

# silo

RESTAURANT & LOUNGE

## DESSERT

<b>Panna Cotta (GF)</b>	15
Passionfruit panna cotta, coconut sorbet, macadamia nuts & blueberries	
<b>Chocolate Tart</b>	16
Callebaut chocolate tart w/ milk & mint sorbet	
<b>Creme Brûlée (GF)</b>	16
Banana crème brûlée, salted caramel & chocolate ice cream	
<b>Specialty cheese plate for 2</b>	28
Selection of brie, blue & cheddar. Served w/quince paste, grapes & toasted fruit loaf	

*See our pastry display for more delicious treats*

## BEVERAGES

<b>2013 Bunnamagoo Autumn Harvest Semillon</b>	9
<b>1978-1984 Seppelt Para Vintage Liqueur Tawny Port</b>	20
<b>NV Grant Burge Tawny</b>	8
<b>Hennessey V.S.O.P Cognac</b>	18
<b>Hungerford Hill Liquor Muscat</b>	9
<b>Affogato</b>	5
+ Frangelico, Kahlua, Jamison's, Amaretto, Tia Maria, Disaronno or Tuaca	+5
<b>Espresso Martini</b>	17

### 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.