



SKYPOINT  
bistro+bar

menu



### **skypoint buffet breakfast - 30**

bacon, eggs, chipolatas, hash browns, baked beans, fresh seasonal + preserved fruit, petit breakfast jars, assorted pastries, artisan baked breads, assorted spreads, filtered coffee + tea

### **the morning bruschetta - 19 v, gfr**

smashed avocado, heirloom tomatoes, fetta, topped with poached eggs

### **breaky burger - 19 gfr**

chorizo patty, bacon jam + grilled rashers, fried egg, dressed greens, toasted milk bun with a side of hash browns

### **molten-centred chocolate pancakes - 19 v**

decadent chocolate pancakes with a molten nutella centre, topped with vanilla ice cream, fresh berries + nutella snow

### **breakfast hash - 19 gfr**

chorizo, baby chat potato, mushrooms, onion + garlic topped with poached eggs with side of hash browns

## **benedicts**

### **double bacon benedict - 21 gfr**

toasted sourdough, house-made bacon jam, grilled rashers, hollandaise, poached egg + dressed rocket.

### **vegetarian benedict - 19 v, gfr**

toasted sourdough, grilled portobello mushrooms, spinach, poached eggs, shaved radish + house-made hollandaise

## **sides**

for sale only in conjunction with a main meal

eggs cooked to your liking x 2 - \$3

grilled tomatoes x 2 - \$3

hollandaise - \$3

toast x 2 - \$3

avocado x 2 - \$5

hash browns x 2 - \$5

bacon x 2 - \$5

chipolatas x 3 - \$5

# **breakfast menu**

## **available 7.30am – 10.30am only**

gf - gluten free, v – vegetarian, vgn - vegan gfr - gluten free on request \$1 additional  
0.78 surcharge is applicable for credit cards including tap and go transactions

## shared

### **sky tea for 2** – 55 *v*

petit sandwich + tart selection, buttermilk scones with vanilla cream + berry jam, seasonal fruit + assorted petit fours.

### **seafood tower for 2** – 60 *gfr*

marinated mussels, prawns, beer-battered australian saltwater barramundi, salt + pepper squid, golden fries, dressed garden salad + matching condiments

## snacks + sides

### **beer-battered chips** – 12 *v, gfr*

with roasted garlic aioli + tomato ketchup

### **wedges** - 15 *v*

coated with our house-made spice mix, sour cream + sweet chilli sauce

### **crispy beer-battered onion rings** – 15 *v*

with smoked chipotle aioli

### **fried chicken wings** - 15 – *gfr*

coated in our house-made bbq sauce

### **bread + dips** – 15 *v, gfr*

toasted crusty sourdough with a duo of chef's selected dips

### **house-baked olives** - 12 *v, vgn, gfr*

chef's selection of warm house-baked olives

## bistro menu

available monday – thursday from 11am until 1 hour prior to close.

friday-sunday 11am until 3:30pm – see our tasting plates for weekend evenings

gf - gluten free, v – vegetarian, vgn - vegan gfr - gluten free on request \$1 additional  
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## burgers - \$24

*all served on a brioche bun with a side of fries + ketchup*

### **77 beef burger** *gfr*

beef patty, bacon, jack cheddar, onion rings, bbq sauce, greens, tomato, dill pickles

### **portobello mushroom burger** *v, gfr*

portobello mushroom, grilled eggplant, tomato, greens, goddess aioli

### **barra burger** *gfr*

battered australian saltwater barramundi, house-made tartare, red onion, tomato, greens

### **korean fried chicken burger**

fried chicken, spicy korean sauce, kimchi mayonnaise, lightly pickled slaw

### **pork belly burger**

sticky glazed pork belly, sriracha aioli, slaw

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## main meals - \$24

**beer battered australian saltwater barramundi** *gfr*  
with fries, house-made tartare + fresh garden salad

**citrus prawn pappardelle** *v, gfr*  
australian prawns, pappardelle pasta, lemon, dill, chives + crumbled fetta

**poke bowl** *v, gf, vgn*  
fresh + pickled vegetables, kale, sushi rice, quinoa, tofu + peanut pieces.

add grilled chicken or sticky pork belly for \$5

## salads - \$18

**beetroot salad** *v, gfr*  
roasted baby beetroot, goats' cheese, dressed greens + crunchy walnut pieces

**halloumi salad** *v, gfr*  
grilled halloumi pieces, heirloom tomatoes, shaved red onion, thinly sliced radish, fresh greens + house-made vinaigrette

add grilled chicken or sticky pork belly for \$5

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we recommend 3-5 plates for 2 people  
3 plates for \$41 or 5 plates for \$65

