

# BREAKFAST

## BIG BREAKFAST **\$24**

### *Classic* (GFO)

bacon, eggs, chipolatas, roasted portobello mushroom (or sautéed swiss browns), grilled tomato, potato & spinach hash, sourdough & \*sauce

### *Vegetarian* (GFO,V)

eggs, roasted portobello mushroom (or sautéed swiss browns), grilled halloumi, grilled tomato, potato and spinach hash, avocado, sourdough & \*sauce

## BREAKIE BURRITO (GF) **\$19**

scrambled egg, chipotle baked beans, spanish onion, avocado, chilli relish & bacon (or grilled halloumi V) on a tortilla

## EGGS BENEDICT (GFO) **\$18**

poached eggs, ham, baby spinach & hollandaise on an english muffin

*change to bacon* **\$4**

*change to smoked salmon* **\$5**

## WAKE-UP OMELETTE (GF) **\$22**

*Choose up to 4 fillings*

ham / smoked salmon / bacon / tomato / baby spinach / spanish onion / swiss brown mushrooms / avocado / halloumi / cheese

## EGGS ON TOAST (V,GFO) **\$14**

2 eggs your way with sourdough & \*sauce

## ADD EXTRAS

**\$5 each**  
smoked salmon

**\$4 each**  
bacon / chipolatas / avocado / potato & spinach hash / grilled halloumi

**\$3 each**  
baked beans / wilted baby spinach / roasted portobello mushroom / sautéed swiss brown mushrooms

### *\* Sauce options*

tomato relish / BBQ chutney / hollandaise / chilli relish / BBQ / tomato

## SKYLINE BUTTERMILK PANCAKES **\$14**

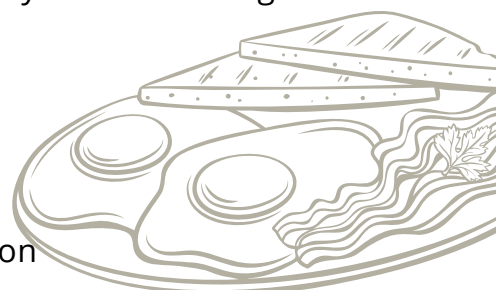
with maple syrup, mixed berries & cream

**FULL HOT/COLD BREAKFAST INC T/C/J** **\$30**

**GOLD CONTINENTAL INC T/C/J** **\$20**



**AL LA CARTE MENU DOES NOT INCLUDE T/C/J - ADDITIONAL** **\$4**

**CHILDREN - 12YRS AND UNDER GOLD CONTINENTAL ONLY**



## WINES

### WHITE

		
De Bortoli DB Sauv Blanc	9	36
Pocketwatch Sauv Blanc	10	38
De Bortoli DB Chardonnay	9	36
Martys Block Chardonnay	10	38
Brokenwood Chardonnay		44
Logan Weemala Reisling		38
Martys Block Rose	9	36
Opawa Pinot Gris		42
Borrodell Gewurztraminer		42
Hugel Gewurztraminer (France)		57
Christobels Moscato	10	42

### SPARKLING

De Bortoli Willowglen Sparkling	9	36
Clover Hill Cuvee		44
Piper-Heidsieck Brut		98
Chandon Brut		79
Moet Chandon		120

### RED

Oxford Landing Shiraz	9	36
Martys Block Cab Sauv	7	36
De Bortoli Cab Sauv	9	36
Redbank Shiraz		36
Heirloom McLaren Vale Shiraz	10	44
Philip Shaw "The Conductor" Merlot	10	44
HaHa PinotNoir	10	42
Smith & Hooper Cab Sauv Merlot		42

### DESSERT

De Bortoli Noble One		49
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## SOFT DRINK

300ml Mineral Water / Soda Water / Tonic Water	4
Jug of Softdrink - Coke/Lemonade/Lift	12
Glass of Softdrink- Coke/Lemonade/Lift	4
Bundaberg Ginger Beer	4.5

## BEER

Hahn Light	7
Great Northern Mid Strength / 4X Gold	8
Tooheys New / VB / Pure Blonde	9
Coopers Dark Ale	9
Pacific Ale	10
Lashes Pale Ale	10
Corona	10
James Squire Ginger Beer	12
Somersby Apple Cider	10

## SPIRITS

### HOUSE SPIRITS \$10

Rum / Scotch / Bourbon / Vodka / Bacardi / Gin / Malibu / Midori / Southern Comfort / Wild Turkey / Jack Daniels

### PREMIUM SPIRITS \$12

Canadian Club / Absolute / Bombay / Baileys / Kahlua / Frangelico / Cointreau / Kraken Rum / Makers Mark / Monkey Shoulder

### TOP SHELF \$16

Pedro Sherry / Don Juan Tequila / Courvoisier Cognac / Hendricks Gin / Elijah Craig Bourbon 12yr / Dimple 12yr / Haku Vodka / Knob Creek 9yr / Glayva Scotch Liqueur

