



SILVER LEAF

RESTAURANT ON LEVEL 19

Chef's Sharing Suggestion

Farmer's Grazing Board PGK 80

Chicken Liver Parfait, Prosciutto, Cornichons, Cheese Straws & Herb Lavash

Smoked Slipper Lobster & Scallop Ceviche' PGK 100

Charred Corn, Cucumber, Red Onion, Coriander, Fresh Chilli & Aioli

Lamb & Pistachio Kofta PGK 95

House-Made Flatbread, Toun & Sumac Red Onion

NZ Half Shell Oysters PGK 110

Classic Mignonette (1/2 dozen)

Land & Sea

Polenta Gnocchi PGK 75

Creamy Gorgonzola Sauce, Parmesan Shavings & Roasted Hazelnuts

NZ Half Shell Mussels PGK 75

Sriracha Mayo & Fish Roe

Tiger Prawns PGK 105

White Bean Hummus, Dehydrated Scallop Roe & Shrimp Oil

Salmon Gravlax PGK 85

Citrus Dill Cream, Capers, Tobiko & Herb Oil

Beetroot Carpaccio PGK 60

Goats Cheese, Baby Leaves, Citrus Dressing, Pickled Radishes & Toasted Pine Nuts

Beef Croquette PGK 65

Chipotle Aioli & Espelette

Mains

Mushroom Risotto PGK 75

Grana Padano, Dehydrated Porcini & Truffle Infused Olive Oil

Tasmanian Salmon PGK 155

Lemon Saffron Sauce with Shaved Celery & Baby Leaves

Local Reef Fish PGK 95

Fennel Puree', Charred Spring Onion & Salsa Verde

Crispy Pork Belly PGK 90

Red Onion Ginger Jam, Vanilla Apple Puree' & Jus

Braised Beef Cheek PGK 90

Creamy Polenta & Broccolini

From Josper Char- Grill

200g Australian Wagyu Beef Tenderloin PGK 205

Parsnip Puree', Biltong Butter & Dukkha

300g YG Bavette Steak PGK 145

Chimichurri & Blistered Vine Tomatoes

350g Wagyu Beef Striploin PGK 210

Sautéed Mushrooms & Chilli-Lime Corn Ribs

1kg Australian YG Beef Tomahawk PGK 675

Crispy Onions, Signature Sauce & Charred Lemon

Lamb Chump PGK 195

Creamy Paprika Cannellini Beans & Baby Vegetables

Sides PGK 40

Josper-Roasted Duck Fat Potatoes

Steamed Vegetables

House Salad with Truffle Balsamic Dressing

Kau Kau with Parmesan Cheese & Herb Salt

Crispy Deep-Fried Onions

Sauces PGK 15

Green Peppercorn

Mushroom

Monkey Gland Sauce

Beef Jus

(Contains Alcohol)