



The Skeetas Restaurant family have had the pleasure of serving our patrons for 26 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**

tapas/starters	page 1
the main	page 2
pizzas, sides	page 3
sweets, liquor coffees, cheese	page 4
glossary	page 5

vegetarian = v   gluten free = gf   contains nuts = nuts   can be substituted = sub



## tapas / starters

<b>garlic, parmesan and pepper loaf dukkah, turmeric evoo ( for 4-6 people) v nuts</b>	17
<b>polenta chips</b> - with pistachio labneh dip v	14
<b>tortilla chips</b> - served warm with chilli cheese dip (for 2-4 people) v	12
<b>fish tacos (2)</b> - succulent tempura fish goujons rested on Mexican charred corn salsa, chipotle mayo	18
<b>lamb kibbeh</b> - moist spiced lamb pillows, lemon yogurt and fresh grated fine vegetables gf garlic sourdoug	18
<b>sweet corn and manchego croquettes</b> - perfect potato, sweet corn & cheese combination, sriracha aioli v	16
<b>crispy squid</b> - lightly tempura fried with tangy lemon mascarpone	19
<b>karaage chicken bao</b> - with pickled cucumber, sriracha mayo, fried shallots	17
<b>scallops and bacon (6)</b> - drizzled in a honey & sesame glaze, served grilled gf	22
<b>oyster tasting plate (6)</b> - mignonette, kilpatrick, chilli, garlic butter, lime & gin, bloody mary	29



## the main

### sweet potato gnocchi

25

handmade soft and fluffy, beurre blanc, blue cheese, sage & walnut crumb [v nuts](#)

### prawn & mussel risotto

36

creamy coconut & saffron w/ edimame, rocket & blistered cherry tomato

### whiting

37

shark bay whiting coated in a light batter, served with fresh garden salad, chips, lemon & homemade tartare

### pork belly

38

confit pork belly, apple & beetroot hummus, polenta chips & garlic buttered greens [gf sub](#)

### crab linguine

39

blue swimmer crab sautéed in white wine, with chilli, lemon & chive butter sauce [gf sub](#)

### south indian chicken curry

34

infused with traditional south indian spices served mild with pilaf rice, raita & paratha bread

### sirloin steak

46

300g black angus, grain fed, served with paris mash and poivrade sauce [gf](#)

### fish of the day - local catch

mp

with citrus, chilli, lemon & rocket angel hair pasta [gf sub](#)

### lobster

mp

western red rock variety fresh baked, citrus butter ( 24 hours notice - subject to availability) [gf](#)



## pizzas

<b>vege pizza</b> - sweet potato, feta, chilli, pinenuts, rocket, pesto base <a href="#">v nuts</a>	20
<b>meat pizza</b> - sopressa, chorizo, prosciutto, parmesan	24
<b>seafood pizza</b> - prawns, calamari, fish, capers, cherry tomato	25
<b>buffalo chicken</b> - spicy w/ spanish onion, chives, blue cheese fondue	24
<b>bbq pork</b> - pineapple, spanish onion, jalapenos, saffron aioli	24

## **sides**

<b>chips and aioli</b>	10
<b>warm broccoli</b> , feta & crunchy grain salad, pepitas, toasted almonds & macerated raisins <a href="#">nuts</a>	12
<b>rocket</b> , mixed leaves, parmesan, balsamic <a href="#">gf v</a>	9
<b>paris mash</b> <a href="#">gf</a>	7
<b>sweet potato wedges</b>	12



## sweets

### bread 'n' butter pudding

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

11

### lemon curd & almond crumble

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

14

### hot chocolate mousse

light and airy chocolate mousse with a gooey centre baked to order w/ char grilled brioche soldiers (allow 20 minutes)

14

### martini sundae

trio of ferrero, homemade pistachio, white chocolate & coconut gelato, freeze set sauce, roasted peanuts [nuts](#)

12

## liqueur coffees

**calypso** - tia maria

**roman** - vanilla galliano

**italian** - amaretto

**irish** - jamesons whiskey

**french** - dom benedictine

**mexican** - kahlua

**baileys** - baileys irish cream

**prince charles** - drambuie

**monastic** - frangelico

## cheeses 50g per serve - all cheeses served with fresh baked lavash

blu di caravaggio - blue

bellavintano merlot - semi hard

le cremeux de bourgogne - soft white mould

extra creamy blue cheese made from rich buffal

creamy but sharp, washed in raspberry ale

triple cream with a delicious fudgy interior

12

10

14



## Glossary

<b>Aioli</b>	homemade mayonnaise flavoured with garlic
<b>Bao</b>	a Chinese steamed bread roll usually with a filling of meat or vegetables
<b>Chipotle</b>	a chilli typically used in Mexican cuisine
<b>Croquette</b>	a small ball or roll of vegetable, meat or fish fried in breadcrumbs
<b>Dukkah</b>	an Egyptian style side dish consisting of herbs, hazelnuts and spices
<b>Evoo</b>	extra virgin olive oil
<b>Gnocchi</b>	small dumplings made from potato, semolina or flour, usually served with a sauce
<b>Karaage</b>	meaning "Tang (Chinese) Fry" is a Japanese cooking technique in which foods are deep fried
<b>Kibbeh</b>	a Middle Eastern croquette of seasoned minced meat & bulgar or rice
<b>Labneh</b>	yogurt that has been strained to remove most of it's whey, resulting in a thicker consistency
<b>Lavash</b>	a crispy thin flatbread
<b>Macerated</b>	to become softened by soaking in a liquid
<b>Mignonette</b>	a condiment made with minced shallots, cracked pepper & vinegar
<b>Pepitas</b>	a pumpkin seed, typically hulled & roasted and eaten as a snack
<b>Poivrade</b>	a brown sauce made with sautéed vegetables & pepper
<b>Polenta</b>	boiled cornmeal used in Italian cooking
<b>Prosciutto</b>	a dry-cured salty ham usually thinly sliced
<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

