

Lunch Menu from 11.45am

Bread & Shares

Grilled Sourdough w –extra virgin olive oil balsamic caramel & olives	8.5
Warm bread roll w – Truffle butter	2.5ea

Charcuterie Board to share	
- Selection of butchers meats, olives, cornichon, fetta, condiments & char grilled sourdough	25.0

Sydney rock oysters - Natural w/ Lemon & chardonnay dressing	3.0ea
- Kilpatrick	3.5

Lunch

Seafood Tasting Plate	35.0
- Chef's selection of hot & cold seafood, salad and accompaniments. <i>Please ask your waitstaff for daily selection</i>	

Steak Frites	
250gm Angus scotch fillet, French fries, red wine jus béarnaise sauce	33.0

Middle Eastern style chicken breast with pinot syrup & radish salad	32.0
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NZ Salmon Nicoise w/ green beans, olive tapenade, soft egg & potato	33.0
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Beer battered Snapper w/ tartare sauce, fries & salad	25.0
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House made potato gnocchi w/ Prosciutto, basil, burnt butter & Parmesan	26.0
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Roasted pumpkin risotto, with asparagus, pine nuts & taleggio cheese	22.5
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Caesar salad	
Cos lettuce, bacon lardons, anchovies, shaved parmesan, & soft egg	19.0

Salt & pepper Squid	
w/ a salad of bean shoots , peanuts & cashews w/ nam jim dressing	19.5

Silo burger -	
Beef & lamb mince, brioche bun, gruyere cheese, tomato, chilli jam & fries	21.5

Sides	8.0
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Fries w/ aioli	Tomato, Fetta & Basil Salad	Seasonal greens	Garden Salad
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See over for Daily \$25 Lunch Specials

10% Surcharge applies on Public Holidays