

TUESDAY DEGUSTATION MENU

This menu is available every Tuesday in addition to our A La Carte menu.

Due to the extended number of courses we require that the whole table order the tasting menu, please allow for a longer period of time to complete your meal.

Amuse Bouche

Blue swimmer crab beignets, Szechuan tuna, squid ink, cucumber & preserved lemon

Babich "Black Label" Sauvignon Blanc - Marlborough NZ 2010

Pork belly, master stock, celeriac purée, apple salad & apple foam, chilli jam (n) (gf)

Heggies Riesling - Eden Valley SA 2010

Tasmanian salmon, marron tortelloni, goat's curd & spring greens, bisque

Chatsfield Chardonnay - Mt Barker WA 2010

Beef fillet, celeriac cream, silverbeet, beef cheek, horseradish froth & jus (gf)

Majella "The Musician" Cabernet / Shiraz - Coonawarra SA 2010

Chocolate tart, burnt meringue, raspberry powder & Turkish delight

Valdespino Pedro Ximenez - Manzanilla SPAIN NV

\$70 for 6 courses

\$100 per person with matching wine



THE SILVER SPOON
FOOD & WINE



À LA CARTE

ENTREE

Turkish bread, olives, dip & EVOO (v) (n) - 13

Foie gras, duck, prosciutto, & cabbage terrine, truffled bean salad, sourdough (n) - 19

Pork belly, master stock, celeriac purée, apple salad, apple foam, chilli jam (n) (gf) - 17

Seared scallops, coconut, avocado & chilli, seafood cannelloni - 19

Roast pumpkin, ricotta, garlic crouton & frisée salad, poached duck egg, tomato & chilli dressing (v) - 15

White Rocks veal carpaccio, wild rocket, truffle pecorino, lemon oil (gf) - 18

Blue swimmer crab beignets, Szechuan tuna, squid ink, cucumber, preserved lemon - 18

(gf) - *gluten free*

(v) - *vegetarian*

(n) - *contains nuts*



MAINS

Tasmanian salmon, marron tortelloni, goats curd & spring greens, bisque - 39

Roast venison, parsnip, spinach & beetroot, chocolate jus (gf) - 38

Roast free-range chicken, pumpkin purée, green lentil & root vegetable fricassee (gf) - 35

Quail & foie gras, veal silverside, mole negro, radishes & fondant potato (gf) - 36

Field mushroom, potato & gorgonzola puff pastry pie, sauerkraut (v) - 30

Beef fillet, celeriac cream, silverbeet, beef cheek & horseradish froth, jus (gf) - 38



SIDES

Gourmet potatoes in herb butter (gf) (v) - 9

Asparagus & shaved parmesan (gf) (v) - 9

Sautéed green vegetables (gf) (v) - 9

Nectarine, walnut, Stilton & mixed leaf salad (gf) (v) - 9

CHEESE

(30g), quince paste, fruits, walnuts, lavash & pumpernickel (n)

1 piece - 9

2 pieces - 17

3 pieces - 24

Maffra ash-aged Cheddar

Region: Gippsland, Victoria

Milk: Cows

Description: Vintage, aged, clothbound ash-rolled

Maffra Red Leicester

Region: Gippsland Victoria

Milk: Cows

Description: Sweet, nutty Leicester

D'Igisny Brie Mon Sire

Region: Eastern France

Milk : Cows

Description: Creamy, supple and flavorful brie

Mauri Gorgonzola Bontazola

Region: Lombardy, Italy

Milk: Cows

Description: Soft & creamy blue style cheese

Cashel Blue

Region: Co. Tipperary, Ireland

Milk: Cow

Description: Semi-soft blue cheese

Lingot D'Argental

Region: Rhone-Alpes, France

Milk: Goats

Description: Double cream brie

DESSERT

Spiced poached pear, sauternes crème caramel & praline puffed wheat (n) (v) - 13

Chocolate tart, burnt meringue, raspberry powder & Turkish delight - 13

Pineapple & coconut log, compressed pineapple, pina colada granita & black olive caramel - 13

Carrot & walnut cake, lemon mascarpone, raisin puree, candied walnuts & carrot jelly (n) - 13

Hazelnut affogato with vanilla bean ice-cream, espresso & Frangelico liqueur (v) - 14.5

DESSERT COCKTAILS

Espresso Martini - 15

Fresh espresso coffee, vanilla vodka, Kahlua, Frangelico & Crème de Cacao

Toblerone - 15

Baileys, Kahlua, Frangelico, Mozart liqueur, honey & cream

DESSERT WINE

	<i>gls</i>	<i>btl</i>		
Vasse Felix Cane Cut Semillon Margaret River WA 2006 (375ml)	9	43	Château du Pavillion Sauterne Bordeaux, France 2005 (375ml)	13 60
Heggies Vineyard Botrytis Riesling Eden Valley SA 2007 (375ml)		49		

