



## Function Menu

For all menus and contact: [www.silolounge.com.au](http://www.silolounge.com.au)  
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# David Hook Winemakers Lunch

## Midday Saturday 28<sup>th</sup> April

*Amuse Bouche* – Caramelised Yellowfin Tuna, wakame & sesame

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Seared scallop, fresh chorizo, pea mousse & persillade

*De Novo Bianco, 2011*

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Roast barramundi, sauté gnocchi, baby vegetable melange

*Old Vines Pothana Semillon, 2011*

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Sous vide duck breast, braised red cabbage, three mushrooms & sticky orange

*Pinot Noir, 2010*

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Wagyu twice- Six hour braised cheek, grilled Rump, Truffled potato foam

*De Novo Rosso, 2011*

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Salted caramel tart & popcorn ice cream

*Mosto, 2011*

