

SLATE

RESTAURANT BAR

Croquettes caramelised cauliflower & Manchego + jalapeno crème fraiche aioli \$9.5

Fried local baby calamari, lemon + mayo 16.50

Marinated smoked eggplant basil crispy capers(V) \$8

Polenta chips, black garlic aioli + truffle pecorino (V)\$11

Cauliflower, burnt leeks, hazelnuts + pumpkin seeds & pecorino Salad \$17(GF)(V) (Add chicken \$4)

Infamous Bang bang chicken salad, Drunken chicken, Shaoxing wine, ginger + hot mint + soba noodle crunch(GF) \$19

Linguini, prawns, cherry tomatoes + chilli + bottarga \$26

New season mushroom Agnolotti, soft herbs + butter + parmesan \$21

Fettucine black kale pesto, pangratato, goats curd, parmesan \$20

Classic cheese burger with usual suspects, bacon, pickles, fries \$22

No 9 Southern fried chicken burger, slaw, pickles + spicy mayo + fries \$20

Chicken taco coffee, almonds, toasted sesame seeds + golden raisins + sweetcorn crème \$20

Beer battered barramundi, tartare, lemon + pickled cucumber salad \$22

Simple salad, butter lettuce, radicchio + white balsamic dressing(V)(GF) \$9

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

Shoestring fries + aioli (V)(GF) \$8

PLEASE INFORM STAFF FOR DIETARY REQUIREMENTS

SLATE CANNOT GUARANTEE CROSS CONTAMINATION

