

LUNCH MONDAY – SATURDAY

MINIMUM ORDER PER GUEST AT LUNCH: 1 MAIN COURSE OR 1 STARTER AND 1 DESSERT

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

To start

Cream of cauliflower soup with rye toast and 3 premium natural oysters on the side	\$23
Pan-seared scallops, salmon caviar, marinated salmon, tatsoi salad, palm sugar dressing	\$23
Salad of smoked duck breast with cucumber and fennel, date fig lime chutney, Cumberland sauce	\$23
Roasted eggplant stack, Saint-Loup goat's cheese, green beans, beetroot, baby capers, Kalamata olives	\$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

Farfalle (butterfly) pasta with roasted pine nuts, asparagus, broccoli, baby spinach, Rosnay organic olives and shaved Grana Padana	\$26
Bratwurst and kranski sausages with creamy mash, green beans + 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 with caramelized apple, crème fraiche and sherry hazelnut dressing	\$37
Breast of free-range chicken on creamy mash with saffron tomato broth, aioli and chorizo	\$36
Tenderloin of grass-fed Angus beef, fresh asparagus, forest mushrooms, creamy mash and Madeira cream	\$43
Lamb back-strap fillet with cannellini beans, broad beans, cherry tomato, shiitake and Dutch carrot	\$41

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

Dessert

Please resolve any disputes over dessert-sharing amicably + fairly

A home-made Callebaut chocolate, filled with ganache and rolled in crushed almonds		\$3
Vanilla-bean ice cream sundae, fresh strawberries and a croquant wafer with your choice of chocolate fudge sauce OR butterscotch sauce OR strawberry coulis		\$14
Pear, apple and rhubarb almond crumble with vanilla-bean ice cream and English custard		\$18
PRE-ORDER SUGGESTED		
Medjool date pudding, Corella pear and candied ginger, butterscotch sauce, white chocolate ice cream		\$16
Premium ice creams and sorbets with apricot purée, home-made almond biscotti		\$16
Crème brûlée with strawberry sumac salad, raspberry sorbet and a slice of almond financier		\$16
Affogato	vanilla-bean ice cream and espresso coffee with your choice of liqueur	\$18
	Amaretto - Bailey's - Benedictine - Butterscotch Schnapps - Cointreau - Drambuie - Frangelico Galliano - Glayva - Grand Marnier - Grappa - Kahlua - Sambucca (black or white) - Tia Maria	
Warm bitter-sweet chocolate fondant, orange cardamom syrup and pistachio ice cream		\$18
PRE-ORDER SUGGESTED		
2 cheeses – served with Maggie Beer quince paste, muscatel grapes, lavoche, crackers		2 cheeses \$19 4 cheeses \$24
Double cream brie	Kingfisher Creek Dairy - 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	\$5
With a home-made Callebaut chocolate, filled with ganache and rolled in crushed almonds	+ \$3

Silk's