

PLEASE NOTE

- Listed minimum food costs apply for each seated guest including children unless they are a baby in a high-chair.
- Conditions apply for group bookings of more than 6 guests.
- 15% surcharge applies on all gazetted NSW public holidays, if we open.

LUNCH on FRIDAY and SATURDAY

\$50PP MINIMUM FOOD CHARGE APPLIES FOR ALL GUESTS INCLUDING CHILDREN

Fresh home-baked bread made with tarragon + honey is served after you order

To start

Saffron mussel chowder with smoked trout, chorizo, horseradish cream, side of tempura tiger prawns	\$28
Pan-seared scallops, avocado, diced marinated salmon, tatsoi cress salad, mild wasabi mayonnaise	GF \$28
Salad of smoked duck breast, black pudding, pickled pear, witlof, date fig lime chutney, Cumberland sauce	GF \$28
Thyme-marinated silken tofu, confit tomato, roast pumpkin, mushroom, zucchini, lemon, garlic	GF \$25
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 parmesan	\$30
Warm salad of roast pumpkin, houmus, bok choy, beans, tomato capsicum relish, champagne vinaigrette	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
Tasmanian salmon fillet, papaya salad, sprouts, tomato, snow peas, nuóc chám dressing	GF \$40
Breast of free-range chicken, baby spinach, cannellini beans, shiitake mushroom, prosciutto shard	GF \$39
Lamb back-strap fillet, cous-cous, tomato capsicum relish, raita, veal jus MR/Med only	GF \$44
Grass-fed Angus beef tenderloin 180g, roast Desirée potato, mushroom duxelle, braised lentils, Madeira jus	GF \$49
Side dishes: chips \$10 mixed green vegetables \$12 green salad, champagne vinaigrette \$12	

Dessert

Chocolate almond torte, pistachio ice cream, Chantilly cream	GF \$20
Light citrus cheesecake of Jannei curd, hazelnut praline base, caramelised fig	GF \$20
Medjool date pudding, Corella pear, candied ginger pineapple, butterscotch, vanilla ice cream	\$20
Affogato vanilla-bean ice cream + espresso coffee + liqueur	\$20
Amaretto Bailey's Benedictine Butterscotch Schnapps Cointreau Drambuie Frangelico Glayva Grand Marnier Grappa Kahlua Sambucca Tia Maria	
Vanilla-bean ice cream sundae, fresh strawberries, croquant wafer with chocolate fudge sauce OR butterscotch sauce OR strawberry coulis	\$18
Cheeses: brie, matured cheddar, blue; quince paste, muscatels, lavoche, crackers	GFA \$24

GF Entirely gluten-free

GFA Gluten-free available on request