffee Meringue Stack with Frangelico Cream, Shaved Chocolate,
Toasted Almonds & Espresso Sauce* \$11.90

*Vanilla Bean Pannacotta with Pears poached in Red Wine & Blackcurrants
with Macadamia Praline & Syrup* \$11.90

*Steamed Local Blue Gum Honey Pudding, with Lavender Ice Cream
& Candied Violets* \$11.90

*Skillogalee Sundae – Homemade Ice-Creams or Sorbets with Raspberry
Coulis, Toasted Almonds & a Coconut Wafer* \$11.90
(Flavours change daily – waiting staff will advise)

Australian Cheese Plate \$ 16.50
Tarago Gippsland Brie
Tarago Shadows of Blue
With South Australian Dried Fruits, Nuts & Crackers

Chocolate Truffles (2 per serve) \$ 3.90

Dessert Wine **Glass(120mL)**
Harvest Gold Sticky Riesling 2005 \$26.50(375ml) \$9.00

Fortified **Glass(120mL)**
Skillogalee Liqueur Muscat \$44.50(700ml) \$7.50

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Skillogalee Blend Plunger Coffee \$ 3.50 p/person
(Decaffeinated also available)

Hot Chocolate \$ 4.00

Twining's Teas \$ 3.50 p/person
(English Breakfast, Irish Breakfast, Earl Grey, Darjeeling etc including some herbal teas)

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