LET US SERVE YOU

Sky Feast

SKY-HIGH DINING

LUNCH

Monday to Thursday
Standard $99PP
Window Guarantee $114PP

Friday
Standard $115PP
Window Guarantee $130PP

Saturday & Sunday
Standard $130PP
Window Guarantee $145PP

DINNER

Monday to Thursday
Standard $125PP
Window Guarantee $140PP

Friday & Saturday
Standard $145PP
Window Guarantee $160PP

Sunday
Standard $135PP
Window Guarantee $150PP

KIDS

Standard Lunch $49
Standard Dinner $55

EARLY BIRD PRICE

Adult $99
Kids $44

SEAFOOD

Freshly shucked Sydney rock oysters
Crystal Bay prawns
Kinkawooka black mussels
Green shell NZ mussels
Crab Blue Swimmer
Honey bugs
Snow crab

SEAFOOD ACCOMPANIMENTS

Mary Rose CONTAINS EGG
American cocktail sauce VG
Gochujang mayo CONTAINS EGG
Mignonette

ANTIPASTO

Shaved salami CONTAINS PORK
Sliced pastrami CONTAINS PORK
Sliced mortadella CONTAINS PORK
Pickled vegetables VG
Marinated Australian olives VG
Grilled eggplant, zucchini, and peppers VG
Grissini
Roasted pumpkin
Spiced baby beetroot VG

DIPS

Babaganoush VG, CONTAINS SESAME
Tirokafteri CONTAINS DAIRY, GLUTEN
Hummus GF, DAIRY

BREADS

Sourdough
Tomato and rosemary focaccia
Baguette
White bread roll

SALADS

Mustard vinaigrette potato salad, cornichons V
Squid & grilled octopus, lime coriander, corn & black bean CONTAINS SEAFOOD
Mediterranean chickpea & couscous salad CONTAINS GLUTEN, V
Chicken fusilli, basil pesto CONTAINS GLUTEN & NUTS
Quinoa salad with sherry vinegar dressing V
Fattoush salad, pomegranate dressing DF, GF
Crispy Asian papaya salad, Nahm Jim dressing CONTAINS SESAME
Make your own Ceaser Station (anchovies, croutons, parmesan cheese, bacon, soft boiled egg, iceberg lettuce, caesar dressing)

DRESSING

Balsamic dressing VG
French dressing V
Honey Mustard Dressing V

V vegetarian | VG vegan | GF gluten free

Menu subject to change according to seasonality and availability.
1.8% surcharge including GST for all card types (EFTPOS, debit, and Amex), groups of 10 or more there will be a 10% service fee, 10% Sunday surcharge and 15% public holiday surcharge.

ASIAN COUNTER

Egg fried rice CONTAINS GLUTEN, V

Asian stir fry, lotus root CONTAINS GLUTEN, VEGAN

Wok tossed hokkien noodles, Asian vegetables
CONTAINS GLUTEN, V

Salmon avocado and cream cheese, spicy mayo
CONTAINS SEAFOOD, SESAME, GLUTEN, DAIRY

Tuna & mushroom teriyaki, orange masago, togarashi mayo CONTAINS SEAFOOD, SESAME, GLUTEN, DAIRY

Prawn cucumber & cream cheese, fish roe, scallion
CONTAINS SHELLFISH, GLUTEN & DAIRY

Vegetarian sushi CONTAINS SOY, EGG, SESAME

Prawn crackers

Vegetable pilaf rice VEGAN

Paneer mushroom mutter masala CONTAINS DAIRY

Dal Maharani CONTAINS DAIRY, V

Papadums VEGAN

Chilli oil

Soy sauce

Black vinegar

FROM THE BUTCHER

Roast beef, Yorkshire puddings, peppercorn sauce
PUDDINGS CONTAIN GLUTEN, DAIRY

Maple glazed ham

Roasted lamb leg, mint jus

Jerk chicken DF, GF

Beef bourguignon GF, DF

Steak cut chips, waffle chips CONTAINS GLUTEN

Southern fried chicken/ waffle chips (Weekend only)

