



# Sample Summer Menu

## Appetiser

Mezze Platter Per Person \$15.00  
An assortment of Dips, Bread & Fresh Produce – Changes Daily  
The waiting staff will outline the day's selections

## Entree

Soup of the Day (our waiting staff will advise)	\$10.50
Confit Duck Salad with Bean Sprouts, Mint, Thai Basil, Cucumber & Orange Segments, Served on Glass Noodles with a Sesame Thai Dressing Try the 2008 Gewurztraminer or the 2007 Rosé with this dish	\$16.50
Fresh Asparagus with Crispy Prosciutto, Shaved Parmesan and an Olive Oil & Balsamic Dressing topped with Toasted Hazelnuts We suggest our 2008 Riesling with this dish	\$16.50
Warm Salad of Honey Roasted Root Vegetables with Lemon Mustard Dressing Topped with Grilled Kangaroo Island Haloumi We suggest our 2007 Rosé with this dish	\$16.50
Pan Fried Salt & Pepper Squid & Chorizo Sausage with A Salad Of Chickpeas, Tomato & Chilli 2008 Riesling is the perfect accompaniment	\$16.50

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NB: All prices include GST

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



## Main Course

Pasta of the Day  
(our waiting staff will advise)  
\$16.90

\$21.90  
\*(Entree

Vine-Pruners Lunch – Rum-Glazed Local Ham, Vintage Cheddar,  
Pickles, Chutney, Crusty Bread and Salad  
Try our 2008 Riesling with this dish

\$21.90

Herb Crusted Rack of Burra Lamb with Baby Potatoes, Green Beans &  
Sun-Dried Tomatoes, finished with Goats Curd  
Skillogalee 2005 Shiraz is the perfect partner

\$33.90

Spiced Rubbed Greenslade Chicken Breast on Parsnip Mash, Steamed  
\$30.90

Greens & Sauce Vierge  
Skillogalee 2007 Rose will enhance this dish beautifully

Dukkah Crusted Atlantic Salmon with Braised Fennel & Tomato Salad,  
Topped with a Fresh Tomato Salsa  
Our 2008 Gewurztraminer is a good match for this dish

\$31.90

## Sides

Greek Salad	Small \$ 6.50	Large \$ 10.50
Wild Rocket, Pear and Parmesan Salad	Small \$ 6.50	Large \$ 10.50
Steamed Seasonal Vegetables		\$ 8.00
Olive Oil Roasted Kipfler Potatoes with Sea Salt and Rosemary		\$ 8.00
Additional Bread		\$ 1.00ea

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## Dessert

Rich Chocolate Whisky Cake with Raspberry Coulis and Double Cream	\$11.90
Skillogalee Cheese Cake of the day	\$11.90
Vanilla Bean Pannacotta with Late Harvest Poached Cherries & Shortbread Finger	\$11.90
Apple & Rhubarb Crumble with Pouring Cream	\$11.90
Australian Cheese Plate Tarago Gippsland Brie Shadows of Blue With South Australian Dried Fruits, Nuts & Crackers	\$ 14.90
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	\$37.00(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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