

# BREAKFAST

## Australian Buffet Breakfast 38

**Grilled Sourdough Toast** Cuttaway Creek seasonal preserves 12

**Meredith's Sheep Milk Yoghurt** 'Colony' honey, toasted muesli 12

**Short Ribs Hash** Fried free range eggs, avocado 22

**Ocean Trout Tataki** Pickled vegetable salad, poached eggs 22

**Beans With Basil Pistou** Roasted peppers, house-made tomato sauce + toast 15  
Add chorizo 5

**Signature French Toasts** Freeze dried mandarin, crème fraîche + tons of strawberries 20

**Free Range Eggs Your Way** Vine tomato, toast 14  
Sides (Bacon/ Chorizo/ Mushrooms/ Feta) 4 each

**Kids Eggs** How they like it 9

**Kids Fruit Salad** with or without yoghurt 9

## HEALTHY OPTIONS

**Soaked Muesli With Australian Grains** Coconut yoghurt, seasonal fruits + flowers 14

**Organic Barley Porridge** Grapes, crème fraîche, pear compote 14

**Petuna Smoked Salmon** 62° eggs, arugula 18

**Free Range Egg White Omelet** Kale, feta, pine nuts, smokey boerewor sausage 18

## DRINKS

### Espresso Coffee 4

Flat White  
Cappuccino  
Macchiato  
Short Black  
Long Black  
Mocha

**Iced Coffee, tea or chocolate 5.5**

### Loose Leaf Tea 4

Brilliant Breakfast  
Elegant Earl Grey  
Pure Chamomile Flowers  
Pure Peppermint  
Green Tea with Jasmine Flowers

*All served with milk, honey or lemon*

# SILVESTER'S

Menu Curated by Chef Raphael Szurek

Lunch from 12pm ~ Dinner from 6pm  
Lunch closed on weekends and Public Holidays

A CONTEMPORARY AUSTRALIAN MENU INFUSED WITH MULTICULTURAL FLAVOURS. SILVESTER'S SHOWCASES A SPECTACULAR DESIGN AND FEATURES AN OPEN KITCHEN ALLOWING GUESTS A FRONT-ROW SEAT TO THE ACTION. OUR EMPHASIS ON PREMIUM AUSTRALIAN PRODUCE ALLOWS THE FOOD TO DO THE TALKING. OUR MENU IS DESIGNED FOR THE INDIVIDUAL OR AS COMMUNAL STYLE SHARE PLATES.

## LUNCH PRIX FIXE

Today's Pick 29  
2 Courses 40  
3 Courses 45

*If you have any allergies or dietary requirements, please alert your waiter prior to ordering*

[WWW.SILVESTERS.COM.AU](http://WWW.SILVESTERS.COM.AU)  
9259 7330

# A LA CARTE MENU / AUGUST 2017

## VEGETAL

- Grima Brothers Farm Beets** Preserved lemon, mizuna 19  
**Vannella Burrata** Seasonal Creation 20  
**Caramelized Goat Cheese Tart** Roasted shallots, vino cotto 19  
...  
**Pumpkin & Ricotta Gnocchi** Dukkah, pickled figs 26  
**Mushroom Risotto** Vegemite, stracciatella 28

## REEF

- Oysters** Sydney rocks/ Pacific w/ Shallot vinegar, lime. each 5  
**Harris Smoked Salmon** Crème fraiche, black garlic, cucumber 22  
**Hervey Bay Scallops** Black pudding, yuzu kosho 20  
**Yellowfin Tuna Poke** Quail egg, soy & ginger 24  
...  
**Mooloolaba Prawns Linguine** Bisque, peas 34  
**Cone Bay Barramundi** Chorizo, pipis, parsnip 36  
**Catch of the Day** Seasonal creation - Market Price

## PASTURE

- Tajima M5 Wagyu Flank Tataki** Karkalla beach greens, ponzu 24  
**Australian Charcuterie Board** Pickles 22  
...  
**Free Range Spatchcock** Baked on hay, baby corn 35  
**Byron Bay Berkshire Pork Belly** Lentils, carrots 34  
**Cape Grim Short Rib** Braised daikon, BBQ sauce 36  
**Darling Downs Grainge Beef Eye Fillet** Bone marrow, celeriac 38  
**Riverina District Lamb Rack** Swede, sorrel 38  
...  
**Dry Aged Pinnacle Beef Bone In Rib Eye** 500g, black garlic & chive butter 70

## ON THE SIDE

- Northern Beaches Baby Corn** Chipotle butter 10  
**Grima Brothers Farm Vegetables** Seasonal creation 14  
**Baby Gem** Bacon crème fraiche, crispy shallots 11  
**Choi Farm's Mushrooms** Parsley & garlic butter 12  
**Duck Fat Kipfler Potatoes** Bush tomato chutney 10  
**Shoestring Fries** Sriracha mayonnaise 10  
**Grilled Sourdough** Pepe Saya butter 4