Tempura fish bites, tartar Sauce CONTAINS GLUTEN

MEDITERRANEAN

Crispy truffle butter potatoes, parmesan cheese
CONTAINS DAIRY

Roasted kabocha squash CONTAINS SOY

Classic corn on cob, garlic butter CONTAINS DAIRY

Moroccan spiced roasted cauliflower V, DF

Fettucine, sausage ragu CONTAINS GLUTEN, DAIRY

Baked salmon fillet, sicilian tomato dressing & pea fricassee CONTAINS DAIRY, GF

Oven roasted snapper, salsa verde, medley tomato, shaved fennel & carrot GF, DF

SUSHI

Salmon avocado and cream cheese, spicy mayo
CONTAINS SEAFOOD, SESAME, GLUTEN, DAIRY

Tuna & mushroom teriyaki, orange masago, togarashi mayo CONTAINS SEAFOOD, SESAME, GLUTEN, DAIRY

Prawn cucumber & cream cheese, fish roe, scallion
CONTAINS SHELLFISH, GLUTEN & DAIRY

Vegetarian sushi CONTAINS SOY, EGG, SESAME

SOUP

Thai red curry noodle soup CONTAINS FISH SAUCE

Ham and pea soup CONTAINS DAIRY

Miso soup CONTAINS SOY

DESSERT

Pannacotta GF, CONTAINS DAIRY, NUTS

Steamed coconut pandan cake
GLUTEN FREE, VEGAN, HALAL

Passion mango mascarpone
CONTAINS DAIRY, NUTS, EGG, GF

Carrot cake VG, CONTAINS GLUTEN

Peach chocolate mousse
CONTAINS DAIRY, EGG, GF

Coffee walnut CONTAINS GLUTEN, DAIRY & NUTS

Mango sago pudding GF, VG

Mango mousse cake CONTAINS GLUTEN & DAIRY

Baked cheesecake CONTAINS GLUTEN & DAIRY

Pineapple almond cake GF

Donuts CONTAINS GLUTEN

Ice cream

Assorted fruits

FLAVOURS OF THE WORLD

SKYFEAST TOWER SYDNEY

HIGH IN THE SKY

V vegetarian | VG vegan | GF gluten free

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Beverages

A premium wine list is also available for those celebrating a special occasion. Please consult one of our friendly waitstaff.

SPARKLING

	125ml	750ml
NV Handpicked 'Organic' Prosecco, *Veneto, ITA*	16	75
NV A by Arras Premium Cuvee, *TAS*	18	90
NV A by Arras Sparkling Rosé, *TAS*	19	90
NV Louis Pommery, *ENG*		150
NV Pommery Brut 'Royal' *Reims, Champagne, FRA*	33	165
NV Veuve Clicquot 'Yellow Label' *Reims, Champagne, FRA*		185

ROSÉ WINE

	150ml	250ml	750ml
24 Horizon *Pyrenees, VIC*	15	22	62
22 Chateau La Gordonne *Cote de Provence, FRA*	21	29	90

BEER & CIDER

James Boag's Premium Light, *TAS*	10
Travla Low Carb Mid-Strength Lager, *NSW*	11
Hawke's Lager, *NSW*	12
Byron Bay Premium Lager, *NSW*	12
Corona Extra Lager, *MEX*	12
Young Henrys 'Newtowner' Pale Ale, *NSW*	12
James Squire '150 Lashes' Pale Ale, *NSW*	12
The Hills Apple Cider, *SA*	12

NON-ALCOHOLIC

Lyre's 'Classico' Sparkling, *AUS*	12
NON 3 Toast Cinnamon & Yuzu *(Halal Friendly)*	12
Heineken 0.0 Lager, *NT*	10

BAIIJIU

	B
Kweichow Moutai 'Flying Fairy' *China 50ml*	110
Guojiao 1573 'Classic' *China 500ml*	250

WHITE WINE

	150ml	250ml	750ml
24 Henschke 'Peggy's Hill' Riesling *Eden Valley, SA*	17	25	70
23 Handpicked Sauvignon Blanc *Marlborough, NZ*	15	22	62
24 Pikes 'Luccio' Pinot Grigio *Clare Valley, SA*	16	23	66
23 Oakridge Pinot Gris *Yarra Valley, VIC*	18	26	74
21 L&C Poitout Chardonnay, *Petit Chablis, Burgundy, FRA*	25	36	110
23 Brokenwood Chardonnay, *Hunter Valley, NSW*	18	28	80
22 Giant Steps Chardonnay 'Wombat Creek' *Yarra Valley, VIC*			160

