

**LUNCH & DINNER MENU AT THE SLOW 12pm-10pm**

The bellow dishes are small sharing plates. We suggest a minimum of 2 dishes per person.

**SNACKS**

CANDIED CHILLI NUTS Nuts in our own special spice mix	30.
BREAD Grilled sour dough from the starter lab, cultured butter	35.
KIMCHI PICKLES Onion, carrot, fennel, radish	45.
SMOKEY AUBERGINE DIP Brown butter, chive, seed cracker	60.
POPCORN CHICKEN NUGGETS Barbeque sauce, mayonnaise, shishimi togarashi	65.

**SMALLER PLATES & SALADS**

MARINATED & FRESH WATERMELON Coriander, red chili	55.
SMOKED & MARINATED BEETROOT Ricotta, sesame crisp	75.
GRILLED COURGETTE Smoked tofu, spring onion, mint dressing	80.
BURNT LEEKS Whipped feta cheese, onion vinaigrette, sunflower praline	90.
BURRATA Tangerine, fennel, orange infused olive oil	140.
TUNA CRUDO Spicy tomato, celery, E-05 dressing, yogurt	100.
GRILLED SQUID Wild rocket, shaved & confit fennel, salsa verde	120.

**BIGGER PLATES**

HAND ROLLED RAVIOLI Saporito cheese, smoked butternut squash, broccoli, pumpkin seed pesto	165.
GRILLED RED SNAPPER Green beans, crispy shallot, sambal bongkot	190.
GRILLED OCTOPUS Pork belly, cauliflower, X.O sauce	195.
ROAST QUAIL Baby carrot, tarragon aioli, chicken jus	120.
ROAST DUROC PORK CHOP Daikon, honey mustard, broccoli leaves	220.
BRAISED SHORT RIB Angus short rib, mushroom caramel, onion rings, parsley salsa	320.

**SIDES**

HOUSE SALAD Baby romaine lettuce, mint, grilled spring onion, lemon vinaigrette	35.
CRISPY POTATO Truffle & vegemite mayo, celery salt	55.
GRILLED BABY CORN Tabasco butter, cured egg yolk	65.
GARLIC MISO CABBAGE White cabbage, garlic chips	55.