



## entrée

*Our menu is designed for a 3 course experience*

Beetroot crisps, feta cream, toasted olive bread, vine tomatoes <b>V</b>	\$11.50
Prosciutto, rocket, walnut and feta salad, watermelon sorbet <b>G (V-Ask)</b>	\$12.90
Confit of salmon, salsa verde <b>G</b>	\$12.90
Smoked ham and goat's cheese salad, thyme and garlic crouton <b>(V-Ask)</b>	\$13.50
Spiced scallops, mango and pawpaw salad <b>G</b>	\$14.00
Moroccan braised rabbit terrine, labna, naan bread	\$14.50

## side dishes

French beans with sesame seeds & chilli <b>VG</b>	\$9.90
Creamy mash <b>VG</b>	\$9.90
Crisp garden salad <b>VG</b>	\$9.90
Seasoned wedges <b>V</b>	\$10.50
Thick cut chips with garlic aioli <b>VG</b>	\$10.50

V= Vegetarian, G= Gluten Free,  
All Prices inclusive of G.S.T  
WE DO NOT SPLIT BILLS



## main meals

Parsley pesto risotto, young peas, broad beans, parmesan crisp <b>V (G – Ask)</b>	\$23.00
<i>Long Gully Riesling</i>	
Gazpacho of roasted red pepper and tomato, linguini, basil, avocado mousse <b>V</b>	\$23.50
<i>Jimmy Pinot Noir</i>	
Linguini with clams and prawns	\$26.50
<i>De Bortoli Willowglen Sparkling Brut</i>	
Chicken stuffed with sun-dried tomato and capsicum, roasted sweetcorn rosti, pea and coriander puree <b>(G – Ask)</b>	\$28.00
<i>Emeri Pink Sparkling Moscato</i>	
Grilled fish of the day, summer broth, provincial vegetables <b>G</b>	\$28.50
<i>De Bortoli Willowglen Chardonnay</i>	
Apple braised pork scotch, yellow summer squash, creamed potatoes <b>G</b>	\$29.50
<i>3 Tails Sauvignon Blanc</i>	
Roasted lamb saddle stuffed with spinach and mushroom, with crushed sweet potato, seasonal greens <b>G</b>	\$33.00
<i>De Bortoli Willowglen Shiraz Cab</i>	
Eye fillet mignon, pommes croquettes, seasonal greens, house jus <b>(G – Ask)</b>	\$35.50
<i>De Bortoli Willowglen Cab Merlot</i>	

*The chef suggests the beef and lamb be ordered  
medium-rare to medium for it to taste its best.*

*Cooking it for longer may take some time  
and toughen the meat.*

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## children's menu

*Under 12 years old only (please ask for an activity bag)*

Burger, lettuce, tomato, mayonnaise & chips	\$13.50
Linguini, Napoli sauce <b>V</b>	\$13.50
Chicken nuggets, chips, garden salad	\$13.50
Flathead tails, chips, garden salad, tartare sauce	\$13.50
Ice-cream sundae, topping of your choice	\$6.50

## dessert

Dark chocolate box, caramel fudge aerated white chocolate and salted peanuts <b>G V</b>	\$12.50
Strawberry mousse, passionfruit sorbet, watermelon jelly <b>G</b>	\$12.50
Chocolate brownie, honeycomb shard, vanilla cream <b>V</b>	\$12.50
Banoffee tart, peanut butter icecream <b>V</b>	\$12.50
Raspberry vacherin, strawberry and lavender ice <b>G V</b>	\$12.50
Rum ice-cream, raisin puree, white chocolate sponge and walnut praline <b>V</b>	\$12.50

## after dinner

Café latte, flat white, long black, Espresso, Short Macchiato, Long Macchiato, Cappuccino	\$3.50 S \$4.20 L
Babycino	\$1.00
Pot of Tea - English breakfast, Peppermint, Earl Grey, Chamomile or Green	\$3.50
Hot chocolate, Mocha	\$4.20
SkyHigh Affogato	\$6.00
Liqueur Latte with Kahlua, Baileys, Frangelico or Whiskey	\$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



