A LA CARTE MENU / JANUARY 2018

Menu Curated by Chef Raphael Szurek

Lunch from 12pm ~ Dinner from 5:30pm
Lunch closed on weekends and Public Holidays

A CONTEMPORARY AUSTRALIAN MENU INFUSED WITH MULTICULTURAL FLAVOURS. SILVESTER’S SHOWCASES A SPECTACULAR DESIGN AND FEATURES AN OPEN KITCHEN ALLOWING GUESTS A FRONT-ROW SEAT TO THE ACTION.

OUR EMPHASIS ON PREMIUM AUSTRALIAN PRODUCE ALLOWS THE FOOD TO DO THE TALKING. OUR MENU IS DESIGNED FOR THE INDIVIDUAL OR AS COMMUNAL STYLE SHARE PLATES.

WHAT THEY THINK ABOUT SILVESTER’S....

TripAdvisor - 5 out of 5
Facebook - 5 out of 5
First Table - 9.6 out of 10
Dimmi - 8.7 out of 10

IF YOU HAVE ANY ALLERGIES OR DIETARY REQUIREMENTS, PLEASE ALERT YOUR WAITER PRIOR TO ORDERING

WWW.SILVESTERS.COM.AU
9259 7330

VEGETAL

Grima Brothers Farm Beets Preserved lemon, kiss peppers 19
Vannella Burrata Heirloom tomato panzanella 20
Caramelized Goat Cheese Tart Roasted shallots, vino cotto 19

Hand Rolled Potato Gnocchi Broccolini, kale 26

REEF

Oyster Bay ‘Golden’ Pacific’s Shallot vinegar and lime wedges, each 5
Spanner Crab Avocado, grapefruit 29
Kingfish Crudo Yarra Valley salmon roe, Karkalla beach greens 25
U10 Mooloolaba Prawns Gazpacho, black garlic aioli 29

Hervey Bay Scallops Squid ink risotto 35
Moreton Bay Bug Umeboshi and seaweed butter 40
Glacier 51 Toothfish Miso glaze, dashi 45
Catch of the Day Seasonal creation - Market Price

PASTURE

Australian Cured Meats Pickles, sourdough 24
Hand Cut Beef Tartare Quail egg, soy & ginger 25

Free Range Spatchcock Baked on hay, baby corn 36
Byron Bay Berkshire Pork Belly Octopus, salsa verde 38
Riverina District Beef Cheek Polenta, perilla leaves 38

Darling Downs Grainge Beef Eye Fillet Sun dried tomato crust, braised capsicum, jus 42
Riverina District Lamb Rack Eggplant caviar, “Ratatouille” 42
Butcher’s Cut Seasonal creation - Market price

ON THE SIDE

Northern Beaches Baby Corn Chipotle butter 10
Grima Brothers Farm Vegetables Seasonal collection 14
Baby Gem Bacon crème fraiche, crispy shallots 11
Choi Farm’s Mushrooms Parsley & garlic butter 12
Duck Fat Kipfler Potatoes Bush tomato chutney 10
Shoestring Fries Sriracha mayonnaise 10
Roquette Salad Pecorino, balsamic dressing 10
Grilled Sourdough Pepe Saya butter 4

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