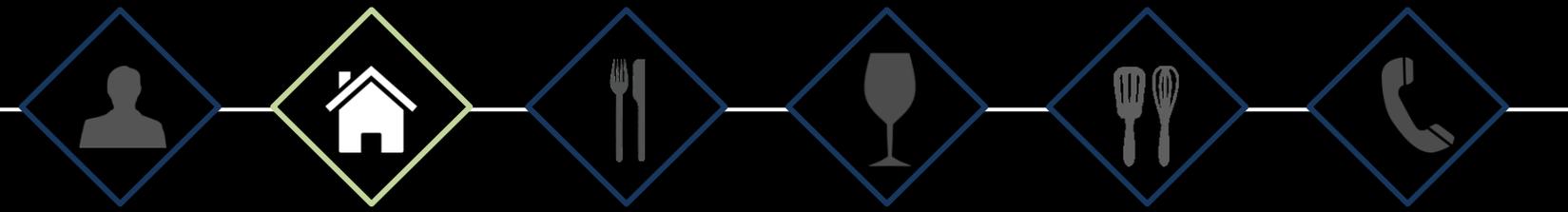




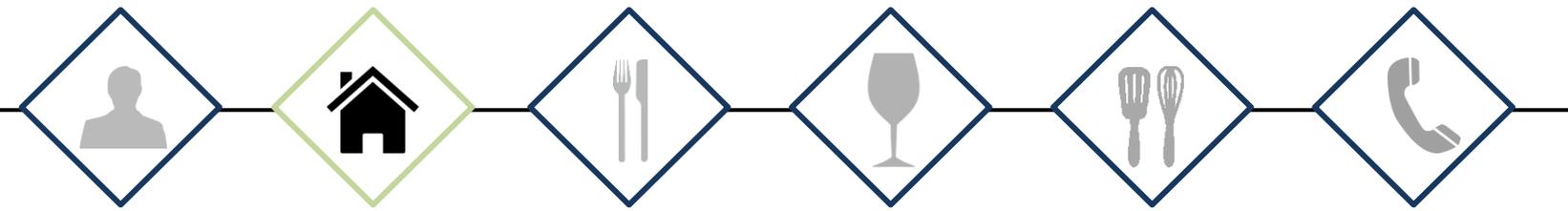
SKYLINE

private dining

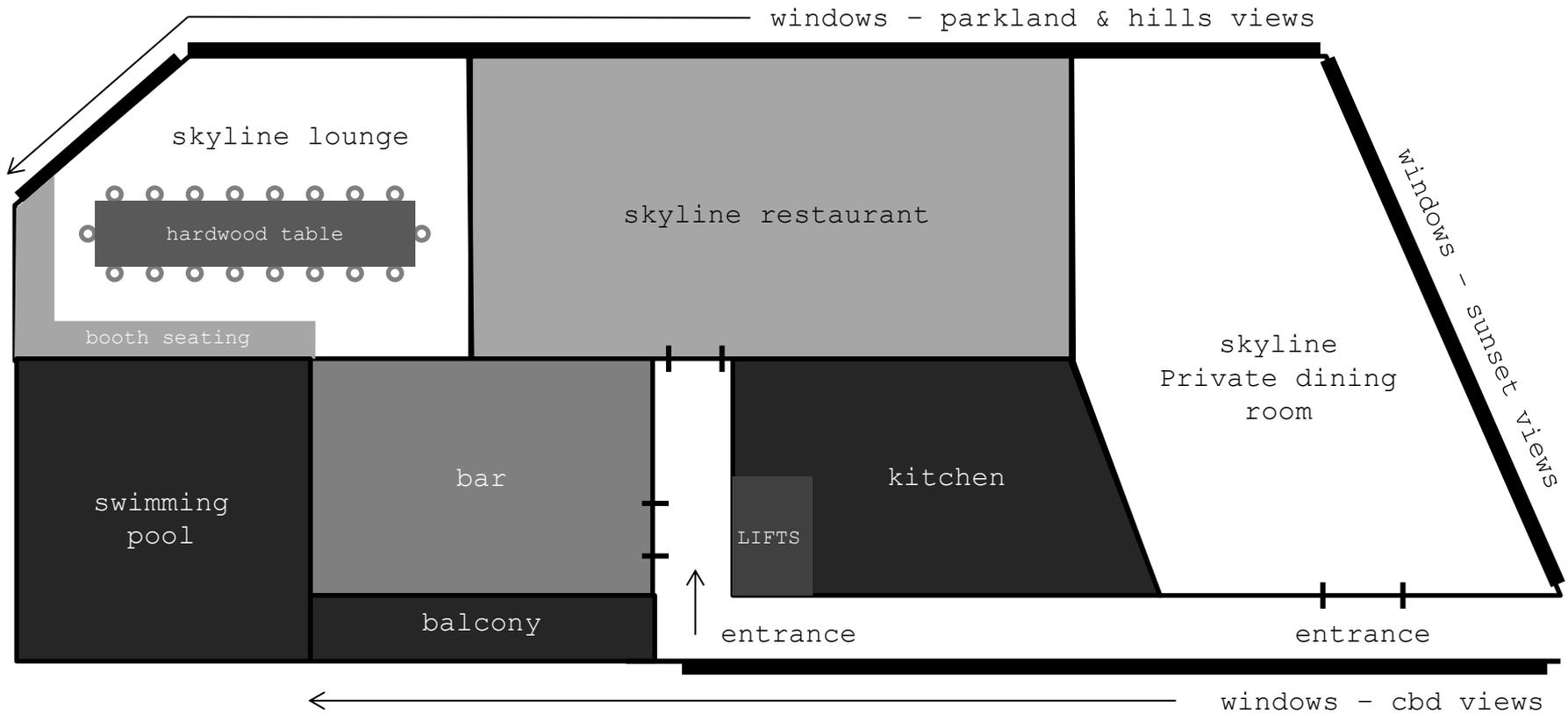
Summer 2017

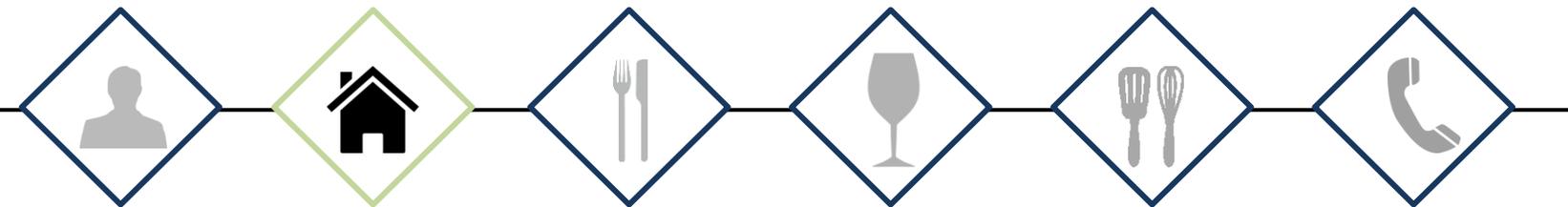


spaces



floorplan





SKYLINE LOUNGE

The Skyline Lounge located on the top level boasts spectacular views over the surrounding Parklands and Adelaide