



Function Menu

For all menus and contact: www.silolounge.com.au
02 4926 2828



\$20 Bar Food Function Menu

Food to come out platter style over 90 minutes

- Canapé prawn Bruschetta
- Canapé House made veal and caramelized onion sausage rolls
- Salted squid w/ sweet shallot dressing
- Spring Rolls
- Thai Fish Cakes
- Samosa's
- Rough cut chips with aioli

Mixed handmade thin crust Pizza's

- Margherita - roasted garlic, tomato, basil and mozzarella
- Garlic Prawn - Goat's cheese & parsley drizzled with roasted capsicum
- Prosciutto - Kalamata olives, fetta cheese, tomato and chilli .
- Cajun Chicken - Basil pesto, roast pumpkin, capsicum and sour cream.
- Select ion of fine cheeses, fresh pear, drunken fruit

Additional Accompaniments' to share

Sides @ \$6.50 each

- Rough Cut Chips with Aioli
- Seasonal Vegetables
- Garden Salad with Olives, Spanish Onion & Roma Tomatoes

Seafood

- Moffat's Natural Oysters, Port Stephens Sydney Rock – \$3.50ea / \$30 dozen
- Seafood Mezze Platters – Oysters, King Prawns, Smoked Salmon, Mussels, Salted Squid, Fish, Chips & Baby Herb Salad to share \$71.50

Dessert

- Truffles hand-made chocolate truffles \$1.50 each or 4 for \$5.50
- Cheese selection of fine cheeses, muscatels, lavosh & water crackers For one \$12.50
For two \$19.50

Please consider a beverage package to suit

(Can be billed on consumption or a set \$38pp for 4 hours).

A Sample Package:

- Tap beers (Bluetongue, Coopers Pale)
- Bluetongue Light
- Soft drink/Juice
- Yellowglen Vintage Cremant Sparkling
- Forest Hill Semillon Sauvignon Blanc
- Peppertree Chardonnay
- Pepper jack Shiraz

All functions require a non-refundable deposit which is subject to our confirmed number no-show policy

Menus subject to seasonal availability

10% Public Holiday Surcharge

