

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 and his team

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.

UPCOMING EVENTS

MELBOURNE CUP

November 7th - \$139pp - Garden Spritz Party

CHRISTMAS LUNCH

December 25th - \$125pp - Champagne on arrival & 4 courses

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

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9259 7330

A LA CARTE MENU / OCTOBER 2017

SMALL PLATES

Grima Brothers Farm Beets Preserved lemon, kiss peppers 19

Vannella Burrata Heirloom tomato panzanella 20

Caramelized Goat Cheese Tart Roasted shallots, vino cotto 19

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Oysters Sydney rocks/ Pacific w/ Shallot vinegar, lime wedges. each 5

Spanner Crab Avocado, grapefruit 29

Harris Smoked Salmon Crème fraiche, cucumber 24

Hervey Bay Scallops Black pudding, salmon roe, yuzu kosho 28

Yellowfin Tuna Poke Quail egg, soy & ginger 24

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Tajima M5 Wagyu Flank Tataki Karkalla beach greens, ponzu 29

Australian Cured Meats Pickles, sourdough 24

LARGE PLATES

U10 Mooloolaba Prawns Baked in salt, coriander & scallions dipping sauce 36

Glacier 51 Toothfish Miso glaze, seasonal greens 45

Catch of the Day Seasonal creation - Market Price

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Free Range Spatchcock Baked on hay, baby corn 36

Byron Bay Berkshire Pork Belly Octopus, salsa verde 38

Cape Grim Short Rib Polenta, jus 38

FROM THE GRILL

Darling Downs Grainge Beef Eye Fillet Watercress, bone marrow crust 42

Riverina District Lamb Rack Eggplant caviar, "Ratatouille" 42

Butcher's Cut Seasonal creation - Market Price

ON THE SIDE

Northern Beaches Baby Corn Chipotle butter 10

Grima Brothers Farm Vegetables Seasonal collection of baby vegetables 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