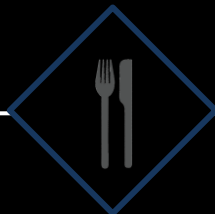




SKYLINE

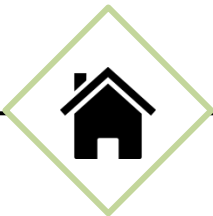
PRIVATE DINING

SPRING 2016

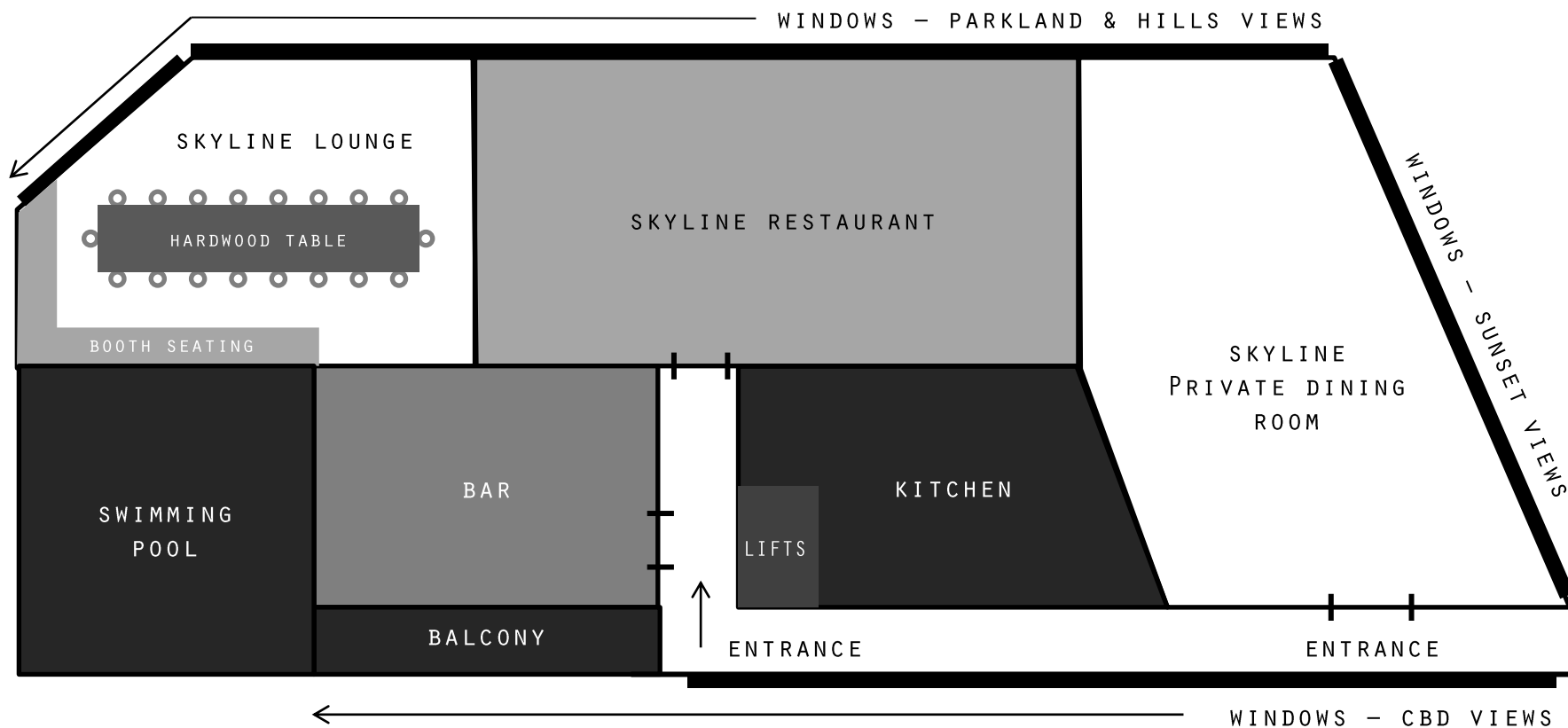


spaces

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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

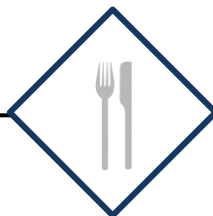
MINIMUM SPEND

MON — THURS: \$1000

FRI - SUN: \$1500

Minimum spends subject to change during peak periods

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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

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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: \$10000
FRI – SUN: \$12000

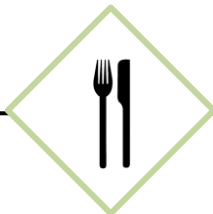
*For large groups please enquire about customized menus and alternately served meals

Minimum spends subject to change during peak periods

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menus



FOOD TASTES BETTER WHEN SHARED

Your Skyline grazing table will be a spread like no other! With our signature slow cooked free range Adelaide Hills Berkshire suckling pig taking centre stage. Experience the very best of South Australian produce. Mingle with your guests as you graze through the selection of exquisite offerings.

