

# 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 / APRIL 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