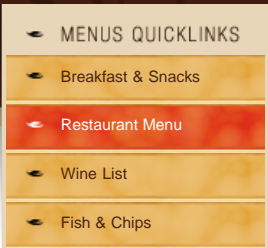



[HOME](#)[MENUS](#)[ABOUT US](#)[GALLERY](#)[FUNCTIONS & EVENTS](#)[FISH & CHIPS](#)[CONTACT US](#)**RESTAURANT MAIN MENU**

SERVING LUNCH FROM 11:30 TILL 14:30

DINNER FROM 17:30 TILL 21:30


MENUS QUICKLINKS
[Breakfast & Snacks](#)[Restaurant Menu](#)[Wine List](#)[Fish & Chips](#)[Home](#) >> [Menus](#)***Appetisers & Entrees****Meals Guide: Vegetarian (V) Gluten Free (G)*

Olive Plate, Locally Grown Eagle Vale Olives	6.5
Garlic & Herb Bread (3 Slices)	6.5
Continental Bread (3 Slices)	4.5
Turkish Bread & 3 Dips	15.5
Bruschetta	
Spinach Pesto topped with Diced Tomato, Spanish Onion, Capers, Feta and a drizzle of Balsamic Reduction (V)	14
Tasting Plate (Ideal to Share)	
Onion Bhaji, Tandorri Chicken, Fish Cakes, Italian Meatballs, Cheese, Olive & Chilli Mini Vol au vents, Marinated Feta & Olives, Turkish Bread, CHilli Jam & Mint Yoghurt Dip	26
Soup of the Day	
Check the Specials for Today's Selection	8.5
Coffin Bay Oysters (G)	
Served Nude or Kilpatrick	3.50 ea
Garlic Prawns	
(7 prawns) Sauteed In a White Wine Cream served with a Timbale of Rice	24
Seafood Chowder	
Assorted Seafood poached in a Rich Creamy Sauce	24
Salt & Pepper Calamari	
Lightly floured in Salt & Pepper served with a Crisp Salad & Home Made Tartare Sauce	18
Chicken, Bacon, Cashew Nut Salad (GF)	
Crisp Lettuce, Sundried Tomatoes, Avocado and a Balsamic Vinaigrette	24
Garden Salad	
Lettuce, Tomato, Cucumber, Capsicum, Spanish Onion, Cheese & Salad Dressing (G) (V)	8
Greek Salad	
Mixed Lettuce, Tomato, Cucumber, Spanish Onions, Olives, Feta, & Salad Dressing (G) (V)	12
Steamed Vegetables	
Seasonal Vegetables (G) (V)	9.5
Chips Bowl	6.5
<i>Main Meals</i>	
<i>Meals Guide: Vegetarian (V) Gluten Free (G)</i>	
Seafood Linguine	
Prawns, Calamari, Whiting, Mussels & Scallops sauteed with Fresh Herbs in a Rose' Sauce	32

Chicken Linguine

Chicken Breast, Kalamata Olives, Cherry Tomatoes, Chilli, Basil Pesto
& your choice of either Cream Sauce or Olive Oil 29

Gluten Free Pasta available (allow 30 mins)

Honey Sesame Soy Stir Fry Vegetables (V)

Julienne Vegetables, Bamboo Shoots, Baby Corn served with Coconut Rice 23

Curry of the Day

See the Specials Menu 25

Chicken Supreme

Chicken Breast stuffed with Gorgonzola Cheese & Sundried Tomatoes, served
on Safron Potato Mash with Apricot Brandy Cream Sauce 32

Black Angus Rib Eye Steak 450gms

Cooked to your liking, served on a Potato Fritter, choice of Béarnaise,
Mushroom or Pepper Sauce 39
Grain Fed and Hormone Free

Grilled Porterhouse Steak (Marbled) 300Gms

Served with Rosemary and Garlic Potato Chunks with Bearnaise, Mushroom or
Pepper Sauce 36
Grain Fed and Hormone Free

All Steaks Surf & Turf (Scallop & Prawn Skewer) Extra 8

Side Salad 4

Shark Bay Whiting Fillets

Battered with a, Crisp Salad, Tartare Sauce, Choice of Chips or Chat Potatoes 28.5

Seafood Crepe

Assorted Seafood sautéed in a Creamy White Sauce, wrapped
in a Light Crepe and topped with melted Cheese, served with a Green Salad 28

Catch of the Day

See Specials for Today's Selection Market Price

Seafood Platter for Two (Allow Min 30 minutes)

Calamari, Mussels, Natural Oysters (2), Grilled Prawn & Scallop Skewers (2),
Whole Crayfish Tail, Whiting (4), Green Salad, Tartare Sauce, Chips 98

Crayfish (Local Rock Lobster)

Served: Natural (G), Thermador or Mornay with Crisp Garden Salad & Chat
Potatoes Market Price

Desserts & Beverages

Gelato Made Fresh Daily see Specials for Today's Flavours 9

Sticky Date Pudding

Home Made Deliciously Moist Pudding served with Butterscotch Sauce 9.5

Chocolate Mud Cake

Moist Chocolate Cake topped with a Sweet Chocolate topping 9.5

Cheesecake

Home Made, Ask for Today's Flavours 9.5

Apple Pie

Home Made Sweet Crust Pastry filled with Succulent stewed Apples 9.5

Lemon Meringue Pie

Thick Tangy Lemon topped with Dollops of Meringue 9.5

Berry Basket Meringue

Basket filled with Vanilla Ice cream and topped with Mixed Berries 11.5

Brandy Snap

Crunch Brandy Snap Basket filled with Nougat Gelato sprinkled
with Honey Roasted Cashews and Biscotti 13

Fruit Salad 8

Kids Ice Cream

One Scoop with Topping 1

Ice Cream Extra 1

Cookies Florentine, Anzac, Mega Choc 4.5

Cheeseboard 19.5**Coffee**

Cappuccino 3.8

Flat White 3.8

Muggacino 4.5

Mugga Flat White 4.5

(Mugs 2 shots coffee)

Cafe' Latte 4

Machiato Long 4.5

Machiato Short 3.5

Flavoured Coffee's 4.5

Caramel, Vanilla

Long Black 3.5

Babycino 1.5

Espresso 3

Ristretto 3

Mocha 6

Vienna 4.5

Affogatto 5

Chai Latte 4.5

Soya Milk 0.50c

Extra Shot Coffee 0.50c

T2 Loose Tea Selection

English Breakfast 4

Earl Grey 4

Chai (Black Indian) 4

Lemongrass & Ginger 4

Relax (Chamomile) 4

Sencha (Japanese Green) 4

Madagascar Vanilla 4

Lipton (T-Bag) 3

Pot for 2 5.5

Milkshakes 5.5

Thick-shakes 7.5

Spiders- Coke, Fanta,
Sprite 5

Malt Extra 0.50c

Iced Coffee 6

Iced Chocolate 6

Hot Chocolate 4.5

White Chocolate 4.5

Mint Chocolate 4.5

Skeetas Restaurant & café Breakfast & Snacks menus also available!

Download a PDF version of this menu

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Designed by Pardisign creations101 Foreshore Drive
Geraldton WA 6530
PH. +61 08 9964 1619
E. skeetasr@bigpond.net.au