

grain

of the silos

starters

chicken liver pâté, rhubarb, crusty bread (gfo)

salt baked carrots, goats curd, walnuts, radicchio (gfo, v)

local cured meats, pickles, cheese (gf)

mussels, onion, capsicum, chorizo, white wine, garlic (gfo)

mains

potato gnocchi, mushrooms, burnt butter, truffle (v)

fresh huon salmon, braised greens, lentils, pancetta, red wine sauce (gf)

grilled pork chop 500g, scottsdale

sides

roasted garlic and rosemary chat potatoes (gf, v)

mixed greens, extra virgin olive oil, lemon (gf, v)

dessert

chef selection of canapé style desserts