



SILOS RESTAURANT

STARTERS

'Kraken' Sourdough bread (Jervis Bay) w/ house-churned butter	\$6
Bowl of marinated olives	\$6
Premium Sydney Rock oysters w/ sauce mignonette & fresh lemon	\$18 ½ doz \$30 doz

ENTREES

Charcuterie board w/ guindilla and cornichons	\$20
Figs, ashed goats' curd, fennel, dill, vincotto, almonds	\$16
Beef carpaccio, frisee, horseradish, parmesan, caper berries	\$18
Kingfish Crudo w/ pink peppercorns, grapefruit & radish	\$18
Wild Mushroom, truffle and comte arancini, w/ romesco sauce	\$16

MAINS

Pan-fried Barramundi, capers, brown butter,
lemon & parsley - \$30

Steamed Mussels, white wine,
cherry tomatoes, parsley
w/- chargrilled Sourdough - \$27

Hand-rolled Fusilli pasta w/ slow cooked
summer squash, anchovies, tomato
& Stracciatella - \$28

Roast pork belly, cauliflower puree, Australian
lentils & spiced apple - \$30

Rangers Valley wagyu 4+ tri tip w/ sautéed bitter
greens (served medium) - \$34



BY SMITHY & THE CHEF

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10% Surcharge applies on Public Holidays

SIDES

Mixed salad leaves w/ cabernet sauvignon vinegar dressing	\$7
Green beans cooked w/ smoked mushroom butter & almonds	\$8
Paris mash	\$8
Shoestring fries w/ rosemary salt	\$8

APERTIF & COCKTAILS

Aperol Spritz	\$15
West Winds Gin w/ Tonic & Fingerlime	\$14
Applewood Distillery Gin w/ Tonic & Orange	\$14
Four Pillars Gin w/ Gordal olive and Rosemary	\$14
Peach Bellini	\$13
Classic Martinin, Gin or Vodka	\$15
Silos Negroni	\$15