



THE SILO HOTEL

THE GRANARY

served from 12h30 to 14h00

SNACKS

paprika, honey almonds & marinated olives
R95

biltong, droëwors & game chips
R95

salted edamame
R95

cheese plate
R175

SOUPS AND SALADS

soup of the day
with bread and butter
R105

roasted tomato soup
with grilled cheese sandwich
R135

sesame, ginger, chickpea & orange salad
sesame brittle & miso dressing
R105

peanut, tofu & beetroot salad
avocado, sweet potato, cabbage, carrot & peanut sauce
R105

prawn & sushi rice salad
lychee, black sesame, pickled ginger, nori & soy dressing
R155

tamarind & honey glazed duck
asian leaves, cucumber, spring onion & ginger dressing
R165

SANDWICHES

silobee burger

100% pure beef, onion rings,
roasted garlic aioli, fries
R175

beyond burger (v)

plant based, soy, gluten and gmo free
onion rings, roasted vegan garlic aioli, fries
R205

add avocado - R30

add bacon - R30

add emmentaler - R30

opt for a bunless burger served on fresh lettuce

all day breakfast bun

brioche, rocket, scrambled egg, mature cheddar,
mushrooms & tomato chutney
R135

add smoked chicken - R30

add bacon - R30

lamb roti

sambals

R205

SILO CLASSICS

prawn chilli pasta

tagliatelle, pecorino shavings, baby spinach
R375

steak frites

green peppercorn sauce
R295

mushroom potsticker

spring onion, soy ginger dipping sauce
R205

linefish

labneh, olives pistachio & oregano
R295