

CHEF'S SELECTION SHARING MENU

SA Wine Pairing | 70pp - International Wine Pairing | 85pp

SNACKS

Porridge Bread, ricotta, beetroot, basil syrup | V VGO

SA Oyster Shooter, pomegranate vodka shake, lemon zest

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

ENTRÉE

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

SA King Prawns, yuzu chilli dressing, daikon

MAIN

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

SIDES

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

Crispy Cauliflower, piccalilli, braised cos | VG

Duck Fat Potatoes, Chef Raj's seaweed salt

DESSERT

Chilli Chocolate Mousse, passionfruit sorbet, vanilla ganache



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