

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 BURGER (GFO) **\$19**

egg, cheese, baby spinach, hash brown, bacon (or grilled halloumi V) & *sauce on a toasted bun

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

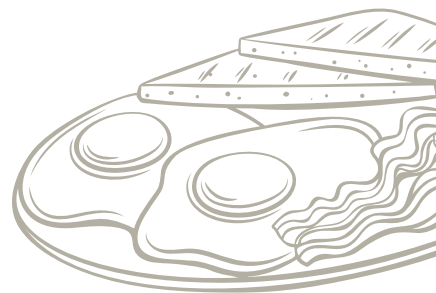
\$3 each
baked beans / wilted baby spinach / roasted portobello mushroom / sautéed swiss brown mushrooms

**Sauce options*

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



SKYLINE BUTTERMILK PANGAKES OR FRENCH TOAST **\$14**

with maple syrup, mixed berries & cream



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

RED

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

DESSERT

De Bortoli Noble One		49
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SOFT DRINK

Bundaberg Ginger Beer	4.5
300ml Mineral Water / Soda Water / Tonic Water	4

BEER

Hahn Light	7
Great Northern Mid Strength / 4X Gold	8
Tooheys New / VB / Pure Blonde	9
Coopers Dark Ale	9
Summer Ale / IPA	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 / Canadian Club 20yr / Oban Scotch Single 14yr / 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

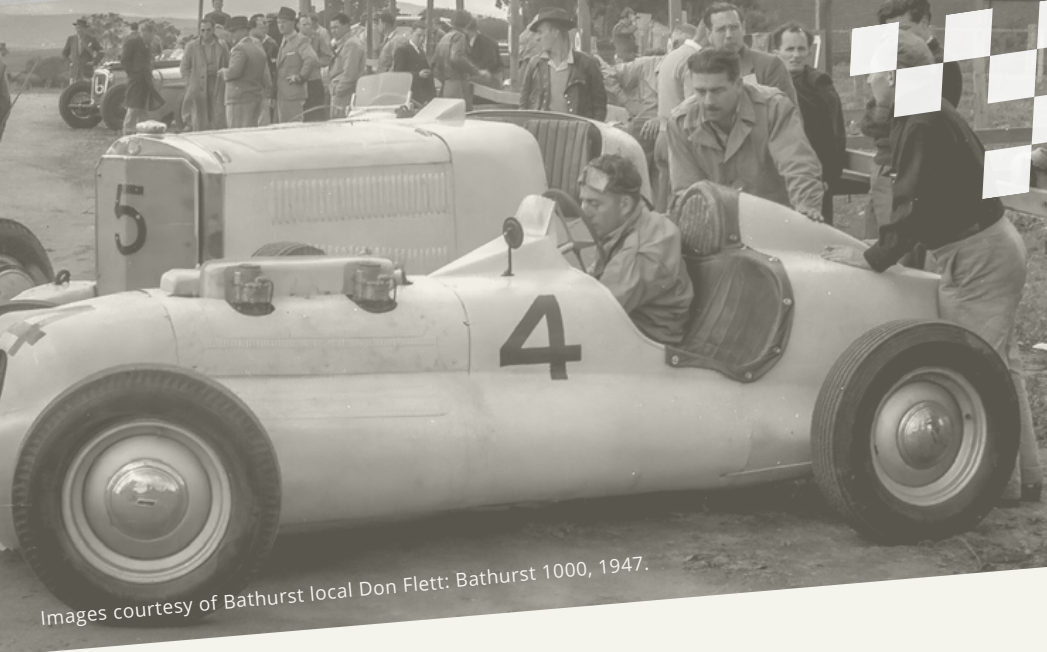
THE SKYLINE

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

SKYLINE

RESTAURANT AND BAR





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

APPETISERS

- GARLIC BREAD (V)** \$10
- SKYLINE BRUSCHETTA (V)** \$12
- ANTIPASTO PLATTER FOR TWO** \$30
cured meats, pickled & marinated vegetables & hommus with toasted turkish bread

ENTREE

- MUSHROOM & HALLOUMI STACK (GF, V)** \$16
served with roasted beetroot, crumbled fetta & salsa verde
- THAI FISHCAKES (GF)** \$18
with spicy slaw & sweet chilli sauce
- PRAWN RAVIOLI** \$20
with garlic cream sauce, baby spinach & fried capers
- HOISIN DUCK BREAST SLICES (GFO)** \$22
with wombok & carrot crisp noodle salad

MAIN COURSE

- CHICKEN & BLUE CHEESE FETTUCCINE CARBONARA (GFO)** \$28
- MEDITERRANEAN PEARL COUSCOUS (GF, V)** \$28
olives, baby spinach, grilled capsicum & zucchini with napoletana sauce & fetta
- LAMB RAGOUT PAPPARDELLE (GFO)** \$32
served with grilled capsicum, baby spinach & parmesan crisps
- CRANBERRY & LEEK STUFFED CHICKEN BREAST (GF)** \$34
served with mash, roasted cherry tomatoes, asparagus & seeded mustard cream sauce
- ALMOND-CRUSTED BARRAMUNDI FILLET (GF)** \$36
served with coconut chilli wilted leafy greens & basmati rice
- HONEY MUSTARD PORK MEDALLIONS (GF)** \$36
served with sweet potato fries & apple slaw

FROM THE GRILL

- 350gm T-BONE** \$38
- 250gm SCOTCH FILLET** \$42
- Each is served with pan-roasted kipfler potatoes, charred corn cobette, dutch carrots & steamed green beans with a peppercorn red wine sauce (GF)
- Add garlic cream prawns** \$8

DESSERT

- STICKY DATE PUDDING** \$14
served with caramel sauce, strawberries & chantilly cream
- RED WINE POACHED PEAR (GF)** \$16
served with crème anglaise & chantilly cream
- CHOCOLATE LAVA CAKE** \$16
served with strawberries & ice-cream
- CHEESE PLATTER FOR TWO (GFO)** \$28
triple cream brie, vintage cheddar & soft blue with dried fruits & lavosh crackers

JUNIORS

- HAM, CHEESE & TOMATO MELT (GFO)** \$8
- HOT CHIPS** \$8
with tomato sauce (V) or gravy (GF)
- FETTUCCINE NAPOLETANA (V) (GFO)** \$10
Add chicken or bacon \$4
- CHICKEN NUGGETS or GRILLED CHICKEN STRIPS (GF)** \$12
with chips, salad & tomato sauce
- TEMPURA FISH BITES** \$12
with chips, salad & tomato sauce
- VANILLA ICE-CREAM & TOPPING** \$6
(chocolate, strawberry or caramel)