## COCKTAILS

### FRUIT TINGLE

Blue Curacao, Parfait Amore, Lemonade, Grenadine 15

### JAPANESE SLIPPER

Midori, Lemon Juice, Cointreau 18

### CLASSIC PIMMS

Pimms, Lemon, Ginger Ale, Orange, Strawberry, Cucumber 18

### MALIBU SUNSET

Malibu, Orange Juice, Pineapple Juice, Grenadine 18

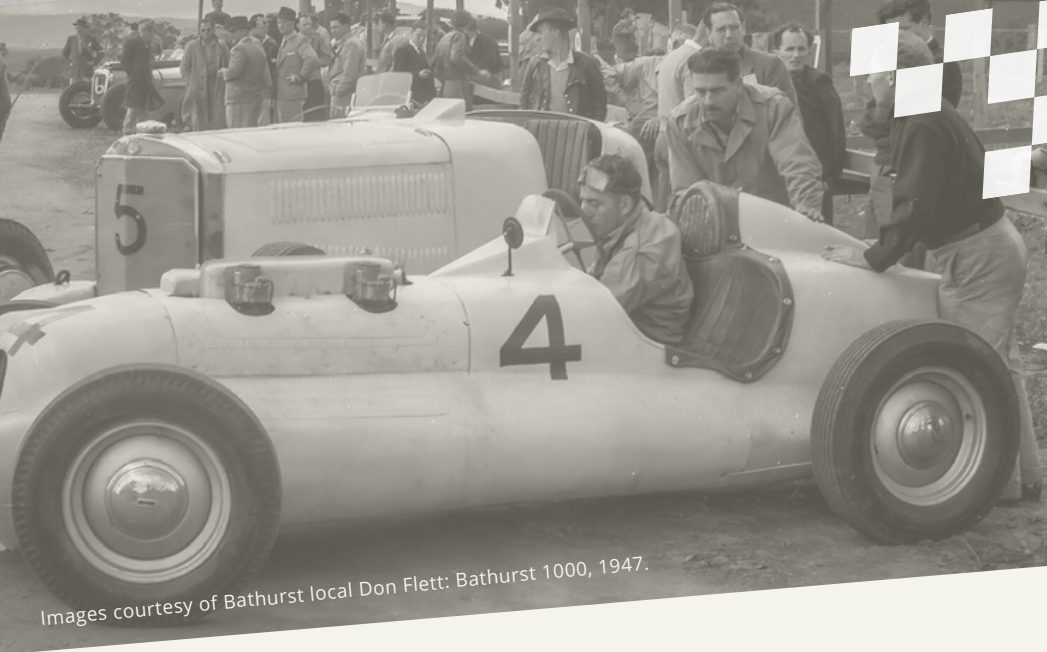
### THE SKYLINE

Chambord, Lychee Liqueur, Red Bull, Lemonade, Grenadine 18

# SKYLINE

## RESTAURANT AND BAR





Images courtesy of Bathurst local Don Flett: Bathurst 1000, 1947.

## ENTREE

- BAKED BREAD LOAF (V)** \$12  
served with trio of butters - garlic, truffle and curry herb
- SKYLINE BRUSCHETTA (V,GFO)** \$14  
fresh tomato, onion, fresh basil, aged balsamic and danish fetta
- ASIAN STICKY PORK BELLY BITES (GF,DF)** \$16  
crunchy fried pork belly pieces tossed through our fragrant citrus soy sauce
- DUSTED SALT & PEPPER SQUID (GF)** \$16  
served with a petit salad and citrus aioli
- LOADED POTATO SKINS** \$20  
your choice of either - mexican bean salsa with cheese & guacamole  
hickory bbq bacon, cheese with sour cream
- SIGNATURE DUCK AND LEEK CROQUETTES** \$20  
crunchy golden croquettes served with roasted garlic aioli

## MAIN COURSE

- CHEFS CURRY (GF,DF,VO)** \$28  
see team for todays curry - served with fragrant rice
- HEARTY VEGE STACK (GF,DF,VGN,V)** \$29  
sugo napoli sauce, grilled pumpkin, charred onions, capsicum, potato and roasted beetroot, fresh basil leaves and red wine syrup  
**add pork belly bites \$4**
- GARLIC PRAWN & TOMATO RIGATONI (DFO)** \$30  
sugo napoli sauce, prawns, kalamata olives, confit garlic, red onion, cherry tomatoes finished with fetta and fresh basil
- CRANBERRY & LEEK STUFFED CHICKEN BREAST (GF,DFO)** \$35  
served with mash, blistered cherry tomatoes, glazed carrot with sun dried tomato cream sauce
- BRAISED PORK BELLY (GF,DFO)** \$36  
12hr braised pork belly, corn puree, potato gratin, tossed silverbeet and green beans, baby carrots with a pork reduction brown sauce
- MARKET FISH (GFO,DFO)** \$36  
see team for todays fish  
served with fresh salad and fries or steamed greens, crunchy potato with a dill and caper aioli

## JUNIORS

- HOT CHIPS** \$8  
with tomato sauce (V) or gravy (GF)
- DINO CHICKEN NUGGETS** \$12  
with chips, salad & tomato sauce
- TEMPURA FISH BITES** \$12  
with chips, salad & tomato sauce
- VANILLA ICE-CREAM & TOPPING** \$6  
(chocolate, strawberry or caramel)

## FROM THE GRILL

- 250gm SIRLOIN** \$42
- 250gm SCOTCH FILLET** \$44
- LAMB BACKSTRAP** \$46  
Each is served with pan roasted herb buttered potatoes, baby carrot and broccolini, red wine gravy or beef jus (GF)
- Add garlic cream prawns** \$8

## SKYLINE SIGNATURE DISH

- MIXED GRILL** \$46  
roasted herb tomato, lamb & rosemary sausage, sweet & spicy bbq sauce, bacon rasher, minute steak, crunchy pork belly, fried egg, onion rings, chips and small salad

## DESSERT

- STICKY DATE PUDDING** \$14  
served with butterscotch sauce, strawberries & chantilly cream
- CHOC FUDGE BROWNIE** \$16  
served with mascarpone cream, fresh berries and sticky toffee
- BAKED CHEESECAKE** \$16  
served with berry compote, chantilly cream & nut praline crumble
- CHARCUTERIE BOARD** \$35  
selection of hard and soft cheese, pickled veg, dried fruits, cured meats and toasted bread and lavosh

GF - gluten free | GFO - gluten free option | V - vegetarian  
DF - dairy free | DFO - dairy free option | VGO - vegetarian option | VGN - vegan