



Function Menu

For all menus and contact: www.silolounge.com.au
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Summer Function Menu – 2016

Please select 2 of each required course - each course will be served alternatively around your guests

Bread on arrival

Entree

'ORA KING' SALMON Tea smoked salmon w/ a salad of orange, hazelnuts & fennel– GF
PORK BELLY Confit Berkshire pork belly, w/ peach compote & watercress - GF
SALT & PEPPER SQUID w/ a salad of bean shoots, peanuts, cashews & nam jim dressing
PUMPKIN TORTELLINI w/ sage & pine nut burnt butter & goats' cheese - V
TUNA- Tuna Nicoise w/ egg, olives, potato, beans & citrus dressing - GF
SUMMER VEGETABLE - summer vegetable plate w/ fetta & Shiraz caramel – V

Mains

CHICKEN - Chicken breast w/ sweet corn puree, kipflers, chorizo & pesto - GF
SNAPPER – snapper fillet w/ beanshoot & crab salad, chilli, lime and palm sugar dressing -GF
250 gms 'GRAINGE' SIRLION - w/ miso eggplant, onion rings & green beans
RISOTTO - w/ asparagus, truffle & pecorino – GF V
LAMB – w/ harissa, polenta chips, baby carrots & red wine jus
KING DORY FILLET- w/ panzanella salad, olives & green beans

Desserts

FLOURLESS CHOCOLATE CAKE w/ poached cherries & vanilla bean ice-cream
SPICED PANNA COTTA w/ caramel popcorn & pineapple

Petit fours & Cheese Plates To Share

Additional Accompaniments' to share @ \$8 ea

- Tomato, fetta & basil salad w/ balsamic caramel
- Fries w/ aioli
- Roasted Kipflers w/ sea salt & rosemary
- Garden vegetables w/ truffle oil

Seafood

Natural Oysters, Port Stephens Sydney Rock – \$3.0ea

Menus are subject to seasonable availability.

