



WE CATER TO ALLERGIES

# SKYRING'S

OFFERING  
QUALITY  
DELECTABLES  
CRAFTED  
IN-HOUSE BY  
OUR CHEFS

# MENU

ORDER FOOD AT THE BAR  
PLEASE NOTE ALL FOOD ORDERED  
IS SERVED SIMULTANEOUSLY

# TAPAS

*DF = Dairy Free GF = Gluten Free V = Vegan*

## TRIO OF DIPS

*Toasted Pita Bread / Baba ghanoush / Hummus / Beetroot Feta*

*\$24*

## CHEESEBOARD/ (GF OPTION AVAILABLE)

*Mixed cheese / House-made Apricot & Macadamia Cream Cheese /*

*Crackers / Dried Fruit / Dips / Olives*

*\$32*

## COB LOAF

*Confit Garlic / Caramelised Onion / Cream Cheese*

*\$19*

## OYSTERS (EACH)

*Bloody Mary / Lemon Lime Pearl*

*Gin & Tonic / Cherry Pomegranate Mignonette*

*\$8 - with topping*

*Natural - \$5.5*

## CROQUETTES (GF)

*Pulled Brisket / Red Pepper Coulis / Chipotle Mayo*

*\$19*

## CAPRI STYLE BRUSCHETTA

*Semi-dried Tomato / Onion / Basil / Bocconcini Spread / Sourdough*

*\$21*

## MAPLE SHOYU CHICKEN WINGS (GF/DF)

*\$19*

# TAPAS

## STUFFED SWISS BROWNS (GF/DF&V AVAILABLE)

*Roasted Mushroom / Baba ghanoush / Beetroot Feta / Walnut Pangrattato*

\$21

## KARAAGE CHICKEN (GF/DF)

*Pickled Ginger Kewpie Mayo*

\$19

## PAN SEARED SCALLOPS (3) (GF)

*Red Pepper Coulis / Cherry Pomegranate Mignonette Pea Purée / Salmon Roe*

\$26

## SWEET POTATO WEDGES (GF/DF)

*Black Garlic Aioli*

\$15

## TUNA TARTARE (GF/DF)

*Tuna Saku / Chilli Mango Salsa /*

*Cherry Pomegranate Mignonette / Wasabi Kewpie*

\$25

## TUNA TATAKI (GF/DF)

*Tuna Saku / Watercress Salad / Nori Vinaigrette / Pickled Ginger*

\$37

## CAULIFLOWER BITES (GF/DF/V)

*Cauliflower Florets / Maple Shoyu*

\$15

## CORN RIBS (GF/DF/V)

*Seasoned Corn / Sticky Glaze*

\$15

# MAINS

*300G 100 DAY GRASS FED RIB FILLET (GF/DF)*

*Fondant Potato / Charred Asparagus / Chimichurri / Beef Jus*

*\$62*

*BRISKET TAGLIATELLE (DF OPTION)*

*Napoli / Pulled Brisket / House-made Pasta / Chilli / Danish Feta*

*\$38*

*PORK BELLY (GF)*

*Honey Pumpkin Purée / Broccolini / Scallops / Sauteed Greens*

*\$47*

*PAN FRIED WHITEFISH (GF)*

*Papaya Salad / Tarragon Vinaigrette / Cherry Tomato / Lemon Butter (DF)*

*\$42*

*200G WAGYU EYE FILLET (GF/DF OPTION)*

*Horseradish Mash / Honey Dutch Carrot / Beef Jus / Skyring's Butter*

*\$53*

*PROSCIUTTO WRAPPED CHICKEN SUPREME (GF)*

*Potato Gratin / Honey Dutch Carrots / Macadamia Cream Sauce*

*\$41*

*MUSHROOM TAGLIATELLE*

*Exotic Mushrooms / House-made Pasta / Confit Garlic Cream / Walnut Pangrattato*

*\$36*

# MAINS

## *PARMESAN CRUSTED VENISON (GF)*

*Roast Root Vegetables / Kale / Pumpkin Purée / Juniper Berry Jus*

*\$51*

## *RATATOUILLE (GF/DF/V)*

*Traditional Veggie stack served in a rich Napoli sauce.*

*\$27*

## *500G MEAT BOARD*

*500g Rib on the bone / Corn Ribs / Chicken Wings /  
Grilled Pita Bread / Beetroot & Fetta / Red Pepper Coulis*

*\$96*

# SOMETHING SWEET

## *FIREBALL BITES*

*Fireball Apple Wontons / Salted Caramel Sauce / Chantilly Cream*

*\$18*

## *SALTED CARAMEL CHEESECAKE (GF)*

*White Chocolate / Caramel Popcorn / Plum Dust / Fairy Floss*

*\$18*

## *LEMON CHEESECAKE SPRING ROLLS*

*Lemon Curd / Chantilly Cream / Lemon Pearls*

*\$18*