

PLEASE READ THIS

- We currently serve lunch and dinner on Fridays, Saturdays and Sundays only. Some different days apply over the Christmas/NY period - please refer to the calendar on our booking form for details.
- We have 2 sittings at lunch: 12pm or 2.15pm; and 2 sittings at dinner: 6pm or 8.15pm.
- Guest numbers are limited, to comply with the 2 square metre rule.
- 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.
- For larger groups, we also have a private dining room which accommodates 8-10, and a covered verandah which accommodates up to 16. Conditions apply for group bookings - please ask us for details.

LUNCH ON FRIDAYS AND SATURDAYS



Minimum food charge of \$35pp applies.

MENU

To start

Provençale fish soup with saffron aioli, tempura-batter tiger prawns	GF	\$23
Salad Caprese – buffalo mozzarella, tomato, pesto, baby capers, witlof and endive, sherry vinaigrette	GF	\$23
Pan-seared scallops, tempura zucchini flower, pumpkin purée, prosciutto shard, avocado, gremolata	GF	\$24
Herb-crusted lamb's brains, gribiche, pancetta, cress salad, sage butter		\$24
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
Farfalle with prime beef bolognaise, pesto, shaved parmesan		\$29
Salad of roast pumpkin, hummus, chick peas, bok choy, green beans	GF	\$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, light Moroccan spices, cous-cous, tomato capsicum relish, raita and harissa	GF	\$41
Breast of free-range chicken, baked polenta, muscatels, grapes, toasted almonds, rosemary jus	GF	\$36
Roast Tasmanian salmon fillet, baby English spinach, cannellini beans, shiitake mushrooms, pancetta	GF	\$37
Grass-fed Angus beef tenderloin 180g, potato cake, baby spinach, mushroom ragout, Madeira jus	GF	\$43
Side dishes: green vegetables \$9 green salad \$9 chips \$8		
GF Gluten-free available Vegan choices available on request		

Desserts

Vanilla-bean pannacotta, tropical fruit salad, passionfruit, mango sorbet	GF	\$18
Baked cherry and strawberry clafoutis, lemon posset, vanilla ice cream		\$19
Pre-order recommended		
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		
Light citrus Jannei curd cheesecake, hazelnut praline, caramelised fresh fig	GF	\$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