

SHARE **Warm Olives (GF/V) — 7**
Ciabatta | whipped ricotta | Estate honey — 4pp
Chicken Liver Parfait | Rose Jelly | Crostini (GFA) — 16
Charcuterie Platter (GFA) — 55
terrines | saucisson | prosciutto | parfait | pickles | lavosh

START **Southern Bluefin Tuna Sashimi — 29**
open flame blood orange | fermented chilli (GF)
☉ Estate Riesling
Asparagus Salad — 26
hazelnut | broad bean | gribiche (GF,V)
☉ Estate Gewurztraminer
Tartare of Beef — 26
anchovy mayonnaise | potato chips (GF)
☉ Small Batch Cabernet Franc
Pistachio Risotto — sml 26 | lg 36
lemon | kale | mint (VGA/GF)
☉ Estate Grenache
Fresh Black Pasta — sml 28 | lg 38
Port Lincoln sand crab | chilli | parsley | garlic
☉ Estate Rose

☉ Wine pairing suggestion

V: Vegetarian VG: Vegan VGA: VG Available GF: Gluten Free GFA: GF Available

Please inform our wait staff of any allergies or dietary restrictions. While we make every effort to accommodate your needs, kindly note that our kitchen handles common allergens such as gluten, shellfish, nuts, and dairy and we cannot guarantee the complete absence of allergens.

MAIN **Pan Fried Line Caught King George Whiting — 39**
pickled onions | cucumbers | capers | chive butter (GF)
☉ Trevarrick Riesling
12 Hour Lamb Shoulder — 38
jamon | fig | vincotto | pomegranate | yoghurt (GF)
☉ Small Batch Malbec

Local Chicken — 36
smoked corn | black garlic | puffed grains (GF)
☉ Small Batch Grenache

Beef Cheek & Shiraz Pithivier Pie — 38
cauliflower puree | jus
☉ Trevarrick Shiraz

Roasted Pumpkin — 32
goats curd | chilli honey | pecans (GF/V/VGA)
☉ Estate Gewurztraminer

SIDES **Fried Kipfler potatoes | rosemary salt — 14**
Garden salad | simple dressing — 12
Seasonal greens | green sauce — 16

FINISH **Buttermilk Panna Cotta — 16**
strawberries | lemon | basil (V,GF)

Estate Burnt Honey Semifreddo — 16
salted | honeycomb (V,GF)

Affogato — 18
Estate Muscat | vanilla ice cream | espresso (V,GF)

Cheese selection | 1 cheese 22 | 3 cheeses 45
white mould | semi hard | blue | lavosh | paste

WHAT'S YOUR SKILLOGALEE STORY?

Welcome to our family-owned estate, where for over half a century award-winning wines have been passionately hand-crafted to showcase the special character of the surrounding land and sustainably-grown vineyards.

Originally built in 1851 when the Trestrail family settled this land as Trevarrick Farm, our charming stone cottage takes you on a journey to the past. Today, you can enjoy an intimate dining and cellar door experience that pairs our acclaimed wines with gourmet delights amidst stunning native bushland, rolling hills, and vineyards, which have provided the backdrop for cherished memories for generations of guests.

Everyone has a Skillogalee story — are you ready to create yours?

THANK YOU TO OUR SUPPLIERS

The Corner Patch | Fruit + Veg | Clare Valley
Ink + Scales | King George Whiting | Port Lincoln
Fair Fish Australia | Sand Crab | Port Lincoln
Dinko Tuna | Southern Bluefin Tuna | Port Lincoln
Greenslades Free Range Chicken | Clare Valley
Remarkable Meat Co. | Beef | Australia Wide
Wunderbar Free Range Pasture lamb | Clare Valley
Nelshaby Capers | Capers | Southern Flinders
Corumbeena Orchard | Pistachio Nuts | Clare Valley
Fresh Bread | Little Red Grape | Clare Valley
Joss Barret | Asparagus | Clare Valley



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Kindly be aware that individual bills cannot be provided. A minimum of two courses is required on weekends and public holidays, and a 10% surcharge applies on public holidays.

Due to limited space in our cottage kitchen we kindly request that groups of 8 or more guests indulge in the Skillogalee Long Lunch.