Hills through its floor to ceiling window façade. This exclusive space comfortably seats 18 guests but is also suitable for a group of 40 cocktail style.

Whatever the occasion, Skyline Lounge is ideal for those looking for that intimate dining experience.

CAPACITY

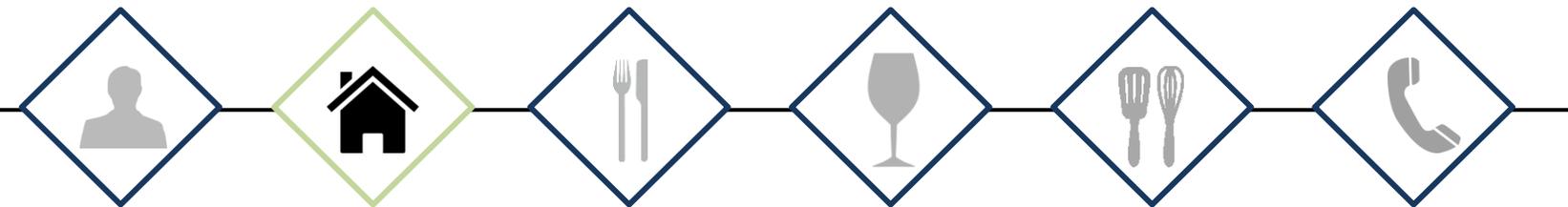
seated: up to 18 guests
cocktail: up to 40 guests

