

SKILLOGALEE

MORNING &
AFTERNOON
TEA

Middle Eastern orange cake — 13
warm syrup, vanilla bean ice cream (GF)

House made scones —12
jam, whipped cream

Earl Grey fruit cake — 9

Skillogalee Liqueur Muscat Affagato — 16
vanilla bean, muscat, espresso

Chocolate Truffles — 8

TO SHARE

Cheese Plate
dried fruits, nuts, house made lavosh, quince paste
Two for 21 — Three for 28 — Four for 35

Soft - Triple Cream Brie (Onkaparinga)
Goat - Swag Ashed Chèvre (Woodside)
Semi - Section 28 Monforte (Adelaide)
Sheep - Manchego (Spain)
Hard - Parmesan Reggiano
Blue - King Island Roaring Forties (Tasmania)

Charcuterie Platter — 50
terrine, pate, saucisson, prosciutto, pickles, lavosh

DRINKS

Tea and Coffee — 5
Pot of Tea — 7
Skillogalee NV Liqueur Muscat — 14

V: Vegetarian VG: Vegan GF: Gluten Free

Please advise our wait staff of any allergies. Our kitchen handles gluten, shellfish, nuts and dairy, and whilst every effort is made to accommodate dietary requirements, the absence of allergens cannot be guaranteed.