

SLATE

RESTAURANT BAR

Shared

SEMOLINA DUSTED FRIED LOCAL CALAMARI, CHARRED LEMON & PAPRIKA AIOLI (GF Opt) \$18 / \$33

SLATE CAPRESE SALAD, HEIRLOOM TOMATO, FIOR DE LATTE, BASIL & BLACK OLIVE CRUMB (V) (GF) \$19

HOUSE MADE SMOKEY BABA GANOUSH, POMEGRANATE MOLASSES, PINE NUTS & SUMAC PITA CRISPS (V) \$16

CRISPY CHICKEN TENDERS, CORNICHONS, CHILLI & LIME MAYO \$18

HALLOUMI FRIES, ZA'ATAR DUST & TOMATO RELISH (V) (GF) \$17

HARVEY BAY SCALLOPS (3) ON HALF SHELL, NDUJA BUTTER, FINGER LIME & CHERVIL \$19

PAN FRIED SAGANAKI, HONEY ROASTED GRAPES & LEMON, FLAMED WITH WHITE SAMBUCA \$14

Mains

LEBANESE FATTOUSH SALAD WITH SEASONAL SALAD VEGETABLES, FRIED PITA & FRESH HERBS (V) (GF Opt) \$19
Add Kofta/Grilled Chicken \$7

SLOW ROASTED MIDDLE EASTERN SPICED LAMB RIBS, CHILLI JAM, PISTACHIO CRUMB & CORIANDER (GF) \$32

PAPPARDELLE, SLOW ROASTED DUCK AND PORCINI RAGU, FRESH THYME & PARMIGIANO REGGIANO \$29

CAPPELLETTI DE ZUCCA, HANDMADE PUMPKIN FILLED PASTA, SAGE BROWN BUTTER, TOASTED HAZELNUT & GORGONZOLA (V) \$27

KING PRAWN LINGUINI, CHERRY TOMATOES, FRESH CHILLI & PARSLEY \$33

SLATE WAGYU BURGER, SWISS CHEESE, BACON, FRIED ENOKI MUSHROOM, CARAMELISED ONION, MUSTARD GREENS & TOMATO RELISH W/CHIPS \$26

CRISPY CHICKEN BURGER, HERB SLAW, AMERICAN CHEESE, & SPICY MAYO W/CHIPS \$26

MARKET FISH – SEE SPECIALS

Sides \$12

HAND CUT TRIPLE COOKED CHIPS, TOMATO SAUCE & GARLIC AIOLI (GF) (V) (VGN)

ROCKET PARMESAN SALAD, SLICED PEAR, PINE NUTS & BALSAMIC DRESSING (GF) (V)

ROASTED BABY CARROTS, CUMIN LABNEH, HONEY & CORIANDER (VGN)

Dessert \$14

FLOURLESS CHOCOLATE TORTE, MORELLO CHERRY COMPOTE & FRANGELICO ICE CREAM (GF) (V)

LIMONCELLO & RASPBERRY SEMIFREDDO, PISTACHIO PRALINE, RASPBERRY COULIS & CANDIED ROSEMARY (GF) (V)

Please inform staff of any dietary requirements.

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