

SLATES SUNDAY LUNCH

2 Courses \$170 3 Courses \$199

Start your Sunday the right way – with a few cheeky bites to get you warmed up:

Cod Roe & Tapioca Crackers creamy, salty, moreish \$35

Homemade Focaccia \$30

To Start

Arancini

Saffron Rice ball with Lobster Bisque and caviar

Aged Beef Tartare

Mushroom Ketchup, soy and Pickle mix on a crispy hash brown

Twice-Baked Arnold Bennett Souffle

Swiss fondue, leeks & smoked haddock

Mushroom Tortellini

Warm Pumpkin Velouté, Nori and Toasted Almonds

Smoked Beetroot & Celeriac Salad

Candied walnuts and a dollop of Mohamraha for a smoky-sweet finish

Foie-Gras Terrine

Confit Ham hock and Foie Gras terrine, Fig chutney, Freshly made Brioche

The Main Event – The Sunday Roast

No Sunday would be complete without a proper roast. Served family style, on one board

Roast UK Grass-Fed 60-Day Rib of Beef

with sticky short rib stuffed into a Yorkie

Traditional ½ Roast BBQ-Glazed Cornish Hen – golden and juicy

Crispy Roast Potatoes | Glazed Carrots

Yorkshire Pudding | Rich Gravy made with trimmings | Braised spiced Red Cabbage

if you fancy something a little different:

Fillet of freshly caught Mahi

Confit potatoes, wilted greens, lightly curried fish velouté

Roast Mediterranean Mille-Feuille

Romesco sauce, Goats Cheese & Balsamic Drizzle

Sides \$25

Mac & Cheese

Light cheesy béchamel, toasted bread
crumbs

Cauliflower Cheese

Using the best of Swiss & Italian
cheese

Sauteed Brussel Sprouts

Roasted Almonds

The Sweet Finish

Because no Sunday lunch is complete without pudding!

Sticky Toffee Pudding – Rich, gooey, drenched in sauce, Vanilla ice cream

Vanilla Cheesecake – Berry compote center and topped with salted caramel glaze

Chocolate Delice – Coconut ice cream

Dessert

Chocolate Delice \$50

Smooth and Silky 78% Dominican Dark Chocolate,
Passionfruit Salsa, Coconut Ice Cream

Sticky Toffee Pudding \$45

Home made Tradition Pudding with Caramel sauce and local
vanilla ice cream.

Cheese cake

Franjipane pineapple

Coffee and After Dinner Liquor

Cappuccino/Espresso/Latte \$15

Irish Coffee \$30

Calypso Coffee \$30

Tasting Menu \$330pp

Cheese Tart - Apple - Dashi - Parmesan

Squid Cracker - Cod Roe - Seaweed

Tuna Tartar - Dashi - Sesame

Local Snapper - BBQ - Pea and Bacon - Smoked Sauce

Pork & Scallop - Pinwheel Scallop

Lamb - Loin - Belly - Minted yogurt - Lettuce

Pineapple - Pina Colada

Cheesecake - Salted Caramel - Mixed Berries

This Menu must be done as an entire table

Bar Bites

Sexy Chicken Kebabs \$45

Bang Bang Shrimp \$50

Pulled Pork Croquette \$45

Baked Brie \$60

Hummus Crudities \$60

Slates Calamari \$48

Bao Bun \$35

Portion of Fries \$20