

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.

DINNER on FRIDAY	2 COURSES \$65 or 3 COURSES \$75
DINNER on SATURDAY	2 or 3 COURSES \$85
LUNCH + DINNER on SUNDAY	2 COURSES \$65 or 3 COURSES \$75

At lunch on Fridays and Saturdays we have individually-priced dishes, as well as some more casual items.

To start

Cream of potato and leek soup, horseradish cream, truffle oil, pesto, 2 cheese straws	GF
Shortcrust tartlet of pan-fried duck livers, black pudding, apple date lime chutney	
Pan-seared scallops, marinated salmon, avocado, caviar, wakame	GF
Salad of shaved prosciutto and melon, Jannei curd, toasted macadamias, hazelnut dressing	GF
Warm salad of green leaves, fennel-roast pumpkin, puréed sweet potato, zucchini ribbons, roast capsicum, honey mustard-seed dressing	GF

Main course

Pan-fried pork cutlet, baked polenta, capsicum tomato relish, salsa verde	GF
Breast of free-range chicken, creamy mash, asparagus, sauce Chasseur	GF
Roast Tasmanian salmon fillet, green papaya salad, nõc chum lime dressing	GF
Home-made potato gnocchi, fennel-roast pumpkin, spinach, cherry tomatoes, sage butter	
Grass-fed Angus beef tenderloin 180g, roast Desirée potato, spinach, braised lentils, mustard-seed butter, red wine jus	GF + \$6
Side dishes: green vegetables \$9 green salad \$9	

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	
Callebaut chocolate mousse, white Belgian chocolate ice cream, Kahlua coffee syrup, croquant wafer	GF
Affogato vanilla-bean ice cream + espresso coffee + liqueur	GF
Amaretto Bailey's Benedictine Butterscotch Schnapps Cointreau Drambuie Frangelico Galliano Glayva Grand Marnier Grappa Kahlua Sambucca Tia Maria	
Warm caramelised banana cinnamon puff-pastry tart, coconut ice cream	
Vanilla-bean ice cream sundae, fresh strawberries, croquant wafer with chocolate fudge sauce OR butterscotch sauce OR strawberry coulis	GF
3 cheeses, Maggie Beer quince paste, muscatels, lavoche, crackers	+ \$6 GF
Double cream brie Kingfisher Creek - Adelaide Hills, SA Cloth-matured cheddar Maffra - Gippsland, Victoria Blue Tarwin - Berry's Creek, Victoria	

Hot drinks

Vittoria coffee, loose-leaf teas, hot chocolate with a home-made chocolate	\$7
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NB Vanilla ice cream contains gluten, but our flavoured ice creams do not; those desserts where vanilla is standard can be made GF if we change to a flavoured ice cream