

TASTING MENU / DECEMBER 2018

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

Windsor chicken liver pate Ginger jam, brioche	Abellio Albarino 2015 Rias Baixas, SPA
MSC Yellow Fin Tuna Tartar Compressed watermelon, basil	Collector 'Shoreline' Rosé ACT
...	...
Darling Downs Beef Tataki Smoked cheddar, anchovies	Lark Hill Sangiovese Bungendore, ACT
Berkshire Pork Cheek & Scallops Celeriac, warm lentils salad	Bleasdale Pinot Gris Adelaide Hills, SA
...	...
U6 Mooloolaba Prawns Organic miso, dashi	Zind-Humbrecht Gewürtraminer Alsace, FRA
...	...
Braised Pinnacle Beef Short Rib Katsuobushi, leek, nori	John Duval 'Plexus' SGM Barossa Valley, SA
Champagne & Peach Sorbet Yuzu, Marshmallows	Chambers Old Vine Muscadelle Rutherglen, VIC
\$70pp - 4 courses \$100pp - 7 courses	\$15 per glass

Minimum 2persons complete table only

SILVESTER'S

1 Bulletin Place, Sydney
www.silvesters.com.au

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