MINIMUM SPEND

mon-thurs: \$1000
fri-Sun: \$1500

Minimum spends subject to change during peak periods

SKYLINE
RESTAURANT



SKYLINE

private dining room

If you are planning a dinner or cocktail party the Skyline Private Dining Room is ideal. Located on the top level with 180 degree glass façade overlooking the surrounding Parklands and Adelaide Hills.

This space has stunning views of the evening sunset over Glenelg beach. It is sectioned off from the main restaurant and can be set in a number of configurations, with its own private access and bathrooms.

Sit back, relax and enjoy Adelaide CBD's finest private dining experience.

CAPACITY

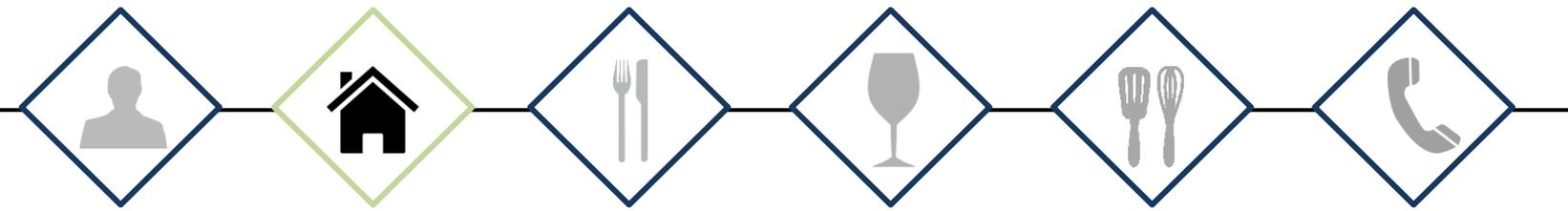
seated: 20 – 76 guests
cocktail: 20 – 100 guests

MINIMUM SPEND

mon-thurs: \$2000
fri-Sun: \$3000

Minimum spends subject to change during peak periods

SKYLINE
RESTAURANT



SKYLINE EVENTS CENTRE

Looking for a stunning dining room to hold your next large event? Skyline Events Centre combines Skyline Private Dining Room, Restaurant and Lounge to provide one amazing space.

With panoramic views throughout the entire space, guests are sure to be blown away by the picturesque Adelaide Hills and surrounding parklands.

