



Kitchen

Table d'Hote (Winter 2026)

Shared starter

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

MIDDLE (choose)

Pan Seared salt water barramundi gf, df (a)

Salt water barramundi w. potatoes bravis, chorizo & lemon aioli

Char grilled kangaroo loin gf, df

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

Seasonal risotto vg, vnr, gf

Aged Parmesan & lemon risotto w/ chargrilled asparagus

Share the sides

Szechuan pepper shoestring fries w/ house made aioli

Seasonal greens w/ lemon butter & fried capers

TO END

Seasonal (light) vg, gf

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

Seasonal (rich) vg

Classic sticky date pudding w vanilla ice cream and toffee sauce

ADMINISTRATION

\$74 per person; add dessert for \$14; weekend / public holiday additional 10% / 15%

Please advise us of any dietary restrictions, we will do our best to help

Any questions please ask any of the friendly Silos Kitchen staff