

Christmas Set Menu Starting November 28th 2023

1 COURSE \$45 PP

2 COURSE \$65 PP

3 COURSE \$80 PP

SET MENU IS FOR GROUPS OF 8 AND MORE INCLUDES A HOUSE DRINK

(House White , Red , Sparkling, Pot of Carlton Draught or MG Lager, Soft Drink)

2 sides (Shared) must be decided by the organiser .

All individuals must preorder their meals at least 24 hours before the booking time and send preorder to

info@slaterrestaurantbar.com

Entrée

FRIED LOCAL CALAMARI, LEMON & ALIOLI

BURRATA, PROSCUITTO, MELON & MINT

MARINATED SMOKED EGGPLANT, BASIL & CRISPY CAPERS

SICILIAN OCTOPUS SALAD TOMATO, CELERY HEARTS, CHILLI, LEMON & PARSLEY

CHICKEN AND LEMON TERRINE WITH PEACH RELISH & CRUNCHY BREAD

Main

SZECHUAN BANG BANG CHICKEN SALAD + SHANGHAI NOODLE CRUMB & SESAME DRESSING

BURNT CAULIFLOWER SALAD CHARD-GRILLED ASPARGUS PECORINO TOFU DRESSING

THAI STYLE CHICKEN TACOS SHREDDED GREEN MANGO, HOLY BASIL, LIME LEAF

HAND ROLLED PUMPKIN GNOCCHI, BUTTER MILK DRESSING & PUMPKIN SEED CRUMB

LINGUINI WITH PRAWNS, CHERRY TOMATOES, CHILLI & BOTTARGA

CLASSIC BEEF BURGER, BACON, LETTUCE, TOMATO, CHEESE & PICKLES

KING ATLANTIC SALMON WITH SAUCE GARBICHE AND PETITE SALAD

250 GRAM SIRLOIN STEAK WITH PIPERADE, POTATO GALLETE & CHIMICHURRI (Extra \$5)

Dessert

SALTED CARAMEL CHEESECAKE, MILK JAM, COCONUT WHITE CHOCOLATE CRUMB

Sides(Choose Two)

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

ROASTED ASPARGUS PARMESAN CHEESE & BOTAGA

CLASSIC FRIES, TOMATO SAUCE AIOLI