

TO SHARE

Vegetarian Sharing Menu | 95pp
Chef's Selection Sharing Menu | 109pp
Premium Banquet Menu | 149pp
SA Wine Pairing | 70pp
International Wine Pairing | 85pp

SNACKS

SA Oyster Shooters, pomegranate vodka shake, lemon zest | 7ea | 6 for 40 | 12 for 78

Smoked Scallops, herb mayo, XO paste, pickled radish | 7ea

Porridge Bread, ricotta, beetroot, basil syrup | **v vgo** | 18

Wagyu Tartare, emulsified egg yolk, crispy puff, shallots, smoked chive oil, crackers | 16

Confit Greenslade's Free Range Chicken, toasted brioche, pickled cabbage, citrus mayo, crispy skin | 18

Kaviari Oscietra Prestige Caviar, cornmeal cake, milk-infused swordfish, roe cream | 18ea

Goat Cheese Ball, almond, spicy honey, baby beetroot | **v** | 22

Hiramasa Kingfish Ceviche, crispy potato chips, dried coconut, lime | 26

ENTRÉE

Salmon Skewer, burnt eggplant mayo, spring onion oil | 20

Heirloom Carrots, smoked sweet potato puree, herb oil | **vg** | 22

SA King Prawns, yuzu chilli dressing, daikon | 26

Confit Duck Salad, plum, cos, pickled baby radish, orange glaze | **vo** | 26

Limestone Coast Lamb Cutlet, cabbage slaw, tahini mustard sauce, chilli paste | 32

Alaskan King Crab Leg, roe butter emulsion, seaweed, mixed herbs | 32

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R O O F T O P

v – vegetarian | **vo** – vegetarian option available | **vg** – vegan | **vgo** – vegan option available

Customers with food allergies or other nutritional concerns are advised to notify their waiter or manager for assistance. Notwithstanding this, whilst care is taken to accommodate allergens, dietary requirements or food intolerances, please note that all food is prepared in kitchens which may contain traces, and SkyCity cannot guarantee that products are free of these.

AMEX, Diners & Union Pay cards attract a 2% surcharge | Sundays and public holidays attract a 15% surcharge

MAINS

Boston Bay Pork Tomahawk, fermented butter, fish oil | 75 (serves 2)

Kangaroo Island Marron, prawn bisque, pickled baby cucumber, sweet potato puree, smoked chive oil | POA

Teys 36° South Short Ribs MB2+, capers, parsley paste, shallots | 49

Murray Cod, orange beurre blanc, radish, baby carrots, turnip | 46

Mayura Station Wagyu Striploin MB9+, charred greens, pickled beetroot, chive emulsion | 110

Burnt Eggplant, corn kernels, chickpea, herb oil | **VG** | 36

SIDES

Hand Cut Chips, chilli mayo | 15

Fresh Greens, charred cherry tomatoes, apple cider, mustard dressing | **VG** | 16

Crispy Cauliflower, piccalilli, braised cos | **VG** | 16

Duck Fat Potatoes, Chef Raj's seaweed salt | 17

DESSERT

Chilli Chocolate Mousse, passionfruit sorbet, vanilla ganache | 18

Coconut Panna Cotta, lime date slice, roasted pineapple, coconut brittle | **VG** | 18

Lemon Meringue Mousse, orange cookie, finger lime | 18

CHEESE

Daily selection of local and international cheeses accompanied with lavosh, crackers, quince paste, nuts & fruit

One Cheese | 18 - **Three Cheese** | 38 - **Five Cheese** | 58



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