

silo

RESTAURANT & LOUNGE

DINNER

STARTERS

Grilled sourdough

w/ dukkah & caramelised balsamic

9.5

w/ pesto butter

8

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 (V)

15

Pistou soup w/ gruyere cheese baguette

Pork belly (GF)

17

Confit Berkshire pork belly w/ celeriac slaw, quince , pear & mustard relish

Scallops (GF)

19

Seared sea scallops w/ cauliflower emulsion , turmeric oil , salmon roe & crisp prosciutto

Arancini (V)

15

Mushroom arancini w/ blue cheese aioli , beets & frisee

Cured Ora King Salmon (GF)

18

Orange cured salmon w/ pickled beetroot , citrus & radish salad

Meat Tasting Board

16

Prosciutto , chicken terrine , kransky w/ olive bread & Cremaux brie

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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DINNER

MAINS

Risotto (V, GF) 29

Pea & mint risotto with aged cheddar

Ora King Salmon Fillet (GF) 35

Roasted fillet of 'Ora King' salmon w/ salsa verde , fondant potato & red pepper confetti

Prawn linguine 33

King prawn & cloudy bay clam linguine w/ roast cherry tomatoes, chilli, basil & parmesan

Cowra Lamb (GF) 34

Cowra lamb loin w/ carrot emulsion , rosemary jus & broadbeans

Chicken Maryland (GF) 32

Braised & roasted chicken Maryland w/ chickpeas , baby spinach & preserved lemons

12hr Slow Cooked Beef Cheek (GF) 35

w / Bordelaise sauce , Swiss brown mushrooms , Paris mash potato

Premium Angus Beef Fillets (GF)

180g Grainge Grain fed fillet 45

250g Riverina grain fed beef rump 32

Both w/ Bordelaise sauce , Swiss brown mushrooms , Paris mash potato

SIDES All 8

Paris mash potato (GF)

Tomato, fetta & pesto salad (V) w/
balsamic caramel

French fries (V, GF)

w/ aioli

Garden vegetables (V, GF)

w/ truffle oil

Braised chickpeas (V, GF)

w/ baby spinach

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