

Grill

Wagyu rump 200gm 42
Grasslands beef tenderloin 200gm 49
Lamb loin 200gm 42
Brooklyn Valley ribeye 600gm 80
Steak 200gm and grilled skull island prawn 62
Salmon 200gm 42

Choice of 1 side and sauce

Red wine jus GF

Café de paris GF

Mushroom cream GF/V

Salmoriglio GF/DF/V

OUR STORY

Silvester's unique story is inspired by the rich history of the site on which the restaurant was built.

In decades gone by the Silvester Brothers served up local cuts on the corner of Pitt Street and Bulletin Lane. For over 30 years, they were the early pioneers and purveyors of fine meats and produce of the highest quality.



- SMALL BITES -----

Sonoma sourdough, burnt butter V **6**Our gilda's, anchovies, guindilla, olive GF/DF **6 ea**Sydney rock oysters, mignonette, finger lime GF/DF **6 ea**Stuffed pumpkin flowers, saltbush, tomato chutney V **12**

-----STARTER ------

Buffalo mozzarella, caramelised peach, grapes, basil GF/V 22
Grilled skull island prawns, salmoriglio, karkalla GF/DF 26
Eggplant caponata, cipollini, preserved lemon, bread GFO/DF/V 24
Cured kingfish, orange, peppercorn labnah, tarragon GF 26

—— MAINS ———

Barramundi, okra, edamame, dashi, prawn oil GF/DF **35**Bannockburn chicken, labnah, cress GF Half **35** Whole **48**Risotto, pumpkin, pecorino, hazelnuts V/GF **28**Orecchiette, forest mushrooms, fennel seeds, pangrattato V **28**

ON THE SIDE ———

Petite leaves, radish, baby turnip, fennel GF/DF/V 14

Mac, cheese, rye V 14

Charred broccolini GF/DF/V 14

Shoestring fries GF/V 14

Brined and grilled portobello mushrooms V 14

Tallow roasted potatoes GF/V 14

DESSERTS —

Baked cheesecake, passionfruit coulis, berries V 14

Matcha lava tart, lemon and raspberry sorbet V 14

Peach cobbler, yoghurt ice cream V 14

Australian cheese, muscatel chutney, crackers GFO/V 24

