



## Function Menu

For all menus and contact: [www.silolounge.com.au](http://www.silolounge.com.au)  
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### Maritime Centre Dinner Menu

2015

#### **CANAPES TO START** – Please select 6

##### **COLD OPTIONS**

- Tomato, fetta & basil Bruschetta – V, GF Available (Add \$1 pp)
- Sesame crusts tuna w/ wasabi aioli & pickled ginger - GF
- Roasted vegetable frittata - v
- Hoi sin duck & shallot rice paper rolls
- Orange cured salmon w/ chive mascarpone - GF
- Assorted sushi rolls – V Available (Add \$1 pp)
- Duck liver pate on croute w/ cornichon
- Beef Tartae toasts
- Shot glass of tomato consommé w/ parmesan disc – v, GF

##### **HOT OPTIONS**

- Pork gyoza w/ dipping sauce
- Chicken skewers w/ tandoori & yogurt - GF
- Mushroom arranchini w/ pesto
- Vegetarian spring rolls w/ dipping sauce - v
- Sweet potato & fetta tartlets - v

#### **MAIN**

Roasted bread of chicken, braised red cabbage, honey parsnips & red wine jus

NZ salmon fillet, cauliflower puree, asparagus smashed peas

Angus 250g scotch fillet, Paris mash, baby carrots, truffle jus

Sweet potato, sage & goats cheese risotto

Lamb rump, Paris mash, green beans, red capsicum & garlic relish

#### **DESSERT**

Vanilla bean Panna cotta, blueberry jelly

Flourless chocolate cake, mascarpone sorbet, chocolate truffle sauce

#### **AFTER**

Cheese plates

