

Skillogalee

SUMMER MENU

TO SHARE

WARM OLIVES (GF/VG)	6
HUMMUS With Lemon, Fried Garlic and Chilli (GF/VG) We suggest our Riesling	8
CHARCUTERIE Terrine, Paté, Saucisson, Prosciutto San Daniele, Pickles & Lavosh & Bread (serves 2-4) We suggest our Take Two	50
CHEESE SELECTION 3 Cheeses, Lavosh & Condiments (Serves 2-4) We suggest our Riesling or Sparkling Riesling	28

TO START

CRUMBED ZUCCHINI FLOWER Filled with Goats Curd & topped with Sauce Vierge (V) We Suggest our Rosé	22
VITELLO TONNATO Rare Veal topped with Tuna Sauce & Capers (GF) We suggest our Gewürztraminer	25
BURRATA Heirloom Tomato & Prosciutto San Daniele (GF/V) We suggest our Rosé	23
RAW KINGFISH Fennel, Radish & Charred Grapefruit (GF) We suggest our Trevarrick Riesling	25

Please advise our wait staff of any allergies.

No split bills. A 2-course minimum applies on weekends and public holidays. A 10% Surcharge applies on public holidays. The Skilly long Lunch is required for groups of 8 or more. See

Wait staff for more information.

V = Vegetarian • VG = Vegan • GF = Gluten Free

THE SKILLY LONG LUNCH

SIT BACK, RELAX, LET US SERVE YOU

Seasonal Three Stage Lunch	55 PP
Seasonal Five Stage Lunch	75 PP

TO FOLLOW

FRESH PASTA OF THE DAY (GF/VG option)	26
STEAK FRITES Sirloin Steak, Café de Paris, Shoestring Fries & Jus (GF) <i>We suggest our Shiraz or Cabernets</i>	46
MARKET FISH Brown Butter, Greens, Capers & Anchovy (GF) <i>We suggest our Chardonnay</i>	38
BBQ SPATCHCOCK Pearl Barley, Currants, Orange & Pinenuts (GF) <i>We suggest our Take Two</i>	36

ON THE SIDE

LEAVES, HERBS & VINAIGRETTE	8
BOILED POTATOES, MUSTARD & CAPERS	12
GREEN BEENS, GREEN SAUCE & ALMONDS	12

TO FINISH

KAFFIR LIME PANNACOTTA Blueberry Lime Jelly, Pistachio Praline & Fresh Berries	15
SKILLOGALEE TIRAMISU	15
LIMONCELLO SEMIFREDDO With Biscotti & A glass of Harvest Gold	22
SKILLOGALEE AFFOGATO	18
SELECTED SORBETS	10

