



# SILOS RESTAURANT

2 Courses \$60pp (minimum) | 3 Courses \$75

(Entrée & Main)

## Starts to share

Marinated Olives \$6

Sourdough Bread & Butter \$6

Sydney Rock Oysters (1/2 dozen | dozen) \$24 / \$46

Charcuterie Board \$28

## Entrée

Slow Roast Truss Tomato, Buffalo Mozzarella, Zucchini,  
Confit Lemon Dressing

Beef Carpaccio, Mizuna, Caper Berries, Horse Radish,  
Parmesan

Tuna Tartare, Avocado, Crème Fraiche, Parsnip Crisps

Zucchini Flowers, Ricotta, Goats Curd, Truffle Honey

## MAIN

Barramundi, Capers, Brown Butter, Lemon, Parsley

‘Orecchiette Genovese’ Green Beans, Potato, Stracciatella,  
Basil Pesto

Duck, Farro, Beetroot, Macadamia, Barberry

Lamb (Shoulder & Rack), Eggplant, Capsicum, Currants,  
Pinenuts

Wagyu Tri Tip (served medium) Cavolo Nero, Radicchio,  
Bagna Couda

**S I D E S** \* *Additional option \$8 each*

**Salad Leaves**, Cabernet Sauvignon Vinaigrette

**Green Beans**, Miso Butter, Almonds

**Cabbage Salad**, Parmigiano Reggiano, Lemon, Extra Virgin Olive Oil

**Shoestring Fries**, Rosemary Salt

**Pommes Puree**

**D E S S E R T**

**Hazelnut Semi-Freddo**, Dark Chocolate Mousse, Hazelnut Praline

**Mango Bavarois**, Coconut Granita, Passionfruit Curd Ice Cream

**Chocolate Fondant**, Ginger-Bread Ice-Cream, Caramelised Pear (Please Allow 15 mins)

**Affogato**, Coffee, Vanilla Bean Ice Cream, Frangelico

**Ice cream or Sorbets**, 3 scoops, Fresh Daily Selection

**Cheese Board**, Quince Paste, Muscatels, Fennel Seed Lavosh



**BY @SMITHYANDTHECHEF**

*1.5% Surcharge for Credit Card Transactions*

*1.5% Surcharge applies on Public Holidays*