



Silo Lounge Bar

Silo is a spectacular harbour side destination which offers modern Australian cuisine based on formal French techniques. In addition to the a la carte menu, you can order tempting bar snacks to have with that after work drink, all served against the backdrop of a cocktail ambience.

The popular harbour side restaurant and bar is owned and run by manager Mark Seery, chef David Cartwright and bar manager, Paul Davies, and assistant manager, Therese Cubis. Silo is open all week for lunch and dinner and breakfast every weekend.

SEARED SEA SCALLOPS WITH BRAISED PORK BELLY, CARROT PUREE AND PICKLED SHIMEJI MUSHROOMS

12 large Japanese scallops, roe off

Brine

200g caster sugar
300g sea salt
3 cloves

6 black peppercorns
3 bay leaves
2 litres water

Carrot puree

25g butter
3 shallots, peeled
6 carrots, peeled
2 garlic cloves
250ml chicken stock

Pork belly

200g pork belly
3 bay leaves
1 onion
500ml chicken stock
1 carrot
500ml veal stock
1 celery stick
1 garlic clove
Half bunch of thyme

Pickled shimeji mushrooms

250ml mirin
1 chilli, chopped
1 cm ginger, chopped
25g caster sugar
35ml white vinegar
1 punnet of shimeji mushrooms

Serves 4

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1. For the brine bring all the ingredients to a boil, cool and place pork belly in brine solution for 12 hours. For the carrot puree sweat shallots and garlic in butter, add carrot and cook for 10 minutes. Add chicken stock and cook carrots until soft. Puree and pass mixture through a fine sieve.

2. Drain pork belly from brine solution. Sweat vegetables in saucepan for 10 minutes. Add both stocks and bring to a boil. Add pork belly and cover with grease proof paper and simmer for one and a half hours or until belly becomes soft to touch. Remove from stock and cool, ready to be portioned.

3. For the pickle, heat all the ingredients except mushrooms, adding the mushrooms once mixture has cooled.

4. To serve, place portioned pork belly skin side down in a pan to crisp skin. Heat carrot puree, sear scallops and sear in pan for 30 seconds both sides. Place scallops on plate and spoon puree in the middle. Arrange pork belly and shimeji mushrooms and garnish with fine herbs. Serve with your favourite sauvignon blanc.