ADULTS	\$95
(12+ yrs)	
CHILDREN	\$40
(under 12yrs)	

MINIMUM NUMBERS AND SPENDS APPLY



ENTREE

SA Coffin Bay Oysters • fresh lime • crushed pink peppercorns

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

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

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

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

MAIN

Slow cooked free range Adelaide Hills Berkshire suckling pig, garlic rosemary, olive oil

OR Standing Coorong Angus Rib Roast OR Roast Ducks

Pan Seared Tasmanian Salmon

Housemade Tagliatelle • red pepper infused • confit cherry tomatoes • chilli • asparagus • pernod cream

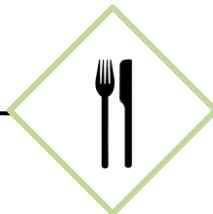
DESSERT

White chocolate cream brulee • Almond biscotti, caramelised white chocolate

Orange Rosewater Panna Cotta • candied orange • curd • meringue wafers

Chocolate Cremeux • caramelised chocolate • raspberry fizz • raspberry truffle

Chef's selection of gourmet cheese cake



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.

TWO COURSE \$65

THREE COURSE \$75

FOUR COURSE (2 canapés on arrival) \$85

SHARED SIDES (select a maximum of two) , , , ADDITIONAL \$8pp

GROUP SIZE

UP TO 15

GUESTS

order off the set menu

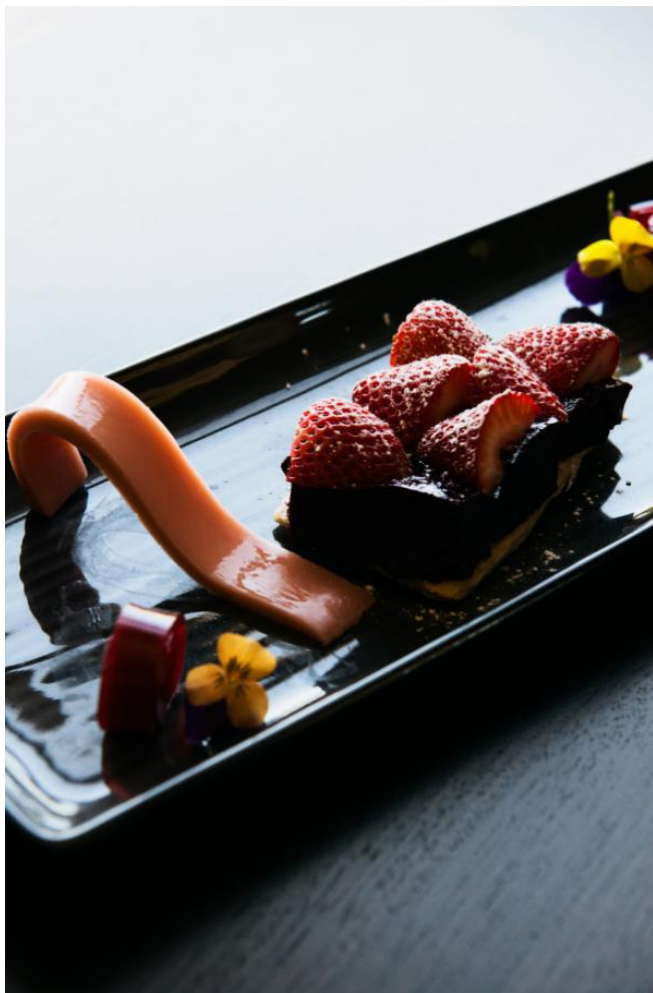
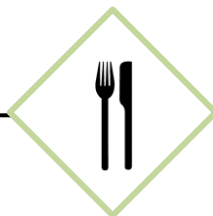
16 GUESTS OR MORE

reduced menu

select 3 menu items per course

Menu items and pricing subject to change

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RESTAURANT



TO START

House Made Loaf • buckwheat • quinoa flake • teff seed • house made butter

ENTRÉE

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

Confit Tasmanian Salmon • smoked corn puree • crispy skin • asparagus tips

Adelaide Hills Pressed Pork Belly • panko crusted • green apple chutney • cider gel • chocolate crackle

House-made Petite Mushroom & Game Pie • white bean puree • spiced sultana relish

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

Pan Fried New Zealand Hāpuku Fillet • potato cake • wakame cucumber salsa • lemon curd • puffed rice • sesame cone

12 Hour Braised Beef Cheek • house made macaroni • smoked eggplant • charred sprouts

Seared Signature Duck Breast • confit leg • citrus carrot puree • roast beets • anise orange • potato straws

Certified South Australian Angus Fillet • confit local vine ripened tomatoes • grilled asparagus red • wine jus

Sous Vide Free Range Chicken Breast • spinach puree • pumpkin • kipfler chips • pickled cumquat • jus lie

