

COVID-19 COMPLIANCE – PLEASE READ

- We currently serve lunch and dinner on Fridays, Saturdays and Sundays only.
- Please check for public holidays, we may not be open.
- We have 2 sittings at lunch: 12pm-2pm, or 2.15pm.
- Guest numbers are limited to comply with current NSW Govt restrictions.
- Limited numbers mean that standard food costs apply for EVERY seated guest including children.
- Our maximum booking size in the main dining room is 6 guests.
- We also have a private dining room which accommodates 8-10, and a covered verandah which accommodates up to 20 in warm weather. Conditions apply for group bookings.

LUNCH ON FRIDAYS AND SATURDAYS



Minimum food charge of \$35pp applies for all diners including children

MENU

To start

Cream of cauliflower soup, rye toast, 3 premium natural oysters on the side	\$23
Pan-seared scallops, salmon caviar, marinated salmon, tatsoi salad, palm sugar dressing	GF \$24
Crêpaze: herbed crêpe, gruyère cheese, smoked Kassler ham, garlic cream	\$24
Smoked salmon, celeriac remoulade, avocado, orange segments, mustard-seed dressing	GF \$23
Silk's Panaché salad - green leaves, sundried tomato, toasted macadamias, julienned carrot, olives	GF \$20

Main course

Farfalle with roasted pine nuts, broccoli, baby spinach, olives, shaved parmesan		\$27
Warm asparagus salad, Jannei curd, toasted macadamias, pomegranate		\$29
Ravioli of mushroom and veal, sauce puttanesca, tomato, pesto, olives		\$34
Fresh NSW flathead fillets in light tempura batter, chips or salad		\$36
Lamb back-strap fillet, baba ganouj, Desirée potato, olives, rosemary jus	GF	\$41
Breast of free-range chicken, mash, forest mushrooms, asparagus	GF	\$36
Roast Tasmanian salmon fillet, pumpkin, eggplant, laksa	GF	\$37
Grass-fed Angus beef tenderloin, creamy mash, carrot, salsa verde	GF	\$43

Side dishes: green vegetables \$9 green salad \$9 chips \$8

GF **Gluten-free available on request**

Vegan choices available on request

Desserts

Orange pudding, pineapple, candied ginger, crème fraîche	GF	\$18
Pear and apple almond crumble, vanilla-bean ice cream, English custard		\$18
Affogato vanilla-bean ice cream + espresso coffee + liqueur		\$18
Amaretto Bailey's Benedictine Butterscotch Schnapps Cointreau Drambuie Frangelico Galliano Glayva Grand Marnier Grappa Kahlua Sambucca Tia Maria		
Medjool date shortcrust tart, fig syrup, Chantilly cream, pistachio ice cream		\$18
Vanilla-bean ice cream sundae, fresh strawberries, croquant wafer with chocolate fudge sauce OR butterscotch sauce OR strawberry coulis		\$16
3 cheeses, Maggie Beer quince paste, muscatels, lavoche, crackers	GF	\$24
Double cream brie Kingfisher Creek - Adelaide Hills, SA Cloth-matured cheddar Maffra - Gippsland, Victoria Blue Tarwin - Berry's Creek, Victoria		