CAPACITY

seated: 180 guests
cocktail: 300 guests

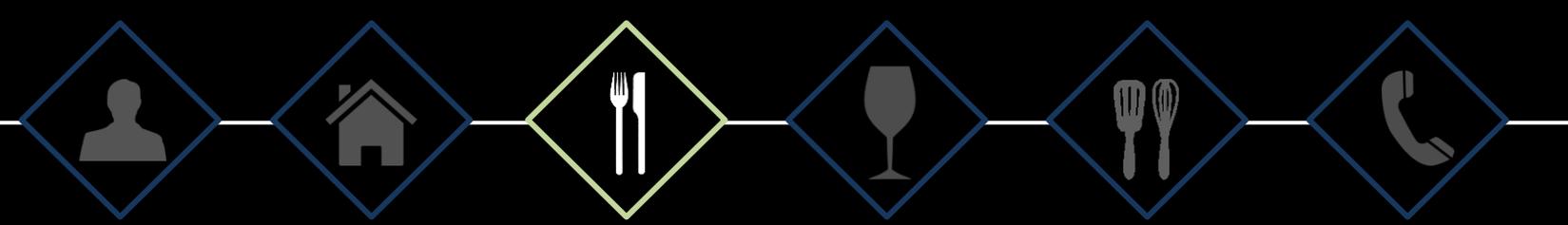
MINIMUM SPEND

mon-thurs: \$6000
fri-Sun: \$8000

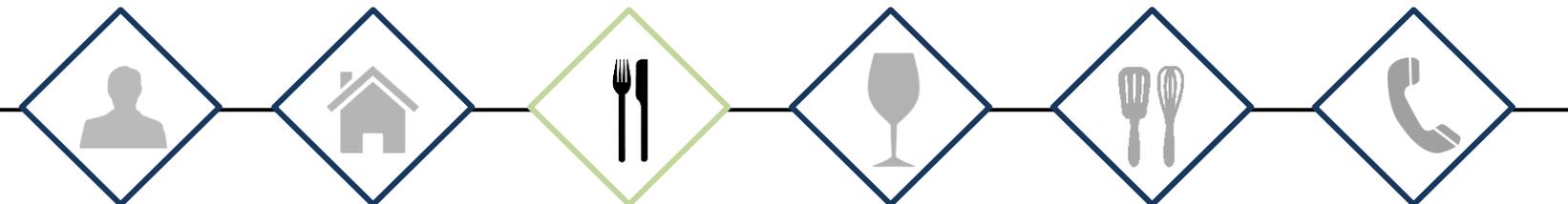
*For large groups please enquire about customized menus and alternately served meals

Minimum spends subject to change during peak periods

SKYLINE
RESTAURANT



menus



P L E A S E B E S E A T E D

Skyline offers a two, three or four course menu comprising of the very best South Australian produce, freshly prepared and professionally served.

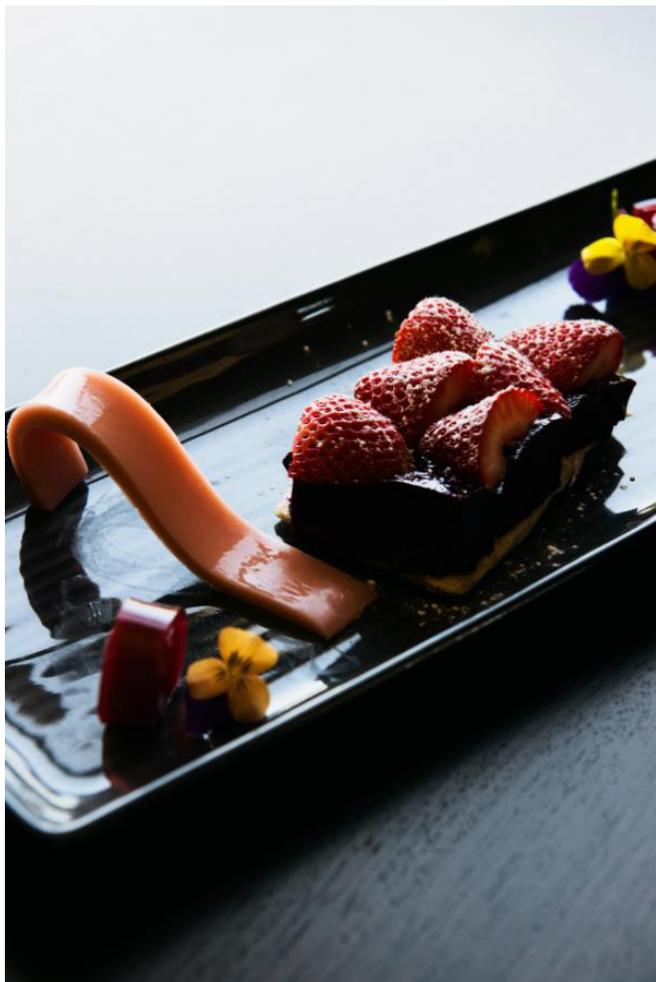
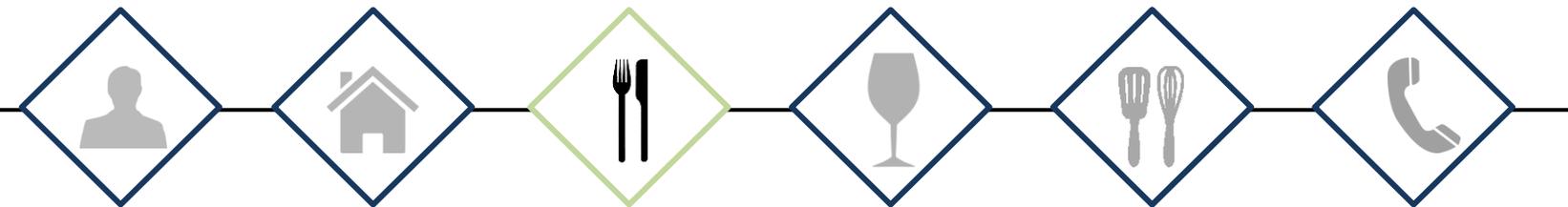
	2 Course	3 Course	4 Course <small>2 canapes on arrival</small>
Set Menu	\$59	\$69	\$79
Alternate Served Menu	\$64	\$74	\$84
Choice Menu <small>(maximum 80 guests)</small>	\$69	\$79	\$89
Shared Sides	\$3pp/side		

