SILVESTER'S

RESTAURANT & LOUNGE

SPRING MENU

FROM THE *Grill*

Lamb loin 200g 47

Angus beef tenderloin MBS2+ 200g 53

Scotch fillet MBS2+ 300g 46

Tajima Wagyu Striploin MBS6+ 300g 62

Atlantic salmon 200g A 45

CHOICE OF ONE SIDE AND SAUCE

Red wine jus GF

Café de Paris GF

Mushroom cream GF/V

Salmoriglio GF/V

GRILL ACCOMPANIMENTS

Roasted bone marrow 12

Blue cheese wedge V 9

Grilled prawns 2pcs/A 18

Seared scallops 3pcs/A 16

WINE PAIRING

A glass of our cellar selected wine 13

OUR STORY

Silvester's unique story is inspired by the rich history of the site on which the restaurant was built.

In decades gone by, the Silvester Brothers served local cuts on the corner of Pitt Street and Bulletin Lane. For over 30 years, they were the pioneers and purveyors of fine meats and produce of the highest quality.



SMALL BITES

Sonoma sourdough, burnt butter V 8

Artichoke fritti, feta, pistachio V 11

Sydney rock oysters A/GF/DF Natural 7 ea Kilpatrick 8 ea

Parmesan profiteroles, crab, salmon roe A 7

STARTER

Abrolhos octopus, green olives, cumquat, chives, agrodolce A/GF 26

Tuna crudo, watermelon radish, aguachile A/GF 26

Filo saganaki, ouzo, figs, oregano, honey V 26

Oxheart tomato, peach, fennel, ricotta, basil oil V/GF 25

MAIN

Bannockburn chicken, mushroom, cider, warrigal greens GF Half 35 Whole 48

Murray cod, chorizo almond butter, asparagus, baby leeks, samphire A 40

Cauliflower steak, chimichurri, macadamia toum, fattoush VG 33

Spinach & pea risotto, spanner crab, sugar snaps, pico de gallo A/GF 35

Pulled spring lamb shoulder, muhammara, coconut tahini yoghurt GF 42

ON THE SIDE

15 each | 22 to share

Mini caesar salad

Snake beans, sesame, szechuan GF/VG

Broccolini, almonds, garlic GF/DF/V

Shoestring fries V

Hasselback potato, nori butter GF/V

Asparagus, pea tendrils, bottarga GF

Mash potato V

DESSERT

Lemonade bundt cake, citrus marmalade, gin & tonic sorbet V 18

Peanut butter chocolate cheesecake, raspberry jelly, micro mint V 18

Deconstructed pavlova, seasonal fruits, passionfruit coulis V/GF 17

Pistachio, white chocolate pate a choux, blood orange, rosemary sorbet, salted caramel V 18

Please inform the service team at the time of ordering if you have any allergies or dietary requirements.
V - Vegetarian | VG - Vegan | GF - Gluten Free | DF - Dairy Free | Seafood Country of Origin: A - Australian
A surcharge of 10% applies on Sunday and surcharge of 15% applies on public holidays. For groups of 12 guests or more, a 10% service charge applies.

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