



HOUSE MADE BREAD WITH FLAVOURED BUTTER	\$3.80
A TRIO OF HOUSE MADE DIPS WITH CHAR GRILLED OLIVE BREAD	\$8.00

**ENTREES**

SILOS MIXED PLATE	
SESAME CRUSTED TUNA ON A WONTON WITH WASABI CREAM & WATER CRESS; CRISPY LAMB IN BABY COS WITH A HOUSE MADE SPICY PLUM RELISH; CURRIED VEGETABLE SAMOSA WITH A MINT & DILL YOGHURT	\$23.00

CALAMARI RIPLANI	
SQUID STUFFED WITH SAFFRON RISOTTO, SERVED ON AN ORGANIC ROASTED TOMATO SAUCE WITH A SALAD OF ROCKET, OLIVES, BASIL & CAPERS	\$20.00

STEAMED BEEF & VEGETABLE DUMPLINGS WITH A DARK CHINESE DIPPING SAUCE	\$20.00
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BLUE CHEESE PANNACOTTA WITH SALAD OF PEAR, RADICCHIO, WALNUT & AGED BALSAMIC	\$18.00
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TWICE BAKED CHEESE SOUFFLÉ WITH A VANILLA BRAISED LEEK AND HERB & WHITE WINE CREAM SAUCE	\$19.00
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**MAINS**

VIETNAMESE BRAISED PORK LEG WITH EGG NOODLES TOSSED WITH OYSTER MUSHROOMS, CHINESE CABBAGE AND BAMBOO SHOOTS	\$29.00
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BLUE EYE COD WITH PUMPKIN & CUMIN MASH, SAUTÉED SPINACH WITH A VODKA & PINK PEPPERCORN BEURRE BLANC	\$32.00
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HAND MADE CANNELLONI FILLED WITH SPINACH, RICOTTA, SWEET POTATO & SAGE WITH LA RIBOLLITA –BORLOTTI BEANS, SAVOY & ZUCHININI	\$27.00
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POACHED BEEF FILLET WITH GARLIC POTATO MASH, SAUTÉED OYSTER MUSHROOMS AND A SILOS CABERNET SHIRAZ GLAZE	\$33.00
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VEAL INVOLTINA–ESCALOPES OF VEAL FILLET FILLED WITH PROSCIUTTO, COSTELLO & SAGE, WITH ASPARAGUS & PARMESAN RISOTTO & A MARSALA JUS	\$33.00
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**SIDES**

CREAMY GARLIC MASH POTATO	\$7.00
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GARDEN SALAD WITH WHITE BALSAMIC VINAIGRETTE	\$9.50
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STEAMED SEASONAL VEGETABLES TOSSED IN HERB BUTTER	\$7.00
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Corkage is charged at \$4 per person. No BYO for groups over 10  
 Accept ALL major CC & EFTPOS. Payment by Diners 3% surcharge. Sunday 10% surcharge. Public Holidays 15% surcharge.