

DINNER MENU @ SILVER SPOON

Please Order at Counter

ENTRÉE

PORK BELLY BITES (GF & DF) (VO)	\$18
Coated in a sticky Maple Glaze and served with Apple Slaw	
SALT & PEPPER CALAMARI (GF)	\$18
Served with Herb Salad & Yuzu Mayo	
PEKING DUCK SPRING ROLLS (DF)	\$16
Served with Sweet Chilli Sauce	
COB LOAF	\$20
Ask for Flavour of week	

SIDES

BEEF TALLOW POTATOES (GF & DF)	\$16
Roast Potato with Sea Salt and Rosemary	
PAN SEASONAL GREENS (V, GF)	\$14
Seasonal Greens, Toasted Almonds, Chilli Oil, Garlic & Cauliflower Puree	

KIDS MENU

CHICKEN TENDERS & CHIPS (GF)	\$15
Served with Tomato Sauce	
ALFREDO (V)	\$15
Fettuccini Pasta, Sage & Thyme Mushrooms, Cream, topped with Parmesan	
ADD: Grilled Chicken + \$8 – ADD: Bacon + \$8	
MINI PIZZA (GF)	\$12
Choice between – Ham & Cheese OR Pineapple & Cheese	

(V) Vegetarian (GF) Gluten Free (DF) Dairy Free (VE) Vegan (O) Option Available

DINNER MENU @ SILVER SPOON

MAINS

MARKET FISH (GF)	\$25
Cauliflower Puree, Seasonal Greens, Lemon compound Butter	
ADD: Roast Potatoes + \$9	
ALFREDO (V)	\$24
Fettuccini Pasta, Sage & Thyme Mushrooms, Cream, Cracked Black Pepper topped with Parmesan	
ADD: Grilled Chicken + \$8 – ADD: Bacon + \$8	
BEEF BRISKET (GF & DF)	\$28
Slow Cooked Brisket, Tallow Potatoes, Seasoned Greens & Beef Jus	
CHICKEN SCHNITZEL (GF & DF)	\$24
Butterflied Breast Chicken, Chips & Salad with Jus	
UPGRADE: To Parm + \$9	
SWAP: Chips & Salad for Tallow Potatoes & Seasonal Greens + \$5	
FRIED RICE (GF & DF) (VO)	\$26
Egg, Prawns, Oyster Sauce, Bacon, Chicken, Choy Sum	
(Make It Vegetarian – Replace Proteins for Tofu)	
ASIAN PORK BELLY (GF & DF) (VO)	\$26
Sweet & Sour Pork, Jasmine Rice, Seasonal Greens, Crispy Shallots, Chilli Oil	
(Make It Vegetarian – Replace Pork for Tofu)	

(V) Vegetarian (GF) Gluten Free (DF) Dairy Free (VE) Vegan (O) Option Available

DRINKS @ SILVER SPOON

18+ ONLY

ALL COCKTAILS \$19

LYCHEE MARTINI

Gin, Lychee Liquor, Passoa, Lime Juice & Lemonade

SALTED CARAMEL ESPRESSO MARTINI

Fresh Espresso, Vodka, Frangelico, Salted Caramel Rum & Caramel Sauce

PEAR & ROSEMARY GIN FIZZ

Gin, Pear Juice, Lemon Juice, Rosemary & Soda Water

TIWANA LADY

Tequila, Licor 43, Lime Juice & Angostura Bitters

TINKERBELL

Gin, Lime Juice, Simple Syrup & Fresh Basil

OLD FASHION

Bourbon, Sugar Syrup & Angostura Bitters

MOSCOW MULE

Vodka, Lime Juice, Simple Syrup & Ginger Beer

TEQUILA SUNRISE

Tequila, Orange Juice, Simple Syrup & Grenadine

HOUSE WINES

GLASS/ BOTTLE

\$14/ \$52

Sauv Blanc, Pinot Gris, Chardonnay, Moscato, Rose, Shiraz, Merlot & Cab Sauv

BEER ON TAP

\$10

Black Flag – Old School Lager / Black Flag – Affinity Pale Ale

GLASS BEER

See Bar for Selection

IF YOU LOOK UNDER THE AGE OF 25, WE WILL ASK FOR ID