



SILOS RESTAURANT

STARTERS

'Kraken' Sourdough Bread (Jervis Bay) w/ house-churned Butter	\$6
Marinated Olives	\$6
Premium Sydney Rock Oysters w/ Sauce Mignonette & fresh Lemon	\$24 ½ doz \$48 doz
Charcuterie Board w/ Guindilla & Cornichons	\$22

ENTREES

Buffalo Mozzarella w/ Baby Beetroot, Pickled Radish & Vincotto	\$18
Beef Tartare w/ Quail Egg, Jerusalem Artichoke & House Made Lavosh	\$20
Kingfish Crudo w/ Pink Peppercorns, Citrus & Mint	\$20
Tempura Zuchinin Flowers w/ Ricotta, Persian Fetta & Truffle Honey	\$18

MAINS

Pan-fried Barramundi, Capers, Brown Butter, Lemon & Parsley - \$31
Roasted Jerusalem Artichokes w/ pickled Pine Mushrooms, Walnuts, Cavalo Nero & Chestnut Cream \$30
Duck Breast w/ Farrow, Beetroot, Macadamia & Barberry \$36
Pork Belly, Cauliflower puree, Australian Lentils & spiced Apple - \$32

Wagyu 4+ Tri Tip w/ sautéed Bitter Greens (served medium) - \$36



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1.5% Surcharge for Credit Card Transactions

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
Shredded Cabbage salad w/ Parmigiano Reggiano, Lemon and Extra Virgin Olive Oil	\$8
Shoestring Fries w/ Rosemary	\$8

APERITIF & 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
Bellini	\$13
Classic Martinis, Gin or Vodka	\$15
Silos Negroni	\$15