



Entrée

Garlic Bread

Grilled Turkish bread with garlic and herb butter **V** \$9.00

Tasting plate for two

A mixture of roasted and marinated vegetables, accompanied by a selection of cured meats \$24.00

Roasted Quail Salad

Roasted quail with crisp prosciutto, caramelised pear, walnuts and parmesan, with a pomegranate dressing **G** \$17.50

Seared Scallops

Lightly seared scallops with sweet corn puree, spicy chorizo and a mixed citrus salad **G** \$18.00

Roasted Fig

Slices of roasted fig with avocado and Autumn vegetables, drizzled with a Gavgroche dressing **V G** \$15.00

Tempura Chicken

Crispy tempura chicken with a mixed Asian salad served with a peanut dipping sauce \$17.00

Pappardelle Pasta Salad

A warm salad of rocket, cherry tomatoes, olives, fetta, pine nuts and capsicum puree tossed with handmade pappardelle **V** \$16.00

Ham Hock Terrine

A rustic ham hock terrine served with a Kipfler potato and roquette salad, finished with truffle vinaigrette **G** \$16.00

Side Dishes

Thick cut chips with garlic aioli \$9.00

Sautéed greens **V G** \$9.00

Seasoned wedges, sour cream and sweet chilli sauce \$9.00

Greek salad **V G** \$9.00

V= Vegetarian, G= Gluten Free,
◆=\$2 of the gate charge rebated on this meal
All Prices inclusive of G.S.T
WE DO NOT SPLIT BILLS



Main Meals

Fillet Mignon ♦

Eye fillet mignon cooked to your liking, served with pommes croquettes, roasted fennel and a rich house jus **G**

\$33.00

Wine recommendation: Willowglen Shiraz Cabernet

Char Sui Chicken ♦

A bed of soba noodles and Asian vegetables topped with Char Sui Chicken and finished with a laksa vinaigrette

\$27.00

Wine recommendation: Mt Fishtail Sauvignon Blanc

Ocean Trout ♦

Crispy skinned ocean trout served with handmade pappardelle and a bisque sauce. Accompanied by young asparagus, cherry tomato julienne and fresh chervil

\$27.00

Wine recommendation: Wild River Chardonnay

Honey Lamb ♦

Honey and thyme marinated lamb backstrap served with beetroot mash, asparagus and finished with a light jus **G**

\$26.50

Wine recommendation: Penbro Estate Pinot Noir

Risotto ♦

Wild mushroom risotto finished with truffle oil **G V**

\$26.00

Wine recommendation: Long Gully Riesling

Roasted Vegetable Tart ♦

Mediterranean vegetables, fetta and olive tart served with a rocket salad and drizzled with a balsamic glaze **V**

\$25.50

Wine recommendation: Gracebrook Stables Sangiovese Rose

Peppered Kangaroo ♦

Marinated kangaroo fillet, served with fondant potato, wilted spinach and capsicum puree

\$29.50

Wine recommendation: Penbro Estate Cabernet Merlot

V= Vegetarian, G= Gluten Free,
♦=\$2 of the gate charge rebated on this meal
All Prices inclusive of G.S.T
WE DO NOT SPLIT BILLS



"Spectacular by Day, Stunning by Night"

Children's Menu

Under 12 years old only

Burger and chips served with tomato sauce	\$8.50
Kids Pasta with homemade Napoli sauce and cheese	\$8.50
Chicken nuggets and chips served with tomato sauce	\$8.50
Fish and chips served with tartare sauce	\$8.50
Ice cream Sundae with berry or chocolate topping	\$6.00

Dessert

Tarte tatin Pear and apple tarte tatin served warm with vanilla anglaise	\$14.00
Chocolate Tart with watermelon sorbet	\$14.00
Raspberry panacotta with chocolate parfait and toasted nuts G	\$14.00
Ginger Pudding with chilli caramelised pineapple and served with kaffir lime ice-cream	\$14.00
Cheese Plate Selection of three cheeses – hard, soft and blue - served with dried fruits, quince paste and crackers	\$14.00

After Dinner Beverages

Coffee - Café latte, flat white, long black, Espresso, Short Macchiato, Long Macchiato, Cappuccino	Cup	\$3.50
	Mug	\$4.20
Babycino		\$1.00
Tea - English breakfast, Peppermint, Earl Grey, Chamomile or Green	Pot	\$3.50
Hot chocolate, Mocha	Mug	\$4.20
SkyHigh Affogato - vanilla ice cream served with a shot of espresso coffee		\$6.00
Liqueur coffee - choice of Kahlua, Baileys, Frangelico or whiskey. Served latte style with espresso coffee		\$9.50
Iced coffee or iced chocolate		\$6.00

