

COVID-19 IMPACTS

To comply with current safety requirements these conditions now apply at Silk's:

- We now open only on Fridays, Saturdays and Sundays (closed Mon-Thurs).
- We are limited to a total of only 18 guests at any one time, to comply with the 4 square metre rule.
- 2 sittings at lunch: 12pm or 2pm (2.15pm on Sundays).
- 2 sittings at dinner: 6pm or 8.15pm.
- Limited numbers as above mean that food costs apply for EVERY seated guest including children
- Maximum booking size 6 guests.
- We regret these temporary measures, which we will amend as soon as possible.

LUNCH ON FRIDAYS AND SATURDAYS

Minimum food charge of \$35pp applies at lunch

To start

Cream of potato and leek soup, horseradish cream, truffle oil, pesto, 2 cheese straws	GF	\$20
Shortcrust tartlet of pan-fried duck livers, black pudding, apple date lime chutney		\$23
Pan-seared scallops, marinated salmon, avocado, caviar, wakame	GF	\$24
Salad of shaved prosciutto and melon, Jannei curd, toasted macadamias, hazelnut oil dressing	GF	\$23
Silk's Panaché salad of green leaves, sundried tomato, toasted macadamias, julienned carrot, olives	GF	\$20

Main course

Farfalle with roasted pine nuts, asparagus, baby spinach, olives, shaved parmesan	GF	\$26
Penne beef bolognese with pesto, shaved parmesan	GF	\$30
Ravioli of mushroom and veal, fennel-roasted pumpkin, spinach, sage garlic cream		\$32
Fresh NSW flathead fillets in light tempura batter, chips or salad		\$36
Breast of free-range chicken, creamy mash, asparagus, sauce Chasseur	GF	\$36
Roast Tasmanian salmon fillet, green papaya salad, nóc chum lime dressing	GF	\$37
Home-made potato gnocchi, fennel-roast pumpkin, spinach, cherry tomatoes, sage butter		\$32
Grass-fed Angus beef tenderloin 180g, roast Desirée potato, spinach, braised lentils, mustard-seed butter, red wine jus	GF	\$43

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

GF Gluten Free already OR can be modified on request
Vegan choices available on request

Desserts

Shortcrust lemon curd tart, mango sorbet, crème fraiche, orange cardamom syrup		\$18
Callebaut chocolate mousse, white Belgian chocolate ice cream, Kahlua coffee syrup, croquant wafer	GF	\$18
Affogato vanilla-bean ice cream + espresso coffee + liqueur Choose from: Amaretto Bailey's Benedictine Butterscotch Schnapps Cointreau Drambuie Frangelico Galliano Glayva Grand Marnier Grappa Kahlua Sambucca Tia Maria	GF	\$18
Vanilla-bean ice cream sundae, fresh strawberries, croquant wafer with chocolate fudge sauce OR butterscotch sauce OR strawberry coulis	GF	\$16
3 cheeses, Maggie Beer quince paste, muscatels, lavoche, crackers Double cream brie Kingfisher Creek - Adelaide Hills, SA Cloth-matured cheddar Maffra - Gippsland, Victoria Blue Tarwin - Berry's Creek, Victoria	GF	\$24

GF Gluten Free already **OR** can be modified on request

Hot drinks

Vittoria coffee, loose-leaf teas, hot chocolate	\$6
Have you been good? ...add a home-made chocolate	\$3