

SLATE

RESTAURANT BAR

Fried local baby calamari, lemon + mayo (GF)\$18 / \$29

Marinated smoked eggplant, basil, crispy capers (V) \$12

Polenta chips, black garlic aioli + truffle pecorino (V)(GF)\$12

Cauliflower salad with turmeric, burnt leeks, pinenuts, whipped tofu dressing, furikale \$22(GF) (V) (Add chicken \$5)

Bang Bang chicken salad, Shaoxing wine, ginger + hot mint + soba noodle crunch (GF) \$24

Linguini with prawns, cherry tomatoes + chilli + bottarga \$31

Wagyu rump cap, bacon colcannon potatoes, spinach, café de Paris (GF) \$48

Rustic potato gnocchi, crab, crème fraiche, lemon parmesan \$29

Vindaloo masala spiced salmon, kohlrabi – broccoli slaw, coconut cream (GF) \$34

House made butternut pumpkin Gnocchi, pumpkin seed pesto, ricotta salata (V) \$26

Classic beef burger, lettuce, tomato, cheese, bacon, pickles + fries \$25

Southern fried chicken burger, slaw, zucchini pickles, spicy mayo + fries \$25

Thai style chicken tacos with shredded green mango, holy basil, lime leaf + fries \$25

Tacos with roasted cauliflower, burnt leeks, pine nuts, daikon (Vegan) \$23

Beer battered butterflied baby barramundi, tartare, lemon, cucumber salad + fries\$29

Green leaf salad, cucumber, parsley, dill, shallot (V) (GF) \$11

Sweet potato fries + burnt chilli aioli (V) (GF) \$11

Sautéed asparagus, garlic, lemon, butter sauce (V) (GF) \$12

Classic fries + aioli (V) (GF) \$9

Salted caramel Cheesecake, milk jam, white chocolate coconut crumb (V)\$15

Chocolate mousse, honey comb, chocolate soil (V) \$15

Please inform staff for any dietary requirements.

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