

LUNCH

MONDAY – SATURDAY

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

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, roasted pine nuts, asparagus, broccoli, baby spinach, olives + shaved parmesan \$26
- Bratwurst + kranski sausages with creamy mash, green beans + red wine jus \$29
- Ravioli of veal, mushroom + saffron with puttanesca sauce of tomato, 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

Minimum order Mon-Sat lunch is 1 course per guest

On public holidays Mon-Sat minimum order is 2 courses per guest, including a main, 10% surcharge applies