## beverages

### Soft Drinks

Coca cola, diet coke, sprite, lift,	Glass	\$ 3.50
Tonic water, dry ginger, Lemon lime & bitters	Jug	\$12.00
Sparkling mineral water		\$3.50
Still mineral water		\$3.20

### Juices

Apple, orange, pineapple, tomato	\$4.00
Appletiser- lightly sparkling apple juice	\$5.00

### 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 ice cream	
Milkshake	Chocolate, strawberry, vanilla or banana	

### Frozen Drinks 350ml

Coke or Raspberry	\$6.00
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## beers and ciders (330ml bottle)

Cascade Premium Light	\$6.50
Carlton Draught	\$7.00
Victoria Bitter	\$7.00
Pure Blonde	\$7.00
James Boags	\$7.00
Crown Lager	\$7.00
Beck's	\$7.00
Heineken	\$7.50
Peroni	\$7.50
Corona	\$7.50
Strongbow Original Cider	\$7.00
Beer & cider specials	\$7.50

## spirits and liqueurs

### Basic Spirits

Scotch, Bourbon, Rum, Gin	\$6.50
Tequila, Brandy, Ouzo & Vodka ...with mixer extra	\$0.50

### Premium Spirits

Johnnie Walker Red, Jack Daniels, Canadian Club	\$7.00
Johnnie Walker Black	\$8.50
Jamieson Irish Whiskey, Bombay Sapphire Gin	\$8.00
... with mixer extra	\$0.50

### Liqueurs

Baileys, Campari, Cointreau, Drambuie, Frangelico, Kahlua,	\$7.00
Malibu, Midori, Tia Maria ...with mixer extra	\$0.50



## sparkling wines

	Class	Bottle
De Bortoli 'Willowglen' Sparkling Brut	\$6.00	\$28.00
Emeri Sparkling Sauvignon blanc (200ml bottle)		\$9.00
Emeri Pink Sparkling Moscato (200ml bottle)		\$9.00
Wild River Sparkling Brut		\$32.00
Yellow Glen, Bella Sparkling, Vic		\$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' Semi Sauv Blanc, Yarra Valley, Vic	\$6.00	\$28.00
Sticks Sauvignon Blanc, Yarra Valley, Vic		\$33.00
3 Tails Sauvignon Blanc, Marlborough, NZ	\$8.00	\$36.00
Leeuwin Estate Sauv Blanc, Margaret River, WA		\$53.00
Chateau Tros Sauvignon Semillion, france		\$45.00
Gracebrook Mediterranean Pinot Grigio, King Valley, Vic		\$33.00
De Bortoli 'Willowglen' Chardonnay, Yarra Valley, Vic	\$6.00	\$28.00
Wild River Chardonnay, Yarra Valley, Vic		\$32.00
Bulong Estate Chardonnay		\$42.00
Medhurst Chardonnay, Yarra Valley, Vic		\$39.00
Snobs Creek Reserve Chardonnay, Upper Goulburn		\$45.00
Long Gully Riesling, Yarra Valley, Vic	\$7.50	\$33.50
Kilikanoon 'Mort's Block' Riesling, Clare Valley, SA		\$38.00
Kissing Bridge Moscato, Vic	\$6.50	\$29.90
Gracebrook Stables Sangiovese Rose, King Valley, Vic		\$33.00

