



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 can be substituted to suit gluten free diets = gf sub lf = low fat



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
korean fried cauliflower - chilli, soy & sesame sauce v	12
lamb kibbeh - moist spiced lamb pillows, lemon yogurt and fresh grated fine vegetables gf lf garlic sourdou	18
fish tacos (2) - succulent tempura fish goujons rested on Mexican charred corn salsa, chipotle mayo	18
crispy squid - lightly tempura fried with tangy lemon mascarpone	19
caramelised pork satay dip - w/ garlic puffed rice crackers & pickled cucumber gf sub	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 lf gf	29
thai chicken curry & noodle soup w/ coconut, potato & corriander gf lf	21



the main

pappardelle w/chilli herb gremolata v nuts gf sub	25
tossed w/ garlic chickpeas, heirloom beetroot, sauvignon blanc & almond	
prawn & mussel risotto gf	36
creamy coconut & saffron w/ edimame, rocket & blistered cherry tomato	
local shark bay whiting gf sub	37
shark bay whiting coated in a light batter, served with fresh garden salad, chips, lemon & homemade tartare	
pork belly- confit gf sub	38
confit pork belly, apple & beetroot hummus, polenta chips & garlic buttered greens	
crab linguine gf sub	39
blue swimmer crab sautéed in white wine, with chilli, lemon & chive butter sauce	
sticky chicken - (allow 25 minutes) gf lf	25
crispy skin & marinated in soy, vermicelli rice noodle salad	
beef ribs- slow braised gf sub	39
slow braised in a rich jus w/ crispy tempura onion rings & creamy polenta	
sirloin steak gf	46
300g black angus, grain fed, served with paris mash and salsa verde gf	
fish of the day - locally caught & oven baked	mp
with citrus, chilli, lemon & rocket angel hair pasta gf sub	
or feta, radish, walnut, strawberry & rocket salad nuts lf	
western red rock lobster fresh baked, citrus butter (24 hours notice - subject to availability) gf	mp



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

9

paris mash v gf

7



sweets

bread 'n' butter pudding

11

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

light and airy chocolate mousse with a gooey centre baked to order w/ 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

Aioli	homemade mayonnaise flavoured with garlic
Dukkah	an Egyptian style side dish consisting of herbs, hazelnuts and spices
Edimame	a preparation of immature soybeans in the pod found in East Asia cuisines
Evoo	extra virgin olive oil
Gremolata	a garnish of chopped parsley, garlic & grated lemon zest
Heirloom	a plant or vegetable grown during earlier periods in history, not used on large scale.
Jus	a gravy or sauce made from meat juices
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
Mornay	
Nouc Cham	a Vietnamese dipping sauce, it's sweet, sour, savoury and/or spicy sauce
Pappardelle	pasta in the form of broad flat ribbons.
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
Thermador	a French sauce consisting of brandy, mustard, cream & cheese mixed with lobster meat

