



THE SILVER SPOON
FOOD & WINE

LUNCH MENU

\$30 FOR 2 COURSES WITH GLASS OF WINE/BEER

\$40 FOR 3 COURSES WITH GLASS OF WINE/BEER

ENTREE

Olives	4.5
Turkish bread & dips	8.5
Duck pate, toasted brioche & pear chutney	9
Carpaccio of wagyu beef, parsnip cream, pickled mushrooms, lemon oil	14
Smoked salmon, caper & red onion salad, horseradish cream, rye bread	10
Saint Agur & courgette tart, roasted peppers, pea cress, onion jam & burnt orange dressing	12
Fig, prosciutto, walnut & Meredith Blue salad, red wine vinaigrette	10

MAIN

Chicken, bean, courgette, cauliflower & pine nut salad with red wine vinaigrette	19
Hot smoked salmon, baby spinach, cherry tomatoes, cucumber, garlic croutons with lemon mayonnaise	19
Moules frites – mussels, white wine, parsley with a side of fries & aioli	17
Beef cheek bourguignon, silverbeet & potato puree	18
Spaghetti marinara of fish, mussels, squid & napoletana sauce	22
Rigatoni, Italian sausage, mushrooms, olives & rose sauce	20
Spinach & ricotta ravioli with tomato & basil sauce	19

DESSERT

A choice of any dessert from the a la carte menu