

SILVESTER'S

— RESTAURANT & LOUNGE —

Groups Menu

Two Course \$79 | Three Course \$89

Alternate Drop

- Entrée -

Baked Ricotta

tomato, olive, sage, walnut, rocket salad GF, V

Skull Island Prawns

salmoriglio, karkalla GF, DF

- Mains -

Barramundi

prawn oil tomatoes, dashi, caperberries GF, DF

and either

Bannockburn Chicken

harissa, labnah, cress GF

or

Wagyu Rump Steak (additional \$5)

- On the Table - Served with Mains -

Charred broccolini V, GF, DF

Paris mash, bone marrow crumb

Petite leaves, radish, baby turnip, fennel V, GF, DF

- Dessert -

Mandarin White Chocolate Mousse

blood orange & lemongrass sorbet V, GF

Winter Fruit Galette

ginger beer & coconut ice cream V

- Vegetarian Main Option -

Pappardelle porcini ragout V

- Vegan Entrée Option -

Eggplant Caponata cipollini, preserved lemons VE

- Vegan Main Option -

Grilled Sugarloaf Cabbage macadamia toum, freekeh, pistachio VE, GF

V - Vegetarian | GF - Gluten Free | DF - Dairy Free | VE - Vegan

Please inform the service team at the time of ordering if you have any allergies or dietary requirements.

A 1.95% credit card fee is applicable. For groups of 12 guests or more, a 10% service charge applies.