



# Function Menu

For all menus and contact: [www.siloulounge.com.au](http://www.siloulounge.com.au)  
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## **WINTER MENU: From 12 to 120 guests \$48pp – 2 course/\$68pp – 3 course**

Please **SELECT 2 MENU ITEMS** from each course chosen. Additional menu choice available for \$5pp.

Each course will be served alternatively around your guests. Complimentary bread served on arrival.

### **Entree**

SOUP-soup of the day with fresh baguette

SCALLOPS-oxtail Boudin, cauliflower puree and red wine jus

FRITTATA-potato, capsicum, spinach with wild rocket and hazelnut dressing

ANTIPASTO PLATE- with cured meats, olives, roast capsicum, artichoke & baguette

SQUID-salted spiced squid with green shallot dressing & baby herbs

### **Main**

PIE-Slow cooked lamb pie, pomme puree, garden peas and carrots

BEEF-Angus beef fillet, pomme puree, caramelised eschallots and baby spinach

CHICKEN-free range breast, green beans, tomatoes, olives and mimosa crumbs

FISH-pan roasted market fish, potato croquettes, white cabbage and lemon oil

DUCK-confit Dutton Park duck with mushroom and garden pea risotto, duck jus

### **Dessert**

RHUBARB-rhubarb and sour cherry crumble with white chocolate ice cream

BRULEE-vanilla bean brulee, drunken strawberries and macadamia nut biscotti

CHOCOLATE-tasting plate of chocolate fondant cake, spring rolls and malt chocolate ice cream

ICE-CREAM-selection of house-made ice-cream

TRUFFLES-house-made chocolate truffles

CHEESE-selection of fine cheeses, prune paste, apricots, lavosh & baguette toasts

### **Additional Accompaniments' to share**

#### **Sides @ \$6.50 each**

Pomme Puree

Chips with Garlic Aioli

Seasonal Vegetables

Garden Salad with Olives, Spanish Onion & Roma Tomatoes

#### **Seafood**

Moffat's Natural Oysters, Port Stephens Sydney Rock – \$3.50ea / \$32 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 \$13.50

For two \$20.50

**Please consider a beverage package to suit. (Can be billed on consumption or a set packages 3-4hrs).**

**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

*Menus subject to seasonal availability.*

*10% Public Holiday Surcharge*

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

