

Lunch Menu from 11:45am

Bread & Shares

Grilled sourdough w/ dukkah & caramelised balsamic	9.5	
Grilled sourdough w/ pesto butter	7.5	
	<i>Gluten free bread</i>	+ 2
Hunter Valley marinated olives	5.0	
Local Rock oysters - Natural w/ chardonnay dressing & lemon - GF	3.0ea	
- Kilpatrick	3.5ea	
Charcuterie board to share	25.0	
- Selection of butchers meats, olives, cornichons, fetta, condiments & chargrilled sourdough		

Lunch

Seafood Tasting Plate	35.0
- Chef's selection of hot & cold seafood, salad and accompaniments.	
Please ask your wait staff for daily seafood selection	
Salt & Pepper Squid OR	23.5
Salt & Pepper Prawns	26.5
Both served w/ a salad of bean shoots, peanuts, cashews & nam jim dressing	
'ORA KING' Tea smoked Salmon w/ salad of orange, hazelnuts & fennel	26.0
Watermelon Salad w/ fetta, mint & Parma ham	24.0
Duck breast salad w/ baby red beets, pickled gold beets, basil & crumbed brie	29.0
Beer battered market fresh fish w/ tartare sauce, garden salad & French fries	25.0
Snapper Fillet w/ salad of bean shoots, mint, crab, chilli & lime dressing - GF	34.0
Prawn & Chilli Linguini w/ basil and shaved parmesan	28.0
250gm 'Grainge' Sirloin w/ miso eggplant, battered onion rings & green beans	35.0
Risotto of asparagus, truffle, pecorino & baby herbs - GF	24.0
Silo Burger Herb crumbed chicken breast brioche bun, coleslaw, paprika aioli & fries	21.5
Tuna Nicoise w/ Egg, olives, potato, beans & citrus dressing	35.0

Add a Side to share

	all 8.0
- Roasted kipfler potatoes w/ sea salt and rosemary – GF V	
- Tomato & fetta Salad – GF V	
- Fries w/ aioli- GF V	
- Garden vegetables w/ truffle oil – GF V	

See over for Daily \$25 Lunch Specials

Allow us to fulfil your needs – please let one of our wait staff know if you have any special dietary Requirements, food allergies or food intolerances

Many menu items can be made Gluten Free on request

Public Holidays 10% Surcharge applies & no \$25 Lunch specials available