

SILO

ROASTED & SALTED ALMONDS \$10

(v, GF, DF, N)

Australian almonds | Murray River pink salt

KANGAROO ISLAND MIXED OLIVES \$10

(v, GF, DF)

Frantoio, Leccino, Koroneiki,
Kalamata, Manzanillo and Verdale

PARMESAN FRIES \$10

(V, GF)

Cracked black pepper and parmesan cheese

BREAD & DIPS \$15

(V, N)

Homemade focaccia | Preserved lemon &
black olive tapenade | Smoked eggplant
and feta

TEMPURA KING PRAWNS \$31

Sweet corn puree | Gochujang

KAISERFLEISCH \$25

(DF, GF)

Smoked pork belly | Pickled fennel |
Jalapeno mustard

'CHOOK' & WAFFLE (1, 3 or 5)

(N)

\$15/38/53

Korean crispy chicken |
Buttermilk waffle | Kimchi |
Maple syrup | Native dukkah

CHARGRILLED NSW BLACK ANGUS \$30

FLANK

(DF)

Truffle Bordelaise | Sourdough

TAPAS

BRIE BITES \$20

Poppy seed crusted | Beetroot relish

CRISPY FRIED HAWKESBURY \$20

CALAMARI

Chili & lime dust | Garlic dip

MEDITERRANEAN GRAZING BOARD \$30

Jamon Serrano Gran Reserva

Aged for 18 months

Salami Picante

Calabrian fermented-spicy salami

Manchego Cheese 12 month

Sheep's milk aged for 12 months

French Brie

Cow's milk aged for 6 weeks

Served with mixed olives & crackers

DESSERT

HOT CHOCOLATE LAVA CAKE \$22

(V, GF)

Served with crème fraîche and macerated berries

AFFOGATO \$22

(V, GF)

Espresso, vanilla bean ice cream and frangelico