



*Kitchen*

*Thank-you for coming to share your time with us.  
We trust you enjoyed your time here and hope to see you again.*

### ***Cellar Door***

*11am – 5pm 7 days a week  
(closed Christmas Day, Good Friday, New Years Day)*

### ***Silos Kitchen***

*Lunch Fri, Sat, Sun  
Dinner Sat*

### ***Accommodation***

*7 days a week*

### ***Corporate, Weddings, Functions***

*7 days a week*

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*Kitchen*

*Welcome....*

*This area has an indigenous history that goes back thousands of years, centered around the Shoalhaven River.*

*Silos Estate is located north of that river, on the traditional lands of the Dharawal people (and its speakers), of the Yuin nation.*

*European settlement dates to the 1830s; while the property of Silos Estate was established in 1870. In the intervening (over) 150 years it has been used for market farming, livestock, dairy farming and more recently as a vineyard*

*Silos Estate has been a family owned business since 2007, with the original dairy farm gradually being restored and repurposed. Silos Kitchen itself is the old hay shed, with the Estate taking its name from the over 120 year old silos that were used for silage. Today those silos house a wine cellar and a private dining room.*

*Under the guidance of Head Chef Rory Finn, Silos Kitchen showcases the Estates wines and a seasonally changing menu, featuring local produce as well as items grown and foraged on the Estate.*

*Please advise us of any allergies, we will try our best to help  
Children's options and high chairs available  
No split bills preferred  
Surcharge 10% Weekends and 15% Public Holidays*

## WINTER 2026

### TO START

**Hand shucked, Greenwell Point oysters df, gf (a)**  
(subject to availability)

Local Sydney Rock oysters w/ sunrise lime compote & lemon vinaigrette 5.5 each

**Seasonal house dip vg, gfr**

Green olive hummus, crispy fried onion & Danish feta w/ chargrilled sourdough 21

**Seasonal house pasta vg**

House mushroom tortellini w/ Jerusalem artichoke, sun-dried tomato  
& porcini velouté 21

**Scallops on the half shell df, gf (m, nz)**

Scallops on the half shell w/ miso honey soy glaze, toasted sesame & nori 24

**Lamb croquettes df**

Slow cooked lamb ragu croquettes w/ confit garlic & rosemary aioli. 26

### TO SHARE

**Local charcuterie board**

Selection of local cheeses, cured meats, wild harvest rabbit terrine,  
Kangaroo Valley olives, fruit, nuts, crackers and bread 75

### ON THE SIDE

Szechuan pepper shoestring fries w/ house made aioli 13

Seasonal greens w/ lemon butter & fried capers 13

Seasonal garden salad w/ Davidson plum vinaigrette 13

## WINTER 2026

### THE MIDDLE

**Pan Seared salt water barramundi gf, df (a)**

Salt water barramundi w. potatoes bravas, chorizo & lemon aioli 39

**Crispy skin chicken supreme gf**

crispy skin chicken supreme w/ warm spiced roasted cauliflower, cauliflower puree &  
pomegranate jus. 39

**Char grilled kangaroo loin gf, df**

Kangaroo w/ warm roast sweet potato salad & candied walnuts, french honey mustard 42

**Seasonal risotto vg, vnr, gf**

Aged Parmesan & lemon risotto w/ chargrilled asparagus 32

**Silos Kitchen "Eat the Invaders" Venison gf**

Wild harvest venison loin w/ celeriac, cavlo nero, blistered grapes & balsamic glaze 49

### TO FINISH

**Seasonal (light) vg**

Baked Alaska w/ sponge, blackberry, Swiss meringue chips & boysenberry ice cream 18

**Seasonal (middle) vg, gf**

Crème caramel w/ star anise & cinnamon infused baked custard & fresh orange 18

**Seasonal (rich) vg**

Classic sticky date pudding w vanilla ice cream and toffee sauce 18

**Local Artisanal Cheeseboard (for 1)**

Selection of locally sourced cheeses, w/ house preserved & lavosh 18

r = On request

vn = Vegan, vg = Vegetarian, df = Dairy Free, gf = Gluten Free