

Silkwood Estate



Starters

Albany rock oysters, macadamia mignonette (gf) **\$22**

Scallops in chilled kaffir lime coconut cream (gf, df) **\$24**

Pinenut, raisin & ricotta arancini, caramelized onion aioli (vegetarian) **\$22**

Pierogi, sambal speck (vegetarian option available) **\$25**

Mains

Tamarind beef, garlic truffle mash, pumpkin, mixed mushrooms (gf) **\$50**

Pork belly, spring onion flat bread, pickled Napa cabbage (df) **\$48**

Prune stuffed chicken breast, polenta, spinach and olive sauce (gf) **\$45**

Tasmanian salmon, crushed potatoes, garlic broccolini, lemon saffron sauce **\$40**

Miso glazed eggplant, beans in soy broth (vegan) **\$39**

Chilli crab noodles **\$39**

Dessert

\$16 each

Basque cheesecake, dates, salted caramel, coconut crumb

Cabernet semifreddo, rosemary shortbread, pistachio toffee

Chia seed panna cotta, matcha syrup, roasted white chocolate, fresh fig (gf)

Seasonal cheese board, housemade lavosh and quince chutney

Trio of Southern Forest chocolate chards