CHOICE MENU GROUP SIZES

UP TO 30 GUESTS
select 3 menu items per course

30 GUESTS OR MORE
select 2 menu items per course

Menu items and pricing subject to change



TO START

Warm bread rolls • butter

ENTRÉE

Charred Sourdough • roasted tomato • red onion • woodside ashed cherve • basil

Confit Ocean Trout • nori • Ikura caviar vinaigrette • kelp salt • sweet glaze

Pork Belly • carrot • Szechuan mushroom • macadamia • miso caramel

House-made Duck Parfait • 14 day house cured duck • pedro ximenez gel • salted cherries • grilled wafers

Pan Fried Kefalograviera** • burnt orange honey glaze • baby figs

** a hard cheese produced traditionally from sheep's milk. Produced in Western Macedonia, Epirus, the cheese has a salty flavour and rich aroma

MAIN

Fish of the Day • ask our friendly wait staff

300gm Pork loin "King Henry" cutlet • seasonal greens • red wine jus

Braised Beef Cheek (gf) • summer squash • wasabi crumb • kale

200gm Black Angus MSA Eye Fillet • seasonal greens • red wine jus

Corn Fed Chicken Breast (gf) • pumpkin • pea • pickled carrot • kipfler • mushroom ash

Lentil & Quinoa Salad (v) • smoked almond • greek yoghurt • preserved lemon

DESSERT

Caramelised Apple Puff Pastry • vanilla anglaise • rhubarb • green apple sorbet

Chocolate Mousse • cassis • salted caramel peanut • chocolate soil • berries

Coconut Panna Cotta • mango • moscato gel • pistachio

Daily Cheese Selection from the Adelaide Central Markets • traditional condiments

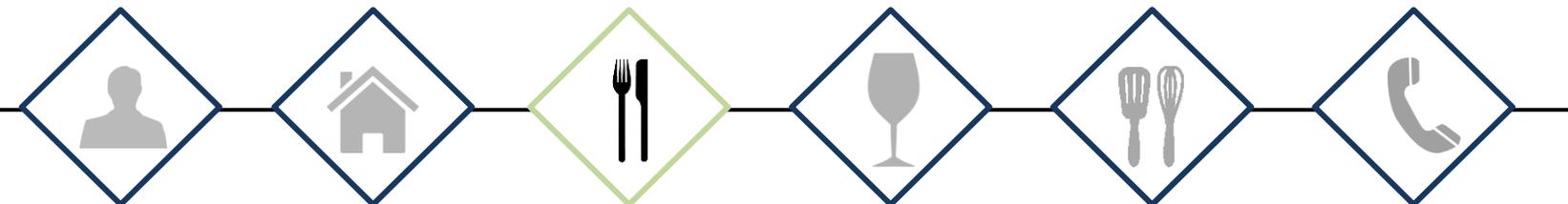
SIDES (additional \$3pp/side)

Garden salad (v, gf) • white balsamic dressing

Rustic Fries

Paris Mash (v, gf)