TEA, COFFEE & AFTER

COFFEE

Flat White, Latte, Cappuccino, Short Macchiato,
Long Macchiato, Long Black, Short Black, Ristretto,
Chai Latte - All 4.0

TEA

Green, Jasmine, Peppermint, Earl Grey, English
Breakfast, Chamomile, Fairytale - All 4.5

FLOWERING TEA

Organic tea which unravels & unfolds inside a glass teapot

Black, Green Marigold Jasmine Lily, Red Lily Jasmine,
Marigold Jasmine Globe - All 8.0

CHOCOLATE

Hot Chocolate, White Chocolate, Marble Chocolate - All 4.5

AFFOGATO

Vanilla bean ice-cream with a shot of Toby's espresso - 6.5

DESSERT LIQUEURS

Frangelico, Baileys, Tia-Maria, Kahlua, Cointreau,
Amaretto, Sambuca, Limoncello - All 8.0

LIQUEUR COFFEE

Please see your waitperson - All 12.0

PORT & MUSCATS

Galway Pipe Port - 8

Yalumba Old Liqueur Muscat - 10

Yalumba Antique Tawny 15yo - 10

Penfolds Grandfather Port - 13.5

Valdespino Pedro Ximenez - 9



THE SILVER SPOON

FOOD & WINE



Lunch Menu

LUNCH MENU

LUNCH SET MENU

\$35 for 2 courses with glass of wine/beer

\$45 for 3 courses with glass of wine/beer

ENTREE

Turkish bread, olives, dip & EVOO (v) (n) - 13

Roast pumpkin, ricotta, garlic crouton & frisée salad, poached duck egg, tomato & chilli dressing (v) - 15

Seared scallops, coconut, avocado & chilli, seafood cannelloni - 19

Smoked salmon, caper & red-onion salad, horseradish cream, rye bread - 15

Pork belly, master stock, celeriac purée, apple salad, apple foam & chilli jam (n) (gf) - 17

White Rocks veal carpaccio, wild rocket, truffle pecorino & lemon oil (gf) - 18

(gf) - *gluten free*

(v) - *vegetarian*

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MAIN

Slow-cooked duck leg, parsnip, spinach & beetroot, jus (gf) - 25

Moules frites – mussels, white wine, parsley with a side of fries & aioli (gf) - 22

Pappardelle, tomato, pork & beef ragout, mushrooms & chilli - 22

Spaghetti, garlic-creamed salmon, mussels, scallop & prawn - 25

Roast free-range chicken, pumpkin purée, green lentil & root vegetable fricassée - 27

Field mushroom, potato & gorgonzola puff pastry pie, sauerkraut (v) - 25

Glazed beef cheek, celeriac, silverbeet, horseradish froth & jus - 27



SIDES

Gourmet potatoes in herb butter (gf) (v) - 9

Asparagus & shaved parmesan (gf) (v) - 9

Sautéed green vegetables (gf) (v) - 9

Nectarine, walnut, Stilton & mixed leaf salad (gf) (v) - 9

DESSERT

Spiced poached pear, sauternes crème caramel & praline puffed wheat (n) (v) - 13

Chocolate tart, burnt meringue, raspberry powder & Turkish delight - 13

Pineapple & coconut log, compressed pineapple, pina colada granita & black olive caramel - 13

Carrot & walnut cake, lemon mascarpone, raisin puree, candied walnuts & carrot jelly (n) - 13

DESSERT COCKTAILS

Espresso Martini - 15

Fresh espresso coffee, vanilla vodka, Kahlua, Frangelico & Crème de Cacao

Toblerone - 15

Baileys, Kahlua, Frangelico, Mozart liqueur, honey & cream

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COFFEE

Flat White, Latte, Cappuccino, Short Macchiato,
Long Macchiato, Long Black, Short Black, Ristretto,
Chai Latte - All 4.0

TEA

Green, Jasmine, Peppermint, Earl Grey, English
Breakfast, Chamomile, Fairytale - All 4.5

FLOWERING TEA

Organic tea which unravels & unfolds inside a glass teapot

Black, Green Marigold Jasmine Lily, Red Lily Jasmine,
Marigold Jasmine Globe - All 8.0

CHOCOLATE

Hot Chocolate, White Chocolate, Marble Chocolate - All 4.5

AFFOGATO

Vanilla-bean ice cream with a shot of Toby's espresso - 6.5

DESSERT LIQUEURS

Frangelico, Baileys, Tia-Maria, Kahlua, Cointreau,
Amaretto, Sambuca, Limoncello - All 8.0

LIQUEUR COFFEE

Please see your waitperson - All 12.0

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