

The Skilly Long lunch

a shared feast

first

parker rolls, burnt onion & honey butter
selection of charcuterie

second

seasonal pasta, risotto or gnocchi

third

pasture-raised chicken, savoy cabbage, celeriac

sides

potatoes & leaf salad

fourth

choice of cheese or seasonal dessert

4 shared courses | 89 per person

Our Team

Wine · Kerri 'KT' Thompson

Vineyard · Brendan Pudney

Front of House · Priscila Cunha

Kitchen · Dan Moss

All seafood featured on our menu is sourced from Australian waters.

We are happy to accommodate dietary requirements wherever possible, however requests cannot be guaranteed on the day. Unfortunately, we are unable to cater for vegan or FODMAP dietary requirements.

A 10% surcharge applies on Sundays and 15% on public holidays.

Our menus reflect the seasons and are subject to change based on ingredient availability.