Steamed Asparagus (v, gf) • ricotta • shaved almonds



S U G A R & S P I C E . . .
 A N D A L L
 T H I N G S N I C E

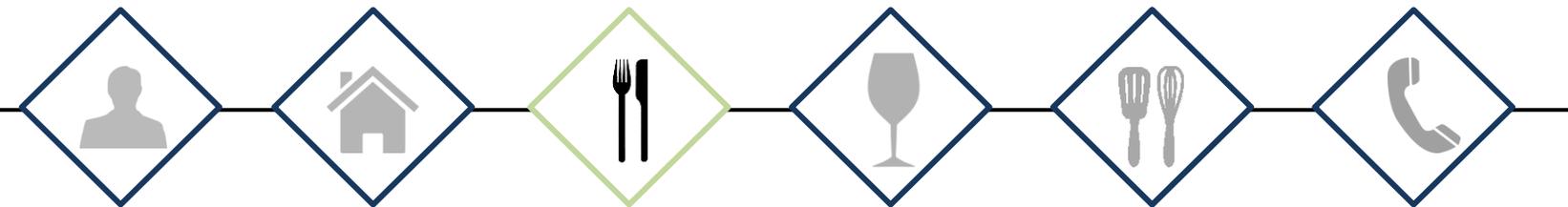
Whether you're after something light and fresh or a hearty meal, our canapé menu caters for all. Choose from either our finger food, fork items or an assortment of both!

canapés	\$4.50
fork canapés	\$7.50
dessert canapés	\$4.50

recommended items per event duration

- 2 hours 6 items pp
- 3 hours 8 items pp
- 4 hours 10 items pp

Menu items and pricing subject to change



CANAPÉS

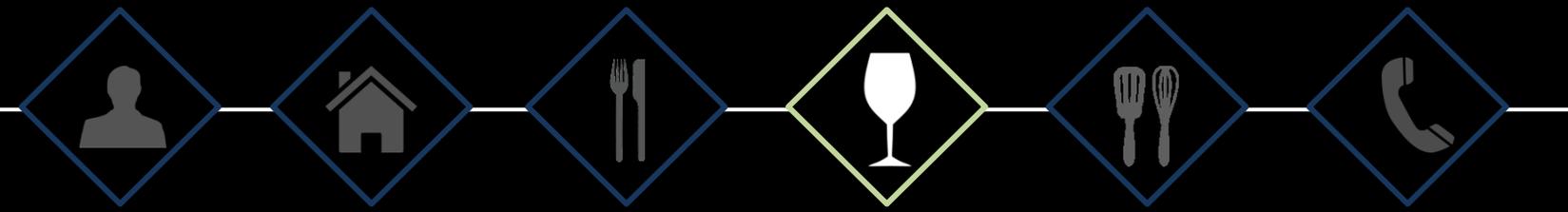
- Natural oysters** • lime cracked black pepper (gf)
- Smoked salmon** • dill, mascarpone terrine (gf)
- Duck confit** • cornbread cracker • candied orange
- Chicken mousse tartlet** • cucumber gel • pistachio crumb
- Mini bruschetta** • tomato • basil • goats curd
- Potato frittata** • red onion jam • red capsicum (gf, v)
- Rare beef crouton** • beetroot jelly • pickled radish
- Roast pumpkin tart** • chevre • red onion (v)
- Steamed prawn wonton** • soy dipping sauce
- Crispy fried pork belly** • honey soy (gf)
- Satay chicken skewers** (gf)
- Vegetarian samosa** • garlic & mint yoghurt (v)
- Mushroom arancini** • garlic aioli (v)
- Prawn filo wrap** • chilli aioli
- Panko chicken bites** • sweet & sour dipping sauce
- Lamb koftas** • garlic & coriander yoghurt (gf)