RED WINE

	150ml	250ml	750ml
23 Red Claw Pinot Noir *Mornington Peninsula, VIC*	19	28	80
23 Nanny Goat Pinot Noir *Central Otago, NZ*	26	38	115
23 Barone Ricasoli Sangiovese, *Chianti, Tuscany, ITA*	17	25	70
24 Oliver's Taranga Grenache *McLaren Vale, SA*	16	22	62
21 Handpicked Shiraz *Hilltops, NSW*	15	24	70
23 Hentley Farm 'Estate' Shiraz *Barossa Valley, SA*	19	28	80
21 St Hugo Cabernet Sauvignon *Multi-Regional, SA*	29	42	140
17 Château de Pez 'Cru Bourgeois' *Saint-Estèphe, Bordeaux, FRA*			190

DESSERT/FORTIFIED

		125ml	750ml
21 Borgo Maragliano 'La Caliera' *Moscato Piedmont, ITA*	15		70
NV Penfolds 'Father' 10 y.o *Tawny Regional Blend, SA*	12	75ml	

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Beverages

SPIRITS

VODKA

Archie Rose true cut *NSW*	12.5
Archie Rose native *NSW*	14
Grey Goose *FRA*	15.5

GIN

Archie Rose straight dry *NSW*	13
Archie Rose signature dry *NSW*	14.5
Bombay Sapphire *ENG*	14
Hendrick's *SCO*	15

TEQUILA

Corazon blanco *MEX*	14
Patrón silver *MEX*	14.5

WHISK(E)Y

Archie Rose double malt whisky *NSW*	13.5
Archie Rose rye malt whisky *NSW*	17
Archie Rose single malt whisky *NSW*	17
Aberfeldy 12 y.o. Scotch whisky *SCO*	15.5
Dewar's 12 y.o. Scotch whisky *SCO*	14.5
Johnnie Walker blue label Scotch whisky *SCO*	28
Angel's Envy Bourbon whiskey *USA*	15.5
Buffalo Trace Bourbon whiskey *USA*	14
Jack Daniel's gentleman Jack Tennessee whiskey *USA*	14.5
Sazerac rye whiskey *USA*	16.5

RUM

Archie Rose white cane *NSW*	13.5
Bacardi carta blanca *PRI*	13.5
Bacardi oro *PRI*	13.5
Bacardi spiced *PRI*	13.5

BRANDY

Hennessy VS Cognac *FRA*	15.5

LIQUEUR

Brookie's Mac macadamia liqueur *NSW*	13.5
St Germain elderflower liqueur *FRA*	13.5
Baileys Irish cream *IRE*	12.5
Aperol bitters *ITA*	12
Campari bitters *ITA*	13

COCKTAILS

SKYFEAST SPRITZ 20
Archie Rose true cut vodka, Aperol bitters, Handpicked Prosecco, soda

SEASONAL BELLINI 19
Sparkling wine, seasonal fruit purée

ELDERFLOWER SPRITZ 21
St-Germain elderflower liqueur, Handpicked Prosecco, mint, soda

MARGARITA 23
Corazon blanco Tequila, triple sec, lime, sugar

SKY ISLAND 23
Bacardi carta blanca rum, blue Curaçao, coconut, lemon

ESPRESSO MARTINI 26
Grey Goose Vodka, coffee, cold brew

NEGRONI 23
Archie Rose straight dry gin, Campari bitters, sweet vermouth

MOCKTAILS

LYCHEE-VERA 16
Lyres London dry, aloe vera, lychee, apple, lemon, soda

RASPBERRY SPRITZ 17
Lyres Italian spritz, Lyres classico, raspberry, lime

BAMBINO 15
Lyre's Italian orange, orange

NON-ALCOHOLIC

SOFT DRINK/JUICE 7 / Jug 19

Coca Cola, Coke No Sugar, Sprite, Sprite Lemon
Soda Water, Ginger Ale, Lemon, Lime & Bitters
Orange, Apple, Pineapple Juice

Bundaberg Ginger Beer 375ml	6
Purezza Sparkling 750ml	6

COFFEE

Espresso, Cappuccino	5.5
Flat White, Latte, Long Black, Mocha, Hot Chocolate	6.5
Soy, Almond, Decaf, Extra Shot	+1

TEA 6.5

English Breakfast, Earl Grey, Green
Peppermint, Chamomile

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