

- Lunch arrivals are between 12pm-2.30pm, we close at 4.30pm.
- Listed food costs apply for each seated guest including children unless they are a baby in a high-chair.
- Conditions may apply for group bookings of 6 guests or more.

LUNCH - FRIDAY / SATURDAY

\$50PP MINIMUM FOOD CHARGE APPLIES

Home-made honey and tarragon bread

TO START

Cream of asparagus soup, truffle oil, cheese straw, 3 natural oysters on the side	GFA	\$28
Pan-seared scallops, tempura zucchini flower, avocado, prosciutto shard, cannellini bean puree, gremolata	GFA	\$28
Thyme-marinated silken tofu, confit tomato, pumpkin, mushroom, lemon	GF	\$25
Prawn, avocado, marinated salmon, salmon caviar, sauce Marie Rose	GF	\$28
Shaved prosciutto crudo, Jannei curd, melon, mango, macadamias, hazelnut dressing	GF	\$26
Silk's Panaché salad - green leaves, sundried tomato, toasted macadamias, julienned carrot, olives	GF	\$24

MAIN COURSE

Farfalle pasta with roasted pine nuts, broccoli, baby spinach, olives, shaved Grano Padana		\$30
Warm asparagus salad, tomato capsicum relish, baked polenta, blue cheese, fennel, cress, endive	GF	\$34
Ravioli of mushroom and veal, sauce puttanesca, tomato, pesto, olives		\$37
Fresh NSW flathead fillets in light tempura batter, chips OR salad		\$40
Roast Tasmanian salmon fillet, bok choy, shiitake mushroom, wakame, beurre blanc	GF	\$40
Breast of free-range chicken, creamy mash, muscatels, garlic grapes, asparagus, almonds, rosemary jus	GF	\$39
Lamb back-strap fillet, ratatouille, basil pesto, baked polenta, Madeira jus	GF	\$44
Grass-fed Angus beef tenderloin 180g, roast pumpkin, onion jam, veal sweetbreads, herb butter, red wine jus	GF	\$48
Side dishes: green vegetables \$12 mesclun-mix green salad \$12 chips \$10		

DESSERTS

Vanilla-bean pannacotta, passionfruit, mango, kiwifruit, lychee, mango sorbet	GF	\$20
Chocolate mousse Genoise, Belgian dark chocolate ice cream, croquant wafer, Kahlua syrup	GFA	\$20
Medjool date pudding, poached pear, candied ginger and pineapple, butterscotch, vanilla-bean ice cream		\$20
Affogato : a scoop of vanilla-bean ice cream, espresso coffee and your choice of liqueur on the side		\$20
Vanilla-bean ice cream sundae, croquant wafer, chocolate fudge sauce OR butterscotch sauce OR strawberry coulis		\$18
3 cheeses, Maggie Beer quince paste, muscatels, lavoche, crackers	GFA	\$24
Double cream brie, blue, cloth-matured cheddar		

GFA Gluten Free available on request

GF Entirely gluten-free