

TASTING MENU / DECEMBER 2017

Experience Silvester's signature dishes through our tasting menu featuring Chef Raphael's favourite products

Kingfish Crudo Yarra Valley salmon roe, Karkalla beach greens	Roger & Rufus Rosé Barossa
U10 Mooloolaba Prawns Gazpacho, black garlic aioli	Zeitpunkt Riesling Eden Valley
...	...
Hand Cut Beef Tartare Quail egg, soy & ginger	Düfte Punkt White Blend Eden Valley
Byron Bay Berkshire Pork Belly Octopus, salsa verde	Orlando St Hilary Chardonnay Adelaide Hills
...	...
Glacier 51 Toothfish Miso glaze, dashi	Bleasdale Pinot Gris Adelaide Hills
...	...
Riverina District Beef Cheek Polenta, perilla leaves	Heirloom Touriga Nacional McLaren Vale
Chef Raphael's Seasonal Creation	Bleasdale Grand Tawny Langhorne Creek

\$70pp - 4 courses **\$40 - Taste 4 wines**
Choose your favourites!

\$100pp - 7 courses **\$60 - Taste 7 wines**
Minimum 2 persons
Complete table only

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