

BREAKFAST

Australian Buffet Breakfast 38

Full Aussie Breakfast 28

Two eggs your way, chorizo, bacon, toast, hash brown, baby spinach, tomato, mushrooms, baked beans

Two Eggs Benedict 22

Ham, turkey or smoked salmon, Toasted muffin, poached eggs, hollandaise sauce, roasted vine tomatoes

Three Eggs Omelette 22

Roasted vine tomatoes, sourdough, smashed avocado

With choice of: Ham - chorizo - bacon - smoked salmon - cheddar - mozzarella - feta, tomato - mushrooms - capsicum - spinach

Smashed Avocado on Toast 16

Sourdough, feta, watercress

Signature French Toast 16

Freeze dried mandarin, crème fraîche, strawberries

Baker's Basket 14

Assorted freshly baked pastries and danish

Grilled Sourdough Toast 12

Cuttaway creek seasonal preserves

Kids Eggs How they like it 9

Kids Fruit Salad with or without yoghurt 9

HEALTHY OPTIONS

Soaked Muesli With Australian Grains Yoghurt, seasonal fruits + flowers 18 265 calories

Organic Barley Porridge Grapes, crème fraîche, pear compote 18 210 calories

Petuna Smoked Salmon 62° eggs, arugula 15 305 calories

Free Range Egg White Omelet Kale, feta, pine nuts, smokey boerewor sausage 22 325 calories

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

BROKENWOOD WINE DINNER
12th April - \$129pp - 5 Courses with matching wines

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

WWW.SILVESTERS.COM.AU
9259 7330

MENU / MARCH 2018

Curated by Chef Raphael Szurek and his team

VEGETAL

Grima Brothers Farm Beets Preserved lemon, kiss peppers 19

Vannella Burrata Heirloom tomato, panzanella 20

“Forbidden” Figs Meredith’s Goat Curd, verjus 20

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House Made Potato Gnocchi Broccolini, tuscan kale 26

Carnaroli Risotto Saffron, zucchini flower 28

REEF

Sydney Rock or Pacific Oysters Finger limes, shallot vinegar . each 5

Rockliff Spanner Crab Avocado, grapefruit 29

Hiramasa King Fish Crudo Yarra Valley salmon roe, nori crisp 25

Moreton Bay Bug Shio Koji, soy toast, crème fraiche 29

Yellow Fin Tuna Poke Soy & ginger, quail egg 24

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Hervey Bay Scallops Cauliflower miso, squid ink crisp 36

Roasted John Dory on the bone Umeboshi and seaweed butter 40

Chatham Island Hapuka Pomegranate, enoki 40

U10 Mooloolaba Prawns Spring Bay mussels, rouille 38

PASTURE

Australian Cured Meats Pickles, sourdough 23

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Hunter’s Valley Spatchcock Baked on hay, baby corn 36

Riverina Braised Beef Cheek Cannelloni Celeriac, morels 38

Tajima Wagyu M7 Flap Steak Baby gem, bacon cream 45

Galston Venison Fillet Black pudding, polenta 42

Riverina District Lamb Rack Confit lamb belly, dengaku nasu 40

ON THE SIDE

Northern Beaches Baby Corn Chipotle butter 12

Grima Brothers Farm Vegetables Seasonal collection 12

Choi’s Farm Mushrooms Parsley & garlic butter 12

Duck Fat Kipfler Potatoes Bush tomato chutney 12

Shoestring Fries Sriracha mayonnaise 10

Roquette Salad Pecorino, balsamic dressing 10

Grilled Sourdough Pepe Saya butter 5