

SLATE

RESTAURANT BAR

Smaller

FRIED LOCAL CALAMARI, LEMON & AIOLI (GF) \$18 / \$33

BURRATA, PROSCUITTO, MELON & MINT (V) \$19

MARINATED SMOKED EGGPLANT, BASIL, CRISPY CAPERS & CROSTINI (V) \$16

SICILIAN OCTOPUS SALAD, TOMATO, CELERY HEARTS, CHILLI, LEMON & PARSLEY (GF) \$21

CHICKEN AND LEMON TERRINE WITH PEACH RELISH & CROSTINI \$19

Mains

SZECHUAN BANG BANG CHICKEN SALAD + SHANGHAI NOODLE CRUMB & SESAME DRESSING (GF Av) \$25

BURNT CAULIFLOWER SALAD, CHAR-GRILLED ASPARAGUS, PECORINO & TOFU DRESSING (GF)(V) \$24

THAI STYLE CHICKEN TACOS, SHREDDED GREEN MANGO, HOLY BASIL & LIME LEAF \$25

KING ATLANTIC SALMON WITH SAUCE GRIBICHE & PETITE SALAD (GF) \$36

HAND ROLLED PUMPKIN GNOCCHI, BUTTER MILK DRESSING & PUMPKIN SEED CRUMB (V) \$28

LINGUINI WITH PRAWNS, CHERRY TOMATOES, CHILLI & BOTTARGA \$33

250gm CAPE GRIM TASSIE SIRLOIN STEAK WITH PIPERADE, POTATO GALETTE & CHIMICHURRI (GF) \$49

CLASSIC BEEF BURGER, BACON, LETTUCE, TOMATO, CHEESE & PICKLES + FRIES \$26

Sides \$12

GREEN LEAF SALAD, PICKLED CUCUMBER, PARSLEY, DILL, SHALLOT & LEMON DRESSING

ROASTED ASPARAGUS PARMESAN CHEESE & BOTTARGA

CLASSIC FRIES, TOMATO SAUCE, AIOLI

Dessert

SALTED CARAMEL CHEESECAKE, MILK JAM, COCONUT, WHITE CHOCOLATE CRUMB \$15

Please inform staff of any dietary requirements.

Not all the ingredients are listed and we cannot guarantee cross-contamination