- thai-spiced pork skewers accompanied with lightly pickled veg. - \$14 *gf*
- beetroot arancini with creamed persian fetta + dressed greens. - \$12 *v*
- twice-cooked pork belly bites tossed in a maple + mustard glaze. - \$12 *gf*
- salt + szechuan pepper baby squid, flash fried with a side of lime aioli. - \$16 *gf*
- vegetarian spring rolls with a light + zingy dipping sauce - \$12 *v*
- crispy korean fried chicken wings with a side of kimchi mayo - \$14
- orange, tequila + chilli glazed prawns - \$16 *gf*
- californian-style crab cakes topped with avocado salsa - \$16
- sesame-crust ed halloumi bites drizzled with organic honey - \$12 *gf v*
- steamed pork buns with sriracha + kewpie mayo - \$14
- slider trio, filled with beef patty, pastrami, rocket + onion marmalade - \$16
- beer-battered fries with a side of garlic aioli + tomato ketchup - \$12 *v*
- spicy wedges with sour cream + sweet chilli sauce - \$15 *v*
- side of steamed jasmine rice - \$4 *gf v*
- yuzu curd filled donuts dusted with citrus sherbet - \$14 *v*

## tasting plates menu

available friday, saturday and sunday from 4pm only

gf - gluten free, v – vegetarian, vgn - vegan gfr - gluten free on request \$1 additional  
0.78 surcharge is applicable for credit cards including tap and go transactions

## beverages

### craft beer

burleigh big head	\$8
burleigh 28 pale ale	\$9
burleigh brewing "twisted palm" tropical pale ale	\$9
burleigh brewing "my wife's bitter" english ale	\$9
james squire "one fifty lashes" pale ale	\$9
james squire "the chancer" golden ale	\$9
james squire "black of spades" porter	\$9

### bucket of beers

**crafts** \$34

4 craft beers of your choice

**domestics** \$29

4 domestic beers of your choice

xxxx gold, xxxx summer bright, tooheys extra dry, hahn super dry, james boag's premium, james boag's premium light

### beer

james boag's premium light	\$6
xxxx gold	\$6.5
toohey's extra dry	\$7
xxxx summer bright	\$7
hahn super dry	\$8
birra moretti	\$8
james boags premium	\$8.5
kirin	\$8.5
heineken	\$8.5
corona	\$9

### cider

5 seeds crisp apple	\$8
james squire "orchard crush" apple	\$9
rekorderlig strawberry + lime	\$12

## beverages

### white wine

	gls.	lrg. gls.	btl.
	150ml	250ml	
willowglen semillon sauvignon blanc, sa	\$7	\$10	\$28
vivo chardonnay, se aust.	\$7.5	\$10.5	\$31
secret garden pinot grigio, nsw	\$8	\$11.5	\$34
kimi sauvignon blanc, nz	\$8.5	\$12	\$37
witches falls sauvignon blanc, qld	\$9	\$12.5	\$39
innocent byst+er moscato, vic	\$9.5	\$13	\$40
casa lluch rose tempranillo, spain	\$9.5	\$13	\$40
castel torre pinot grigio, italy	\$10	\$14	\$44
devils' corner riesling, tas			\$46
3drops chardonnay, wa			\$54

### red wine

	gls.	lrg. gls.	btl.
	150ml	250ml	
willowglen shiraz cabernet, se aust.	\$7	\$10	\$28
vivo shiraz, se aust.		\$7.5	\$10.5
secret garden cabernet sauvignon, nsw		\$8	\$11.5
bird dog merlot cabernet, qld		\$8.5	\$12.5
casa lluch tempranillo, spain		\$9	\$13
jed malbec, chile			\$46
kilikanoon killerman's run gsm, sa			\$46
devil's corner pinot noir, tas			\$48
chain of ponds graves gate shiraz, sa		\$59	

### sparkling wine

	gls.	btl.
willowglen brut nv se aust.	\$8	\$28
secret garden sparkling nsw		\$34
chevalier brut blanc de blanc, france	\$10	\$39
rivani prosecco veneto, italy		\$11
g.h mumm cordon rouge nv, france		\$99

## beverages

### cocktails

<b>level 77 - our signature cocktail</b>	\$17
vodka, licor 43, aperol, strawberry, mint	
<b>cosmopolitan</b>	\$17
vodka, cointreau, cranberry juice, fresh lime	
<b>espresso martini</b>	\$17
espresso, vanilla vodka, honey, vanilla bean	
<b>north coast mojito</b>	\$17
pure cane spirit, lime, mint, soda	
<b>old fashioned</b>	\$17
bourbon rum or scotch, bitters	
<i>premium spirit add \$5</i>	
<b>sparkling punch</b>	\$17
sparkling wine, cointreau, br+y, passionfruit pulp + fruit	
<b>ink + grapefruit collins</b>	\$17
ink gin, tonic, red grapefruit, lime	
<b>mai tai</b>	\$17
rum, cointreau, bitters, pineapple, orange juice, amaretto	

<b>mocktail</b>	\$12
apple, orange, strawberry + vanilla	

### carafes 500ml

<b>aperol spritz</b>	\$25
aperol, sparkling wine, soda	
<b>sparkling margarita</b>	\$28
sparkling wine, tequila, cointreau, lemonade	

### pre-mixed beverages

smirnoff ice red	\$11
smirnoff ice black	\$14
canadian club + cola	\$11
canadian club + dry	\$11