FORK

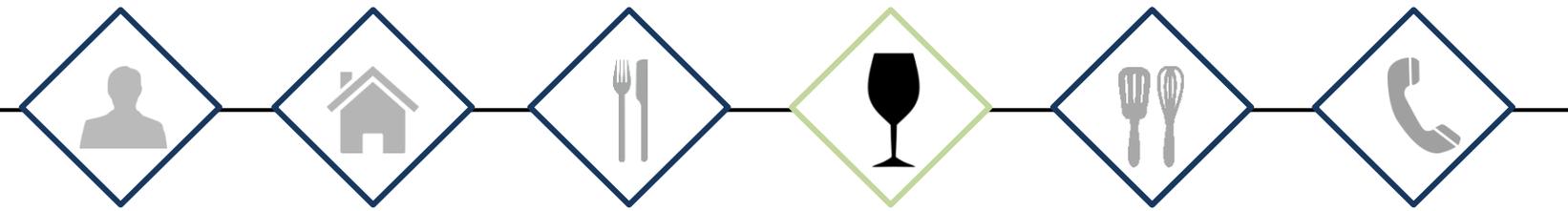
- Battered snapper tail** • fries, tartare
- Beef sliders** • cheddar • tomato chutney
- Salt & pepper crusted calamari hot rolls** • pickled chilli • aioli
- Potato & chorizo croquettes** • paprika aioli
- Tandoori chicken** • cardamom rice (gf)
- Homemade spinach & ricotta cannelloni** (v)
- Pumpkin & fetta risotto** • shaved parmesan • herb oil (v)

DESSERT

- Raspberry tartlets**
- Lemon meringue tarts**
- Macadamia brownie balls**
- Mini chocolate Italian donuts**



beverages



A N O T H E R M A D A M E ?



silver Package

Pepperton Estate Brut NV, NSW

Wolf Blass Sauvignon Blanc 2014, South Australia

Angove Moscato 2014, South Australia

Wolf Blass Shiraz 2014, South Australia

Craft Beer, Yenda Pale Ale

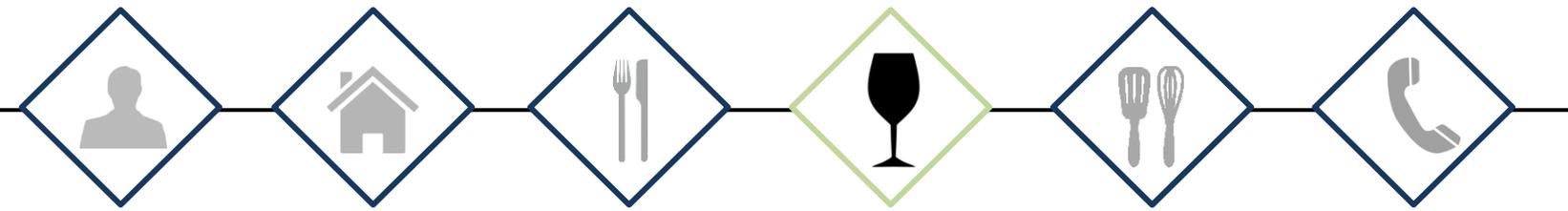
Craft Beer, Yenda Golden Ale

Cascade Premium Light

Soft Drinks & Juice

two hours	\$28.00
three hours	\$33.00
four hours	\$38.00

Package inclusions and pricing subject to change



A N O T H E R M A D A M E ?

gold Package

Tatachilla Sparkling NV, South Australia

Tatachilla Sauv Blanc, South Australia

Tatachilla Cab Shiraz, South Australia

Angove Moscato , South Australia

Yenda Pale & Golden Ale

Crown Lager & Coopers Pale Ale

5 seeds Apple Cider

Cascade Premium Light

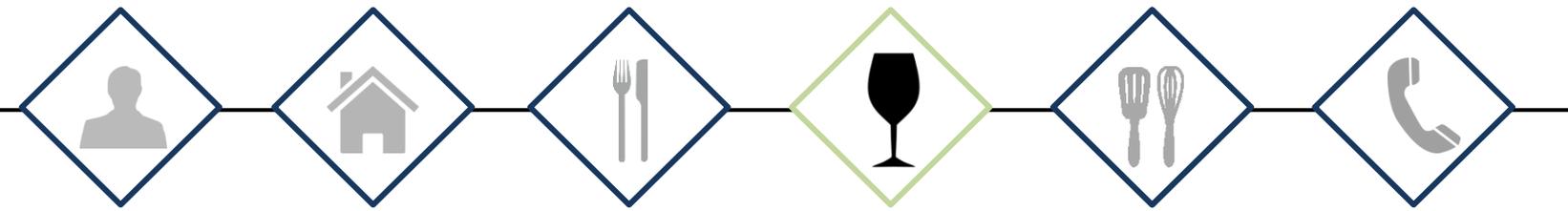
Soft Drinks & Juice

two hours\$33.00

three hours\$38.00

four hours\$43.00

Package inclusions and pricing subject to change



G O O N . . .
 Y O U D E S E R V E I T !

