

# silo

RESTAURANT & LOUNGE

## DINNER

### STARTERS

#### Grilled sourdough

w/ dukkah & caramelised balsamic

9.5

w/ pesto butter

7.5

gluten free option

+2

#### Hunter Valley marinated olives

5

#### Sydney rock oysters

Natural w/ chardonnay dressing & lemon (GF)

3 ea

Kilpatrick

3.5 ea

#### Charcuterie board to share

25

Selection of butchers meats, olives, cornichons, fetta, condiments & chargrilled sourdough

### ENTREES

#### Watermelon salad (GF)

17

Watermelon, fetta & mint salad w/ parma ham

#### Pork belly (GF)

19

Confit Berkshire pork belly, peach compote & watercress

#### Scallops (GF)

22

Seared scallops w/ XO sauce & sautéed baby spinach

#### Salmon (GF)

19

Tea smoked salmon w/ salad of orange, hazelnut & fennel

#### Duck

20

Roasted duck breast w/ baby red beets, pickled gold beets, basil & crumbed brie

#### Ravioli (V)

18

Pumpkin ravioli w/ burnt butter, pinenuts, sage & blue cheese

### 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.

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### MAINS

<b>Risotto (V, GF)</b> Risotto w/ asparagus, truffle & pecorino	29
<b>Snapper fillet (GF)</b> Fillet of snapper, salad of bean shoots, mint & crab w/ chilli & lime dressing	35
<b>Whole baby rainbow trout (GF)</b> Snowy river baby rainbow trout w/ roasted kipfler potatoes, peas, lemon butter & caper sauce	36
<b>Lamb</b> 250g Cowra lamb rump w/ harissa, polenta chips, baby carrots & red wine jus	36
<b>Premium grainge beef</b> w/ miso eggplant, onion rings & green beans	
180g fillet	45
250g sirloin	35
<b>Tuna Nicoise (GF)</b> Tuna Nicoise w/ egg, olives, potato, beans & citrus dressing	35

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## DESSERT

<b>Panna Cotta</b>	17
Spiced panna cotta w/ ginger bread ice-cream, caramel popcorn & pineapple compote	
<b>Deconstructed pavlova</b>	16
Meringue, passionfruit crème, strawberry, kiwi fruit & mango sorbet	
<b>Chocolate terrine</b>	16
White & dark chocolate terrine w/ hazelnuts & poached cherries	
<b>Chocolate truffles</b>	3 ea
<b>Specialty cheese plate for 2</b>	28
Selection of brie, blue & cheddar. Served w/quince paste, grapes & toasted fruit loaf	
<i>See our pastry display for more delicious treats</i>	

## BEVERAGES

2013 De Bortoli Noble One 375ml	54.5
2013 Bunnamagoo Autumn Harvest Semillon	9
1978-1984 Seppelt Para Vintage Liqueur Tawny Port	20
NV Grant Burge Tawny	8
Hennessey V.S.O.P Cognac	18
Hungerford Hill Liquor Muscat	8
Affogato	5
+ Frangelico, Kahlua, Jamison's, Amaretto, Tia Maria, Disaronno or Tuaca	

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