

GROUP SHARING MENU
for group over 8 and under 40 people

THE SILOS
2 Course Sharing Menu

Buffalo Mozzarella, Baby Beetroot, Pickled Radish
& Vincotto

Charcuterie board with guindilla & cornichons
Sourdough Bread & Butter

Pan - fried Barramundi, capers, brown butter, lemon & parsley
Rangers Valley wagyu 4+ tri tip, sautéed bitter greens (served
medium)

Mixed salad leaves

Shoestring fries w/ rosemary salt

\$50 pp

\$55 pp (w glass of Wileys Creek Sparkling)



THE SILOS' FEAST
3 Course Sharing Menu

Buffalo Mozzarella, Baby Beetroot, Pickled Radish
& Vincotto

Charcuterie board with guindilla & cornichons
Sourdough Bread & Butter

Pan - fried Barramundi, capers, brown butter, lemon & parsley
Rangers Valley wagyu 4+ tri tip, sautéed bitter greens (served
medium)

Mixed salad leaves

Shoestring fries w/ rosemary salt

Chefs daily selected dessert
Locally selected artisan cheese

\$65 pp

\$70 pp (w glass of Wileys Creek Sparkling)

50% deposit required | T & C s over
A 10% Gratuity will be added to final
bill

FOLLOW US

@ SILOSRESTAURANTBERRY

1.5% Surcharge applies for all credit transactions

10% Surcharge applies on Public Holidays

