

# LUNCH MONDAY – SATURDAY

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

## To start

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Salad of shaved prosciutto, fresh fig, Jannei goat curd, toasted macadamias, hazelnuts	\$23
Pan-seared scallops, tempura zucchini flower, avocado, white bean purée, prosciutto shard, gremolata	\$23
Tofu marinated in thyme, pumpkin, confit tomato, mushroom, carrot, turnip, lemon and garlic	\$22
Pan-fried duck livers, braised red cabbage, caramelized apple, roquet salad, Madeira jus	\$23
Silk's Panaché Salad - mesclun-mix greens with semi sun-dried tomatoes, asparagus tips, toasted macadamias, olives and light aioli dressing	\$20

## Main course

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Farfalle (butterfly) pasta with roasted pine nuts, asparagus, broccoli, baby spinach, Rosnay organic olives and shaved Grana Padana	\$26
Bratwurst and kranke sausages with creamy mash, green beans and red wine jus	\$29
Ravioli of veal, mushroom and saffron with puttanesca sauce of tomato, Rosnay organic olives, anchovy and baby capers	\$32
Silk's house-made open beef burger on crostini toast served with tomato relish, pesto, aioli and a side dish of chips	\$32
Fresh flathead fillets in light tempura batter with your choice of chips or green salad, tartare sauce and a lemon wedge	\$34
Roasted Tasmanian salmon fillet, roasted eggplant, kipfler potatoes, salsa verde, gremolata	\$37
Lightly peppered lamb back-strap fillet, roasted Desirée, baba ganouj, rosemary jus Niçoise	\$41
Breast of free-range chicken, chermoula, cous-cous, pine-nuts, cucumber raita + harissa	\$36
Tenderloin of grass-fed Angus beef, baked polenta, ratatouille, olives, pesto, veal Madeira jus	\$43

Side dishes: green vegetables \$9   mesclun-mix salad \$9   bowl of chips \$8   extra bread \$2 slice

## Dessert

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Vanilla-bean ice cream sundae, fresh strawberries and a croquant wafer with your choice of chocolate fudge sauce <b>OR</b> butterscotch sauce <b>OR</b> strawberry coulis	\$14
Shortcrust lemon curd tart, ruby grapefruit, mango sorbet, crème fraiche, orange cardamom syrup	\$16
Callebaut chocolate mousse, white Belgian chocolate ice cream, Kahlua coffee syrup, croquant wafer	\$16
Premium ice creams and sorbets, apricot purée, home-made almond biscotti	\$16
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	\$18
Light citrus cheesecake of Jannei curd, hazelnut praline base, caramelised fresh fig and fig syrup	\$16
Warm bitter-sweet chocolate fondant, raspberry sorbet, Chantilly vanilla cream and berry coulis	\$18

### PRE-ORDER SUGGESTED

Cheese, Maggie Beer quince paste, muscatel grapes, lavoche, crackers	2 cheeses	\$19
	4 cheeses	\$24
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	

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## Hot drinks

Vittoria coffee, loose-leaf teas, hot chocolate	\$5
...even better with a home-made chocolate, filled with ganache and rolled in crushed almonds	\$3

# Silk's

10% surcharge applies to all prices on gazetted public holidays