

The background of the entire image is a light-colored, marbled texture, resembling natural stone or marble. The veins are subtle and organic, creating a sophisticated and elegant backdrop for the text.

S K Y E

BAR & LOUNGE

SKYE

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Menu

Marinated Toolunka Olives VG, GF 15 Herb-marinated Australian Olives.	Satay Chicken Skewers GF 26 Grilled Chicken with Rich, Aromatic Peanut Sauce
Freshly Shucked Pacific Oysters GF, A 6 each Served Chilled with Ponzu Dashi	Mediterranean Lamb Skewers GF 28 Spiced Lamb Skewers with Labneh
House-made Hummus & Beetroot Dip V, GFO 22 Creamy Dips served with Warm Lebanese Bread.	Tomato & Burrata Salad V 21 Heirloom Tomatos, Fresh Burrata, Basil Pesto & Balsamic
Crispy Baby Calamari M 28 Furikake Seasoning & Wasabi Mayonnaise	Wagyu Beef Sliders 26 Juicy Wagyu Beef Sliders with Classic Toppings and House-made Chips
Sun-dried Tomato & Olive Bruschetta V 18 Sun-dried Tomatos, Olives & Herbs on Toasted Bread	Chicken Parmigiana 32 Crumbed Chicken Schnitzel, Napoli Sauce, Ham & Mozzarella served with Chips & Salad
Mushroom Arancini V 23 Golden Risotto Balls with Truffle Mayonnaise	Beer-battered Fish & Chips M 32 Crispy Battered Fish, Chips and Tartare Sauce
Hand-cut Chips V 15 Finished with Grated Parmesan	SKYE Sharing Platter (serves 4) 65 Mushroom Arancini, Crispy Baby Calamari, Satay Chicken Skewers & House-made Hummus
Potato Wedges V 16 Served with Sour Cream & Sweet Chilli Sauce	
Charcuterie Board 38 Prosciutto, Salami, Bresaola & Ham served with Olives, Artichokes & Grissini	

Hand Tossed Pizzas

Margherita V 19 Tomato, Mozzarella & Fresh Basil
Pepperoni 23 Mozzarella & Spicy Pepperoni
Prosciutto & Rocket 25 Prosciutto, Rocket & Shaved Parmesan

V-Vegetarian | VG-Vegan | GF-Gluten Free | DF-Dairy Free
Seafood Origin | A - Australian | I - Imported | M - Mixed Origin

Please advise our staff of any dietary requirements
10% surcharge on Sundays, 15% on Public Holidays