



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*

SPRING 2026

TO START

Hand shucked, Greenwell Point oysters df, gf (a)

(subject to availability)

Local Sydney Rock oysters w/ lemon myrtle infused vinaigrette 6 each

Seasonal house dip vg, gfr

Macadamia & wattle seed hommus, danish feta, hot honey & chargrilled sourdough 22

Tempura zucchini flowers vg

Stuffed tempura zucchini flowers, pistachio ricotta w/ tomato & capsicum relish 26

Scallops on the half shell gf (m, nz)

Scallops on the half shell w/ celeriac puree, apple balsamic & crispy prosciutto 24

Chicken liver parfait

chicken liver parfait w port jelly, peppercorns, blackberry jam & toasted brioche 26

TO SHARE

Local charcuterie board

Selection of local cheeses, cured meats, wild harvest rabbit terrine,

Kangaroo Vally olives, fruit, nuts, crackers and bread 75

ON THE SIDE

Szechuan pepper shoestring fries w/ house made aioli gf 13

Lightly spiced Twice cooked cauliflower blossom df, gf 13

Roast pumpkin w/ hot honey, feta & pumpkin seeds gf 13

Seasonal garden salad w/ Davidson plum vinaigrette df, gf 13

SPRING 2026

THE MIDDLE

Pan Seared salt water barramundi gf (a)

Seared barramundi w. barbeque Spencer Gulf king prawn, coconut fish curry & Asian greens 42

Crispy skin chicken supreme gf

crispy skin chicken, creamy jalapeño & Parmesan polenta, corn puree, jus & sprouts 39

Char grilled kangaroo loin gf, df

Kangaroo raspberry emulsion, pickled beetroot & arugula salad w danish feta, red apple & walnuts 42

Seasonal house pasta vg, vnr, gf

House pasta, vegan pesto casarecce w cherry tomatoes & spring flowers 32

Silos Kitchen "Eat the Invaders" Venison gf

Wild harvest venison w/ roast sweet potato, whipped danish feta, macadamia dukkah, spring leaves & jus 49

TO FINISH

Seasonal (light) vg

lemon Madeira cake, lemon curd, vanilla ice cream, lemonsillo meringue 18

Seasonal (middle) vg

Banana caramel and Biscoff semifreddo 18

Seasonal (rich) vg

Sundae w. chocolate almond brownie & sauce, vanilla ice cream & miso caramel 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