## reds

SkyHigh House Red	\$6.00	
De Bortoli 'Willowglen' Shiraz Cab, Yarra Valley, Vic	\$6.00	\$28.00
Wishing Tree Shiraz, Yarra Valley, Vic	\$7.50	\$32.00
Long Gully Estate Shiraz, Yarra Valley, Vic		\$36.00
Bertalli Shiraz Voignier, Yarra Valley, Vic		\$39.00
Snobs Creek Reserve Shiraz, Upper Goulburn, Vic		\$45.00
Granite Hills Shiraz, Macedon Ranges, Vic		\$54.00
De Bortoli 'Willowglen' Cab Merlot, Yarra Valley, Vic	\$6.00	\$28.00
Bertalli Merlot, Yarra Valley, Vic	\$7.50	\$33.50
Bellarine Estate 'Julian's' Merlot, Bellarine, Vic		\$39.00
Chateau Largavelle Merlot cabernet, France		\$45.00
Wild River Cabernet Shiraz, Yarra Valley, Vic		\$32.00
Grant Burge Cabernet Sauvignon, Cameron Vale, SA		\$42.00
Chateau Tanunda Cabernet Sauv, Barossa Valley, SA		\$47.00
Jimmy Pinot Noir, Grampians, Vic	\$7.50	\$34.00
Bellarine Estate Pinot Noir, Bellarine, Vic		\$39.00
Bulong Estate Pinor Noir, Yarra Valley, Vic		\$42.00



**Here at SkyHigh Mt 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.

#### **Pinot Noir**

The 2010 season was a standout for Pinot Noir fruit. Cool nights and mild days resulted in fruit that displayed classic cool climate characteristics. This is the first time that a Cellar Release Pinot Noir has been offered and is designed to be an early drinking style, highlighted by cherries and blackcurrants with supporting fine-grained tannins. Please enjoy over the next three years with good company and good food (especially duck).

#### **Chardonnay**

Fruit for our 2009 Chardonnay was hand picked in the middle of March with flavours at their optimum. This Chardonnay is made from a combination of French clones ensuring these flavours are reached with excellent natural acidity, giving the wine structure to cellar for a number of years. There are aromas of melons, nuts and figs on the palate while barrel fermentation, lees stirring and a combination of new and seasoned French oak add further complexity. This wine is an excellent partner to a wide range of cuisines.



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 minerality. Pale straw with a green edge in colour, displaying complex aromas of spicy orange peel, pear, pineapple and melon.

### **Long gully Estae 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.



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.

### **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 Shiraz**

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.



# DE BORTOLI WINES

The Willowglen label evokes nostalgic imagery of leisurely wining and dining in the great Australian outdoors. Designed for the on-premise trade, wines under this label are designed to complement good food.

## **Sparkling Brut**

Carefully selected parcels of fruit are blended together to create this elegant sparkling wine. Displays fresh fruit flavours, delicately creamy finishing with crisp, refreshing acidity.

## **Chardonnay 2010**

This fruit driven wine with crisp acid has been enhanced by lees stirring giving a great texture and balance to the mid palate. The subtle oak approach has given added structure to the wine without overpowering it leaving the stone fruit flavours to dominate.

## **Semillon Sauvignon Blanc 2010**

Upfront is a zesty palate of lime and lemon which rounds slightly for passionfruit and gooseberry notes on the lengthy finish

## **Cabernet Merlot 2009**

A generous wine that shows sweet and vibrant fruit on the fleshy palate with soft mouth -coating tannins.

## **Shiraz Cabernet 2009**

Fruit driven palate, blackberry and cherries with hints of oak.

## **Bordeaux Wines**

### **Chateau Lagravelle 2004**

Merlot 80%, Cabernet Sauvignon 10%, Cabernet France 10 %

A lovely dark appearance, with flashes of vibrant brilliance.

A powerful nose , the fruit well ripened and fully present. Notes of plum and blackberry are increasingly noticeable as the nose opens up.

In the mouth the attack is smooth ,the tannins silky.

The effect of the whole is generous and well balanced.

### **Chateau Le Tros 2009**

Sauvignon blanc 80%, Semillon 20 %

This classic Bordeaux blend exudes lovely herbal and grassy aromas, plus fresh citrus fruit and mineral notes.

The aromas resonate beautifully on the palate and continue through the dry finish displaying good balance and length.