Housemade Tagliatelle • red pepper infused • confit cherry tomatoes • chilli • asparagus • pernod cream

DESSERT

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

Chocolate Cremeux • caramelised chocolate • raspberry fizz • raspberry truffle

Orange Rosewater Panna Cotta • candied orange • semolina sponge • orange curd • orange gel • meringue wafers

Cardamom Ice Cream Sandwich • vanilla vodka gels • honey curd • cardamom cinnamon sherbet

Daily Cheese Selection from the Adelaide Central Markets • quince paste • crisp bread • muscatels

SIDES (ADDITIONAL \$8PP)

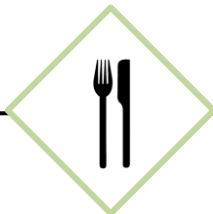
Warm Country Roasted Veggies • baby beets • heirloom carrots • turnips • garlic • black salt • gremolata

Hand Cut Rustic Fries • twice fried chips • sour cream • pink peppercorns

Mash (v, gf) • garlic • potato

Char Grilled Broccolini • ricotta • shaved almonds

Lentil & Quinoa Salad • smoked almond • pine nuts • yoghurt • preserved lemon



SUGAR & SPICE . . .
AND ALL
THINGS NICE

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



CANAPÉS

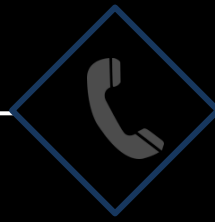
Natural oysters • lime cracked black pepper (gf)
Smoked salmon • dill, mascarpone terrine (gf)
Duck confit • cornbread cracker • candied orange
Chicken mousse tartlet • cucumber gel • pistachio crumb
Mini bruschetta • tomato • basil • goats curd
Potato frittata • red onion jam • red capsicum (gf, v)
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)
House made 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

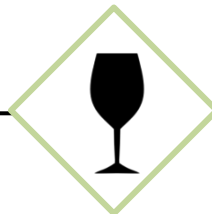
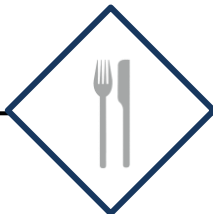
Battered snapper tail • fries, tartare
Beef sliders • cheddar • tomato chutney
Salt & pepper crusted calamari hot rolls • pickled chilli • aioli
Potato & chorizo croquettes • paprika aioli
Tandoori chicken • cardamom rice (gf)
Homemade spinach & ricotta cannelloni (v)
Pumpkin & fetta risotto • shaved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

DESSERT

Raspberry tartlets
Lemon meringue tarts
Macadamia brownie balls
Mini chocolate Italian donuts
Chocolate raspberry ice cream pops



beverages



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

S I L V E R P A C K A G E

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

Hahn Premium Light

Soft Drinks & Juice

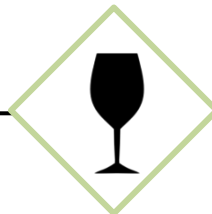
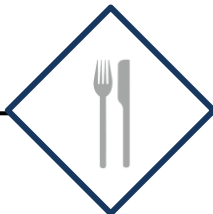
TWO HOURS\$28.00

THREE HOURS\$33.00

FOUR HOURS\$38.00

Package inclusions and pricing subject to change

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

G O L D P A C K A G E

Tatachilla Sparkling NV, South Australia

Tai Nui Sauvignon Blanc 2014, Marlborough, NZ

Yalumba Pinot Grigio 2013, South Australia

Crowded House Pinot Noir 2012, Marlborough, NZ

Tatachilla Cabernet Shiraz NV, South Australia

James Boags Premium

James Boags Premium Light

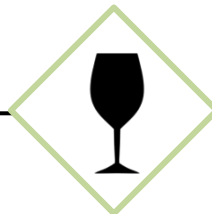
5 Seeds Apple Cider

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 . . .

PLATINUM PACKAGE

Deviation Road Loftia Brut 2013, **Adelaide Hills, SA**

Lobethal Road 'Bacchant' Chardonnay 2013, **Adelaide Hills, SA**

Shaw + Smith Sauvignon Blanc 2014, **Adelaide Hills, SA**

Torbreck Woodcutter's Shiraz 2013, **Barossa, SA**

Samuel's Gorge Grenache 2013, **McLaren Vale, SA**

Corona

Heineken

James Boags Premium Light

Hills Apple & Pear Cider

Selection of Premium Spirits

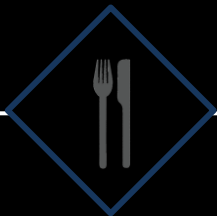
TWO HOURS \$120.00

THREE HOURS \$135.00

FOUR HOURS \$150.00

Package inclusions and pricing subject to change

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RESTAURANT



contact us

WWW.RYDGES.COM/SOUTHPARK

FUNCTIONS_SOUTHPARK@RYDGES.COM

1 SOUTH TERRACE, ADELAIDE 5000

P : 08 8216 0300

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