



The Skeetas Restaurant family have had the pleasure of serving our patrons for 27 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



tapas / starters / salads

garlic, parmesan and pepper loaf dukkah, turmeric evoo (for 4-6 people) v nuts	17
polenta chips - with nuoc cham v	14
tortilla chips - served warm with chilli cheese dip (for 2-4 people) v	12
fish tacos (2) - succulent tempura fish goujons rested on Mexican charred corn salsa, chipotle mayo	18
lamb kibbeh - moist spiced lamb pillows, lemon yogurt and fresh grated fine vegetables gf garlic sourdoug	18
garlic & rosemary baked camembert - w/ turkish bread v	16
crispy squid - lightly tempura fried with tangy lemon mascarpone	19
chilli pork bao - w/ shredded iceberg, sriracha mayo, fried shallots	17
scallops and bacon (6) - drizzled in a honey & sesame glaze, served grilled gf	22
oyster tasting plate (6) - mignonette, kilpatrick, chilli, garlic butter, lime & gin, bloody mary	29
quinoa, kipfler & proscuitto salad nuts - w/ egg, walnut, pomegranate & fried feta croquettes	19



the main	
vegetable biryani	25
infused w/ authentic indian spices, cashews & fried shallots 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	
sticky chicken - (allow 25 minutes)	25
crispy skin & marinated in soy, vermicelli rice noodle salad	
beef ribs	39
slow braised in a rich jus w/ crispy tempura onion rings & curried kiplers	
sirloin steak	46
300g black angus, grain fed, served with paris mash and salsa verde gf	
fish of the day - local catch	mp
with citrus, chilli, lemon & rocket angel hair pasta gf sub	
or feta, radish, walnut, cherry tomato & rocket salad	
lobster (allow 40 minutes)	mp
western red rock variety fresh baked, citrus butter (24 hours notice - subject to availability) gf	



pizzas

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 - fig, spanish onion, jalapenos, saffron aioli on a bbq base	24

sides

roasted kipfler potatoes	12
chips and aioli	10
warm broccoli , feta & crunchy grain salad, pepitas, toasted almonds & macerated raisins nuts	12
rocket , mixed leaves, parmesan, balsamic gf v	9
paris mash gf	7
sweet potato wedges	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 homemade sour cherry, lindt chocolate & cassata, 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

bellavintano merlot - semi hard

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

10



Glossary

Aioli	homemade mayonnaise flavoured with garlic
Bao	a Chinese steamed bread roll usually with a filling of meat or vegetables
Biryani	an Indian dish made with lightly seasoned rice & vegetables
Croquette	a small ball or roll of vegetable, meat or fish fried in breadcrumbs
Dukkah	an Egyptian style side dish consisting of herbs, hazelnuts and spices
Evoo	extra virgin olive oil
Kibbeh	a Middle Eastern croquette of seasoned minced meat & bulgar or rice
Lavosh	a crispy thin flatbread
Macerated	to become softened by soaking in a liquid
Mignonette	a condiment made with minced shallots, cracked pepper & vinegar
Pepitas	a pumpkin seed, typically hulled & roasted and eaten as a snack
Poivrade	a brown sauce made with sautéed vegetables & pepper
Polenta	boiled cornmeal used in Italian cooking
Prosciutto	a dry-cured salty ham usually thinly sliced
Quinoa	an ancient grain
Salsa Verde	an Italian sauce made with olive oil, garlic, capers, vinegar, lemon juice & parsley.
Sopressa	an Italian aged salami, produced with pork, salt, pepper & spices
Sriracha	a spicy sauce made with red chilli and garlic

