

SILO

ROASTED & SALTED ALMONDS \$10
(V,GF,DF)

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)

Homemade focaccia | Romesco dip |
Smoked eggplant and fetta

**MIXED MUSHROOMS & TRUFFLE
CROQUETTES** \$15
(V)

Chipotle aioli

**CRISPY FRIED HAWKESBURY
CALAMARI** \$20

Chili & lime dust | Garlic dip

CRISPY PORK BELLY BITES \$22
(GF)

Tamarind and bush tomato glaze |
House-pickled cucumber

AUSTRALIAN WAGYU BRESAOLA \$25
(DF)

Paddock to Plate WA

Grass-fed Wagyu beef, dry-cured and aged
for eight weeks | Served with piparras,
croutons and smoked Kalamata olives

TAPAS

BURRATA & ROASTED SQUASH \$28
(V, GF)

Roasted squash, chilli crunch, bush
honey and native dukkah

**CHARGRILLED NSW BLACK ANGUS
FLANK** \$30

Thinly sliced | Served with chimichurri
sauce and sourdough

CHEESE SELECTION \$30
(V)

Nimbin Valley

Blue Cow — creamy & mild blue cheese

Monte Nardi — truly original regional style

White Cow — traditional, funky French style

Served with piparras, croutons, smoked
Kalamata olives and bush honey

GAMBAS AL AJILLO \$31
King prawns in a chili & garlic sizzle |

Served with sourdough

DESSERT

HOT CHOCOLATE LAVA CAKE \$22
(GF)

Served with crème fraîche and macerated
berries

AFFOGATO \$22
(V, GF)

Espresso, vanilla bean ice cream and
Frangelico