Fortified Wines

Hanwood port	\$ 6.00
Morris liqueur Muscat	\$ 6.00
Morris liqueur Tokay	\$ 6.00
Seppelt Show Fino dry sherry	\$ 6.00
Seppelt Show Oloroso sweet sherry	\$ 6.00



"Spectacular by Day, Stunning by Night"

Beverages

Soft Drinks

Coca cola, diet coke, sprite, lift, Glass \$ 3.50
Jug \$10.00

Lemon lime & bitters

Glass \$ 4.00
Jug \$12.00

Mineral Waters

Sparkling mineral water Bottle \$3.50
Still mineral water Bottle \$3.20

Juices

Apple, orange, pineapple, tomato \$4.00

Smoothies & shakes

Mango delight – Mango juice and ice cold sorbet \$6.00
Skyshake – wild berries and ice cold sorbet
Apricot Cloud – Apricot Nector with vanilla icecream
Milkshake - Chocolate, strawberry, vanilla or banana

Beers and ciders

Cascade Premium Light \$5.50
Carlton Draught \$6.00
Victoria Bitter \$6.00
Pure Blonde \$6.50
James Boags \$6.50
Crown Lager \$7.00
Heineken \$7.00
Peroni \$7.00
Corona \$7.50
Strongbow Original Cider \$7.00

Spirits and Liqueurs

Basic Spirits with mixer

Scotch, Bourbon, Rum, Gin, \$6.50
Tequila, Brandy, Ouzo & Vodka

Premium Spirits with mixer

Johnnie Walker Red, Jack Daniels, Canadian Club \$7.00
Johnnie Walker Black \$8.50
Jamsieson Irish Whiskey, Bombay Sapphire Gin \$8.00

Liqueurs

Baileys, Campari, Cointreau, Drambuie, Frangelico, Kahlua, \$7.00
Malibu, Midori, Tia Maria



"Spectacular by Day, Stunning by Night"

Wines

Sparkling Wines

	Glass	Bottle
De Bortoli 'Willowglen' Sparkling Brut	\$6.00	\$28.00
Wild River Sparkling Brut		\$32.00
Yellow Glen, Bella Sparkling, Vic	\$8.00	\$36.00
Chandon Blanc De Blanc, Yarra Valley, Vic		\$50.00
Moet Brut Imperial, Epernay, France		\$97.00

Whites

SkyHigh House White	\$6.00	
De Bortoli 'Willowglen' Sauv Blanc, Yarra Valley, Vic	\$6.00	\$28.00
Sticks Sauvignon Blanc, Yarra Valley, Vic		\$33.00
Mount Fish tail Sauvignon Blanc, Marlborough, NZ	\$8.00	\$36.00
Leeuwin Estate 'Art Series' Sauv Blanc, Margaret River, WA	\$53.00	
Grasebrook Mediterranean Pinot Grigio, King Valley, Vic		\$33.00
Wild River Chardonnay, Yarra Valley, Vic	\$7.00	\$32.00
Medhurst Chardonnay, Yarra Valley, Vic		\$39.00
Snobs Creek Reserve Chardonnay, Upper Goulbourn		\$45.00
Long Gully Riesling, Yarra Valley, Vic	\$7.50	\$33.50
Kilikanoon 'Mort's Block' Riesling, Clare Valley, SA		\$38.00
Grasebrook Stables Sangiovese Rose, King Valley, Vic	\$7.00	\$32.00

Reds

SkyHigh House Red	\$6.00	
De Bortoli 'Willowglen' Shiraz Cab, Yarra Valley, Vic	\$6.00	\$28.00
Wishing Tree Shiraz, Yarra Valley, Vic		\$32.00
Long Gully Estate Shiraz, Yarra Valley, Vic		\$36.00
Bertalli Shiraz Voignier, Yarra Valley, Vic		\$39.00
Snobs Creek Reserve Shiraz, Upper Goulbourn, Vic		\$45.00
Granite Hills Shiraz, Macedon Ranges, Vic		\$54.00
Penbro Estate Cabernet Merlot, Yarra Valley, Vic	\$7.50	\$33.50
Bellarine Estate 'Julian's' Merlot, Bellarine, Vic		\$39.00
Wild River Cabernet Sauvignon, Yarra Valley, Vic	\$7.00	\$32.00
Grant Burge Cabernet Sauvignon, Cameron Vale, SA		\$42.00
Chateau Tanunda Cabernet Sauv, Barossa Valley, SA		\$47.00
Penbro Estate Pinot Noir, Yarra Valley, Vic	\$7.50	\$33.50
Bellarine Estate 'Phil's Fetish' Pinot Noir, Bellarine, Vic		\$39.00



