

2 COURSE MINIMUM ORDER APPLIES FOR ALL GUESTS EACH NIGHT AND AT SUNDAY LUNCH
PRICING AS PER NORMAL WEBSITE MENU - SEE WWW.SILKSLEURA.COM

RED

YELLOW

UNAVOIDABLY CONTAINS GLUTEN

GLUTEN COMPONENT CAN BE OMITTED OR CHANGED

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

To start

6 x premium natural oysters with **rye bread** crostini and a Bloody Mary shooter x 12 + \$20

Saffron mussel **chowder**, smoked trout, ham, horseradish cream and 2 **tempura** tiger prawns on the side

Pan-fried duck livers, braised red cabbage, caramelized apple, roquet salad, Madeira jus

Pan-seared scallops, **tempura** zucchini flower, avocado, white bean purée, prosciutto shard, gremalata

Carpaccio of grass-fed Angus beef, beetroot, baby capers, green peppercorns, horseradish mayonnaise

Creamy risotto, Portobello and forest mushrooms, asparagus tips, shaved Grana Padana

Salad of shaved prosciutto, fresh fig, Jannei goat curd, toasted macadamias, hazelnuts

Tofu marinated in thyme, pumpkin, confit tomato, mushroom, carrot, turnip, lemon and garlic

Main course

Pan-roast seasoned pork tenderloin, braised red cabbage, mash, minted veal jus

Roasted Tasmanian salmon fillet, roasted eggplant, kipfler potatoes, salsa verde, gremalata

Lightly peppered lamb back-strap fillet, roasted Desirée, baba ganouj, rosemary jus Niçoise + \$6

Breast of free-range chicken, chermoula, **cous-cous**, pine-nuts, cucumber raita + harissa

Tenderloin of grass-fed Angus beef, baked polenta, ratatouille, olives, pesto, veal Madeira jus + \$6

Lightly-peppered kangaroo fillet [rare only], juniper, pork belly, caramelised apple, baby spinach, veal jus

Warm salad of asparagus tips, sweet potato puree, cress, mizuna, honey mustardseed dressing

Green vegetables \$9

Mesclun-mix green salad, champagne vinaigrette \$9

Dessert

PLEASE NOTE Vanilla ice cream contains gluten, but other ice creams/sorbets do not

Shortcrust lemon curd **tart**, ruby grapefruit, mango sorbet, crème fraîche and orange cardamom syrup

Callebaut chocolate mousse, white Belgian chocolate ice cream, Kahlua coffee syrup, **croquant wafer**
recommended with Campbell's Rutherglen Classic Muscat

Warm caramelized cinnamon banana puff-pastry **tart**, coconut ice cream

Premium ice creams and sorbets, apricot purée, home-made almond **biscotti**

Affogato : **vanilla-bean ice cream** and espresso coffee with your choice of liqueur

Amaretto - Bailey's - Benedictine - Butterscotch Schnapps - Cointreau - Drambuie - Frangelico
Galliano - Glayva - Grand Marnier - Grappa - Kahlua - Sambucca (black or white) - Tia Maria

Light citrus cheesecake of Jannei curd, hazelnut praline base, caramelised fresh fig and fig syrup

Warm bitter-sweet chocolate fondant, raspberry sorbet, Chantilly cream, **croquant wafer** and berry coulis

2 cheeses, Maggie Beer quince paste, muscatel grapes, **lavoche, crackers**

4 cheeses + \$6

Double cream brie	Kingfisher Creek - Lobethal, SA
Washed rind	Petit Pont L'Eveque - Normandy, France
Cloth-matured cheddar	Maffra - Gippsland, Victoria
Blue	Tarwin - Berry's Creek, Victoria

Hot drinks

Vittoria coffee, loose-leaf teas, hot chocolate \$7

served with a home-made Callebaut chocolate filled with ganache and rolled in crushed almonds

Silk's

10% surcharge applies to all prices on gazetted public holidays