



SILOS RESTAURANT

FORTIFIED & DESSERT WINES

	Bottle	Glass
Frogmore Creek Iced Riesling 2015	53	14
Silos Estate 'Sticky Beak' White	38	9
Robert Stein Harvest Gold Botrytis Semillon	46	
Fires Creek Fig Wine	55	
Henscke Noble Botrytris Semillon	80	
Dutschke Tokay NV	57	
Wileys Creek Sticky End Muscat	35	9
Silos Estate Sticky Wicket Red	36	9.50

DESSERT

Tart Tartin w/
vanilla bean ice cream - \$15

Silos' Crème Caramel w/ Semillon jelly,
roasted pear ice cream - \$16

Affogato (Coffee, vanilla bean ice cream
& Frangelico) - \$12.50

Selection of artisan cheese w/ honeycomb,
seasonal fruit, bread chards –
2 Cheeses-\$17
3 Cheeses-\$22

House made ice cream & sorbets (3 scoops from
our fresh daily selection) - \$12

Espresso Martini - \$15

COGNAC, SCOTCH, WHISKY, BRANDY & BOURBON

	Glass
Jameson Irish Whiskey	9
Johnnie Walker Red Blended Scotch	8
Johnnie Walker Black 12 yr	13
IWAI Traditional Japanese Whiskey	11
Courvoisier VSOP	16
Hennesey VSOP	16
Makers Mark Bourbon	12
Woodford Reserve Bourbon	15
Glennfiddich Blended Scotch	12
Lagavulin Single Malt 16 yr Scotch	19
Chateau Tanunda Brandy	8

COFFEE

served with Silos hand rolled truffle

Silos Blend Medium-Dark Roast
100% Arabica Coffee

Cappucino, Flat White, Latte, Long
Black, Piccolo, Espresso, Machiatto 4.5

TEA

served with Silos hand rolled truffle

Berry Tea Shop Teas –English
Breakfast, Earl Gray, Digestive, 4.5
Chamomile, Green.

T2 Teas – herbs, flowers & fruit 4.5
non- caffeinated selection, please ask.

DIGESTIVES

Drambuie	9
Permod	9
Cinzano	8
Jagermeister	9

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10% Surcharge applies to Public Holidays