



The Skeetas Restaurant family have had the pleasure of serving our patrons for 28 years and welcome you here tonight.

Sit down, relax and enjoy the beautiful view of the Batavia Marina, whilst enjoying our menu and our wide selection of wines, beverages and cocktails to compliment your dishes.

We pride ourselves on using fresh locally sourced produce, that is celebrated by our Chefs through our hand made products, therefore showcasing the culinary highlights of the Midwest and the surrounding regions.

We strive to create an atmosphere strong on family values, a sense of belonging & enjoying each others company. Skeetas inherited it's name from Vicki's childhood. Her father nicknamed her "Skeeta" as she was very skinny and a fast runner, Skeetas continues with this name now in her fathers memory.

### our menu

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vegetarian = v    gluten free = gf    contains nuts = nuts    can be substituted = sub    can be substituted to suit gluten free diets = gf sub    lf = low fat



## tapas / starters / salads

<b>garlic, parmesan and pepper baguette</b> (serves two)	6
<b>polenta chips</b> - with saffron aioli <a href="#">v</a>	14
<b>tortilla chips</b> - served warm with chilli cheese dip (for 2-4 people) <a href="#">v</a>	14
<b>korean fried cauliflower</b> - chilli, soy & sesame sauce <a href="#">v</a>	12
<b>pork dumplings</b> - steamed w/ chilli soy sauce, pak choy & pickled red cabbage <a href="#">lf</a>	17
<b>fish tacos (2)</b> - succulent tempura fish goujons rested on Mexican charred corn salsa, chipotle mayo	18
<b>crispy squid</b> - lightly tempura fried with tangy lemon mascarpone	19
<b>abrolhos scallops (8)</b> - panko crumbed w/ sriracha aioli	17
<b>oysters (6)</b> - kilpatrick or natural w/ lime granita <a href="#">lf</a> <a href="#">gf</a>	29



## the main

<b>cauliflower risotto</b> v nuts gf	21
tossed w/ garlic buttered greens, hazelnuts, parmesan & currants	
<b>seafood crepe</b> - gratinated w/ cheese	32
perfect combination of local prawns, crab, fish, squid & scallops in a creamy sauce encased in a crepe	
<b>local shark bay whiting</b> gf sub	37
shark bay whiting coated in a light batter, served with fresh garden salad, chips, lemon & homemade tartare	
<b>pork belly-</b> confit gf sub	38
confit pork belly, apple & beetroot hummus, polenta chips & garlic buttered greens	
<b>crab linguine</b> gf sub	39
blue swimmer crab sautéed in white wine, with chilli, lemon & chive butter sauce	
<b>lemon chicken - (allow 20 minutes)</b> gf lf nuts	28
24hr Hour Lemon Marinated Chicken w/ Cauliflower & basil pesto risotto, toasted almonds	
<b>scotch fillet steak</b> gf	46
300g scotch fillet steak served on potato gratin, bouquet of garlic beans & bearnaise sauce gf	
<b>fish of the day</b> - locally caught	mp
w/ either citrus, chilli, lemon & rocket angel hair pasta gf sub	
or feta, radish, walnut, strawberry & rocket salad nuts lf	
<b>western red rock lobster</b> fresh baked w/citrus butter, mornay or thermador (subject to availability) gf	mp
<b>lobster stack</b> 300g scotch fillet topped w/ 1/2 lobster in a creamy garlic cream sauce	62



## **pizzas**

**pizza base gf sub**

add 4

**vege pizza** - sweet potato, feta, chilli, pinenuts, rocket, pesto base **v nuts**

20

**meat pizza** - sopressa, chorizo, prosciutto, parmesan

24

**seafood pizza** - prawns, calamari, fish, capers, cherry tomato

25

**chicken pizza** - pineapple, ham, mustard chicken, trio cheese

24

**pork pizza** - pineapple, spanish onion, jalapenos, saffron aioli on a bbq base

24

## **sides**

**fresh warm bread v**

3

**sweet potato wedges gf lf v**

12

**chips and aioli v**

10

**warm broccoli**, feta & crunchy grain salad, pepitas, toasted almonds & macerated raisins **v lf gf nuts**

12

**rocket**, mixed leaves, parmesan, balsamic **gf lf v**

9

**strawberry & walnut salad**, radish, feta w/ lime dressing **gf lf nuts v**

9

**potato gratin v gf**

9



**sweets**

**bread 'n' butter pudding**

11

sweet buttered bread soaked with citrus & raisins, baked to perfection with cassata gelato

**lemon curd & almond crumble**

14

tangy lemon curd on a ginger crumb, topped with almond crumble, double cream & candied lemon

**hot chocolate mousse** (allow 20 minutes)

14

oven baked chocolate mousse with a gooey centre, char grilled brioche soldiers

**martini sundae**

12

trio of homemade sour cherry, lindt chocolate & cassata, freeze set sauce, roasted peanuts [gf nuts](#)

**liqueur coffees**

13

**calypso** - tia maria

**irish** - jamesons whiskey

**baileys** - baileys irish cream

**roman** - vanilla galliano

**french** - dom benedictine

**prince charles** - drambuie

**italian** - amaretto

**mexican** - kahlua

**monastic** - frangelico

**dessert cocktails also available-** please see drinks list

**bellavintano merlot** - semi hard [gf sub](#)

10

creamy but sharp, washed in raspberry ale, served with fresh baked lavosh



## Glossary

<b>Aioli</b>	homemade mayonnaise flavoured with garlic
<b>Bearnaise</b>	a sauce made from hollandaise with added vinegar & herbs
<b>Crepe</b>	a very thin pancake
<b>Gratin</b>	a lightly browned crust of breadcrumbs or melted cheese
<b>Lavosh</b>	a crispy thin flatbread
<b>Macerated</b>	to become softened by soaking in a liquid
<b>Mornay</b>	a creamy cheese sauce
<b>Pak choy</b>	chinese cabbage
<b>Pepitas</b>	a pumpkin seed, typically hulled & roasted and eaten as a snack
<b>Polenta</b>	boiled cornmeal used in Italian cooking
<b>Prosciutto</b>	a dry-cured salty ham usually thinly sliced
<b>Quinoa</b>	an ancient grain
<b>Sopressa</b>	an Italian aged salami, produced with pork, salt, pepper & spices
<b>Sriracha</b>	a spicy sauce made with red chilli and garlic
<b>Thermador</b>	a French sauce consisting of brandy, mustard, cream & cheese mixed with lobster meat