platinum package

Tatachilla Sparkling NV, South Australia

Tai Nui Sauvignon Blanc 2014, Marlborough, NZ

Yalumba Pinot Grigio 2013, South Australia

Golding 'Purveyor' Pinot Noir 2015, Adelaide Hills

Tatachilla Cabernet Shiraz NV, South Australia

James Boags Premium

James Boags Premium Light

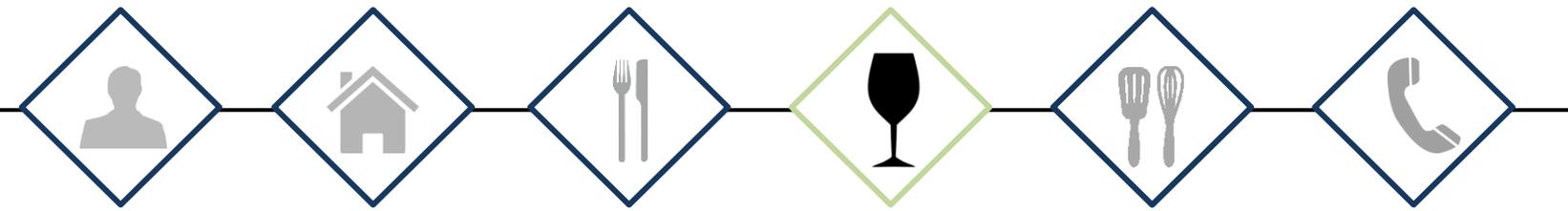
5 Seeds Apple Cider

Soft Drinks & Juice

two hours\$45.00

three hours\$53.00

four hours\$60.00



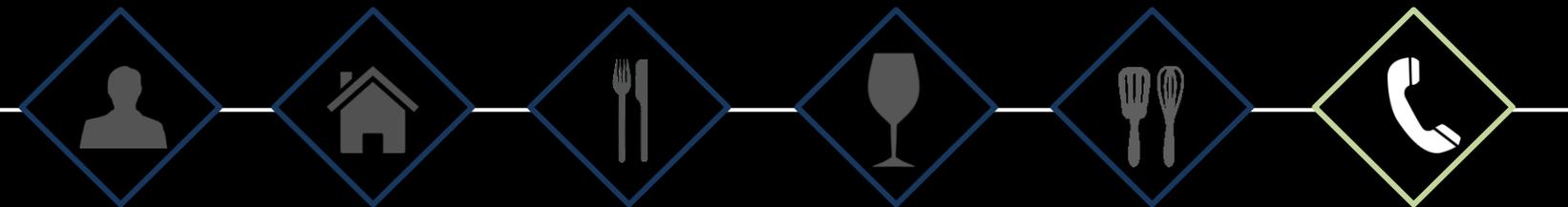
W H E N O N L Y T H E F I N E S T
W I L L D O . . .

black package

- Deviation Road Loftia Brut 2013, **Adelaide Hills, SA**
- Lobethal Road 'Bacchant' Chardonnay 2013, **Adelaide Hills, SA**
- Shaw + Smith Sauvignon Blanc 2015, **Adelaide Hills, SA**
- The Willows Shiraz 2012, **Barossa, SA**
- Samuel's Gorge Grenache 2013, **McLaren Vale, SA**
- Corona
- Heineken
- James Boags Premium Light
- Hills Apple & Pear Cider
- Selection of Premium Spirits

two hours	\$95.00
three hours	\$120.00
four hours	\$140.00

Package inclusions and pricing subject to change



contact us

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p : 08 8216 0388