



Function Menu

For all menus and contact: www.silolounge.com.au
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Function Menu – 2017

Please select 2 of each required course - each course will be served alternatively around your guests

Bread on arrival

Entree

SOUP - Cream of potato & leek w/ charred corn, basil oil & parma dust - GF
PORK BELLY Confit Berkshire pork belly, w/ Butter bean, Olive crumb
SALT & PEPPER SQUID w/ a salad of bean shoots, peanuts, cashews & nam jim dressing
PUMPKIN RAVIOLI w/ sage & pine nut burnt butter & cheese - V
SPRING VEGETABLE - summer vegetable plate w/ fetta & Shiraz caramel – V

Mains

CHICKEN - Chicken breast w/ sweet corn puree, kipflers, chorizo & pesto - GF
SALMON - Ora King salmon w/ candied walnut , fetta & beetroot qionoa w/ green bean
250 gms 'GRAINGE' Sirlion - w/ Paris mash potato , Brussels & bacon and red wine jus
RISOTTO - w/ Mushroom , baby spinach , truffle & Parmesan– GF V
LAMB RUMP – w/ harissa, polenta, baby carrots & red wine jus
KING DORY FILLET- w/ panzanella salad, olives & green beans

Desserts

SMORES - housemade marshmallow , Callebaut chocolate , biscuit & hot caramel sauce
w/ vanilla bean icecream

SPICED PANNA COTTA w/ caramel popcorn & pineapple

Petit fours & Cheese Plates To Share

Additional Accompaniments' to share @ \$8 ea

- Tomato, fetta & basil salad w/ balsamic caramel
- Fries w/ aioli
- Roasted Kipflers w/ sea salt & rosemary
- Garden vegetables w/ truffle oil

Seafood

Natural Oysters, Port Stephens Sydney Rock – \$3.0ea

Menus are subject to seasonable availability.