



THE SILO HOTEL

THE WILLASTON BAR

served from 16h00 to 21h00

SNACKS

paprika, honey almonds & marinated olives
R95

biltong, droëwors & game chips
R150

salted edamame
R95

cheese plate
R175

SMALL PLATES

marinated tuna tacos
avocado, lime crème fraiche & pickled jalapeno
R180

firecracker prawns
sweet chilli
R180

pan-fried mushroom dumplings
soy, ginger & chilli
R125

grilled broccoli
mushroom ketchup & asian sprinkle
R105

korean braised potatoes wedges
spring onion & mayonnaise
R95

bacon roasted radish
whipped feta & zhoug
R115

beef mandu
kimchi & sesame seeds
R135

chicken springroll
peanut sauce
R105

soup in cup
grilled cheese sandwich
R95

trio of sliders
beef, chicken, mushroom
R180

COCKTAILS

rose ginvino

our signature cocktail

musgrave pink gin, lime, chenin blanc, grapefruit,
rose syrup, egg white

R135

the hugo

hendricks gin, lime, basil, elderflower syrup,
cucumber, mcc

R135

sour monkey

monkey shoulder whisky, vanilla sugar, lemon,
egg white

R115

el cuatro

bacardi 4-year-old rum, smoked maple, bitters,
orange zest

R95

perfect old fashioned

woodford reserve bourbon, orange, fynbos honey,
angostura bitters

R115

chilli mango margarita

patron silver tequila, mango, martini fiero,
chilli tincture, fresh lime

R110

spirit of the silo

ketel one vodka, orange, watermelon, lime,
cucumber

R135

easy breezy

chamomile bombay sapphire gin, citrus pineapple
infused vermouth, martini fiero

R95

yacht club

bacardi 4-year-old rum, martini rosso,
apricot liqueur, amerena cherry, orange zest

R95

spicy mary

arbikie chilli vodka, tomato cocktail, pepper,
worcestershire sauce

R135

**speak to our bar team for a wide range of non-alcoholic and classic cocktails that
are not listed*