

DINNER 7 NIGHTS

MONDAY-THURSDAY	2 courses \$59	or	3 courses \$69
FRIDAY + SUNDAY	2 courses \$65	or	3 courses \$75
SATURDAY + public holidays	2 courses \$75	or	3 courses \$85

A 10% surcharge also applies on gazetted public holidays

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

To start

Tataki of grain-fed beef fillet with daikon, wakame, tatsoi salad, mirin dressing

Provençale fish soup with saffron + aioli, tempura-batter tiger prawns on the side

Pan-seared scallops with tempura zucchini flower, puréed sweetcorn + peas, avocado, chorizo + gremolata

Pan-fried sardine fillets with asparagus tips, kipfler potato, sweet chilli beurre blanc dressing

Prawn, avocado, marinated salmon, salmon roe, ruby grapefruit, sauce Marie Rose

Smoked duck breast with celeriac remoulade, fennel salad + pomegranate

Feuilleté of Saint-Loup goat's cheese, toasted macadamias + hazelnuts, mizuna salad, vinaigrette dressing

Main course

Pan-roast pork cutlet, creamy mash, tomato + capsicum relish, pesto, black olive butter

Roasted Tasmanian salmon fillet, pumpkin roasted with fennel + cumin, eggplant, green beans, laksa

Breast of free-range chicken, bok choy, soy shiitake broth, chorizo + Dutch carrot

Tenderloin of grass-fed Angus beef, roast pumpkin, veal sweetbreads, onion jam + red-wine jus + \$4

Lamb back-strap fillet, baked polenta, ratatouille, olives + pesto, veal Madeira jus + \$4

Confit of duck Maryland with five-spice, braised red cabbage, potato cake, duck livers + Madeira jus

Shortcrust tartlet of fresh asparagus, poached egg, shaved parmesan + truffle oil

Side orders with mains: Green vegetables \$9 Mesclun-mix green salad \$9

Dessert

Please resolve any disputes over dessert-sharing amicably + fairly

Warm caramelized cinnamon banana puff-pastry tart with coconut ice cream
recommended with De Bortoli Noble One Botrytis Semillon

Meringue stack layered with fresh berries + Chantilly cream, mango, berry coulis
recommended with Brangayne Late Harvest Riesling

Medjool date pudding, Corella pear, candied ginger + pineapple, butterscotch sauce, vanilla ice cream
recommended with De Bortoli Black Noble Aged Semillon

Premium ice creams + sorbets with apricot purée, home-made almond biscotti
recommended with Orange Mountain Ice Viognier

Affogato vanilla-bean ice cream + espresso coffee + 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

Vanilla-bean pannacotta with salad of tropical fruits, passionfruit, mango sorbet
recommended with Orange Mountain Ice Viognier

Warm bitter-sweet chocolate fondant, sumac strawberry salad, vanilla ice cream + \$4
recommended with Huntington Estate Fortified Shiraz

2 cheeses – served with Maggie Beer quince paste, muscatel grapes, lavoche, crackers
4 cheeses + \$4

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
served with home-made chocolate petit-fours filled with ganache
\$7

Silk's

10% surcharge applies to all prices on gazetted public holidays