"Spectacular by Day, Stunning by Night"

Here at **SkyHigh Mount Dandenong** we have sought to showcase a variety of wines from the local region, both from well known and obscure Vineyards and complimented these with other fine Australian wines. We have strived to bring together a list that presents you with a wide selection of varieties to suit all tastes. Below is a brief description of just some of our wines and the winemakers that supply us.



Situated in the Upper Goulburn Region, Snobs Creek flows through the vineyard and joins the Goulburn River at the estate. The cool climate produces excellent chardonnay whilst strong Merlot, Shiraz and Pinot Noir vines all produce award winning wines.

Reserve Chardonnay 2003

Pale straw changing to light gold with age, the 2003 Reserve is a richly textured Chardonnay, barrel fermented using wild yeast. French oak barrels and time on lees has produced a funky Chardonnay with citrus and white peach aromas with some almond characters.

Reserve Shiraz 2004

A multi-award winner, the Reserve Shiraz is a rich and vibrant wine with aromas of fresh bramble fruits, spicy oak, white pepper and hints of aniseed. An elegant and well structured wine showing spicy berry fruit flavours with supporting oak and fine grained tannins.



Bulong Estate

Bulong Estate is a family run and owned winery, situated in the Upper Yarra Valley. The region is known as one of the best in the Yarra Valley for producing cool climate grapes of distinction, and Bulong Estate is not left behind in this regards.

Merlot

Merlot for this wine was selected from two contrasting parts of the vineyard providing. The Bulong Estate Merlot was produced from fruit full of richness and structure, displaying intense cherry and plum characters with well integrated spicy oak. It will complement a wide range of food and is ideally suited to red meats.

Sauvignon Blanc

This Sauvignon Blanc displays fresh varietal characters of lychee, gooseberry and tropical fruit. With a high natural acidity the pale yellow Sauvignon Blanc is perfect for a wide range of foods.



'Resting in the foothills of the Great Dividing Range near Healesville, Long Gully Estate produces table wines of flavour, finesse and distinction. We try to nurture and accentuate the natural fruit characteristics that present themselves through site influences, season and grape variety.'



Long gully Estate Riesling

Balanced with a tight acidity, the wine displays a juicy and generous mouth feel but finishes with a clean, citrus mineralogy. Pale straw with a green edge in colour, displaying complex aromas of spicy orange peel, pear, pineapple and melon.

Long gully Estate Shiraz

The Long Gully Estate Shiraz displays rich berry fruit with underlying notes of white pepper, mild anise, green peppercorn and briary fruit. Supported by subtle charry oak and lovely fine tannins, the palate is carried by the rich complex fruit.



P E N B R O
E S T A T E

Penbro Estate is known for their rich red wines and elegant crisp and refreshing whites which are a true expression of the Glenburn region. They are passionate about producing quality wines, shown especially by the Bertalli label, wines that are special release family reserve wines, and are also exported back to the family homeland of Italy.

Wishing tree Shiraz

This special Shiraz is a cool climate oaked Shiraz celebrating the famous wishing tree, located in the gardens of SkyHigh Mount Dandenong itself. With a lovely ripe style, with lush Shiraz characteristics, the Wishing Tree special wine has hints of pepper and spice from extended barrel maturation.

Bertalli Shiraz Viognier

Ripe berry fruit, some spice and a peppery note characterise the Bertalli Shiraz Viognier. A touch of Viognier lifts the bouquet of the wine, which is matured for 22 months in French Oak.



Wild River refers to the gentle meandering Yarra River, which at times of flood can turn into a raging torrent. From the premium winemaking region of the Yarra Valley, producing some of the classic varieties, Wild River shows what great winemaking can produce

Wild River Chardonnay

The Chardonnay shows lifted citrus and grapefruit aromas with a touch of cashew and toasty oak. Pale Straw in colour, the palate is clean and bright with characters of grapefruit and lime displaying acid which is tight with harmony between fruit and oak leading to a long lingering finish.

Wild River Cabernet Sauvignon

A deep red colour, with ripe, dark cabernet fruits, aromas combine with an impressive mix of spice and berry, with balanced natural acidity. The sweet mid-palate is long and full, with firm tannins.