

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

Soup

16

Cream of potato & leek w/ charred corn, basil oil & parma dust

Pork belly (GF)

19

Confit Berkshire pork belly, butterbean purée & olive crumbs

Scallops

22

Seared scallops w/ XO sauce & sautéed baby spinach

Mushrooms (V)

18

Fetta & thyme stuffed mushrooms fried w/ roasted red capsicum relish

Duck

20

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

Ravioli (V)

17

Pumpkin ravioli w/ burnt butter, pinenuts & sage

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.

Note: 10 per cent surcharge applies on public holidays

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DINNER

MAINS

Risotto (V, GF) Risotto w/ mushroom, baby spinach, truffle & blue cheese	29
Ora King Salmon Roasted fillet of Ora King Salmon w/ candied walnut , beetroot & fetta quinoa and green beans	36
Whole baby snapper (GF) East coast whole baby snapper w/ roasted kipfler potatoes, peas, lemon butter & caper sauce	37
Cowra Lamb Braised lamb shank w/ harissa, soft polenta , baby carrots & red wine jus	36
Premium grainge beef ALL w/ paris mash potato , brussels & bacon and red wine juss	
Braised beef cheek	36
180g fillet	45
250g sirloin	35
Chicken (GF) Chicken supreme w/ pea puree , sauted potatoes , crisp proscuitto and asparagus	35

SIDES

Paris mash potato (V,GF)	8
Tomato & fetta salad (V, GF) w/ balsamic caramel	8
Fries (V, GF) w/ aioli	8
Garden vegetables (V, GF) w/ truffle oil	8

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