

LUNCH

MONDAY – SATURDAY

Fresh home-baked bread made with honey + tarragon

To start

Provençale fish soup with saffron + aioli, tempura-batter tiger prawns on the side	\$23
Pan-seared scallops, tempura zucchini flower, puréed sweetcorn + peas, avocado, chorizo + gremolata	\$23
Prawn, avocado, marinated salmon, salmon roe, ruby grapefruit, sauce Marie Rose	\$23
Feuilleté of Saint-Loup goat's cheese, toasted macadamias + hazelnuts, mizuna salad, vinaigrette	\$23
Silk's Panaché Salad - mesclun-mix greens with semi sun-dried tomatoes, asparagus tips, toasted macadamias, olives + light aioli dressing	\$20

Main course

Farfalle (butterfly) pasta with roasted pine nuts, asparagus, broccoli, baby spinach, olives + shaved Grana Padana	\$26
Bratwurst + kranski sausages with creamy mash, green beans + red wine jus	\$29
Ravioli of veal, mushroom + saffron with puttanesca sauce of tomato, Rosnay olives, anchovy + baby capers	\$32
Silk's house-made lean beef burger on crostini toast served with tomato relish, pesto, aioli + chips	\$32
Fresh flathead fillets in light tempura batter, tartare sauce + a lemon wedge, chips or green salad	\$34
Roasted Tasmanian salmon fillet, pumpkin roasted with fennel + cumin, eggplant, green beans, laksa	\$37
Breast of free-range chicken, bok choy, soy shiitake broth, chorizo + Dutch carrot	\$36
Tenderloin of grass-fed Angus beef, roast pumpkin, veal sweetbreads, onion jam + red-wine jus	\$43
Lamb back-strap fillet, baked polenta, ratatouille, olives + pesto, veal Madeira jus	\$41
Side dishes: green vegetables \$9 mesclun-mix salad \$9 bowl of chips \$8 extra bread \$2 slice	

Dessert

A home-made chocolate, filled with ganache + rolled in crushed almonds	\$3 ea
Vanilla-bean ice cream sundae, fresh strawberries + choc/butterscotch/strawberry sauce	\$14
Meringue stack layered with fresh berries + Chantilly cream, mango, berry coulis	\$16
Medjool date pudding, Corella pear, candied ginger + pineapple, butterscotch sauce, vanilla ice cream	\$16
Premium ice creams + sorbets with apricot purée, home-made almond biscotti	\$16
Vanilla-bean pannacotta with salad of tropical fruits, passionfruit, mango sorbet	\$16
Affogato vanilla-bean ice cream + espresso coffee + your choice of liqueur	\$18
Warm bitter-sweet chocolate fondant, sumac strawberry salad, vanilla ice cream	\$18
Cheeses – served with Maggie Beer quince paste, muscatel grapes, lavoche, crackers	x2 \$19 ; x4 \$24