

LUNCH

STARTERS

Grilled sourdough w/ dukkah & caramelised balsamic w/ pesto butter gluten free option	9.5 7.5 +2
Hunter Valley marinated olives	5
Sydney rock oysters Natural w/ chardonnay dressing & lemon (GF) Kilpatrick	3 ea 3.5 ea
Charcuterie board to share Selection of butchers meats, olives, cornichons, fetta, condiments & chargrilled sourdough	25
SIDES	
Roasted kipfler potatoes w/ sea salt and rosemary (GF V)	8
Tomato & feta salad (GF V)	8
Fries w/ aioli (GF V)	8
Garden vegetables w/ truffle oil (GF V)	8

Ask our wait staff for our daily 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.

Children's menu also available.



LUNCH

MAINS

Seafood tasting plate Chef's selection of hot & cold seafood, salad and accompaniments. Please ask your wait staff for daily seafood selection.	35
Salt & pepper squid Served w/ a salad of bean shoots, peanuts, cashews & nam jim dressing	23.5
Salt & pepper prawns Served w/ a salad of bean shoots, peanuts, cashews & nam jim dressing	26.5
'Ora King' tea smoked salmon Served w/ salad of orange, hazelnut & fennel	26
Duck breast salad Served w/ baby red beets, pickled gold beets, basil & crumbed brie	29
Beer battered market fresh fish Served w/ tartare sauce, garden salad & French fries	25
Prawn & chilli linguini Basil and shaved parmesan	28
250g 'Grainge' sirloin Served w/ miso eggplant, battered onion rings & green beans	35
Risotto (GF) Asparagus, truffle, pecorino & baby herbs	24
Silo Burger Herb crumbed chicken breast brioche bun, coleslaw, paprika aioli & fries	21.5
Tuna Nicoise Served w/ Egg. plives. potato. beans & citrus dressing	35

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