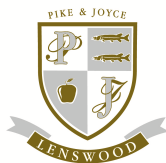


PIKE & JOYCE

ADELAIDE HILLS



To Start

House made bread with hand churned french butter 5

Entrees

Freshly shucked Odyssey Farms Coffin Bay oysters with pickled carrot, coriander and nam jim **1/2 doz | 18**
1 doz | 29

Suggested pairing: 2016 'Descentè' Sauvignon Blanc

Paroo Farms kangaroo fillet, sweet potato, roasted sweet corn, spanish onion, shaved macadamia and wild berry gastrique (GF) **19**

Suggested pairing: 2016 Vue du Nord Pinot Noir

Fried polenta, goats cheese cream, charred broccoli, heirloom tomatoes, pickled 'Jack be little Pumpkin' and spiced pepitas (GF/V) **19**

Suggested pairing: 2016 'Beureè Bosc' Pinot Gris

Main Course

Grilled SA whiting, quinoa, confit fennel, shaved Kersbrook pear, Eastbrook Farms kalets, chervil, capers and Lenswood lemon (GF) **32**

Suggested pairing: 2015 'Sirocco' Chardonnay

Home-made potato gnocchi, shredded, slow cooked duck leg, foraged pine mushrooms, broad beans, cavolo nero, garlic cream and reggiano parmesan **33**

Suggested pairing: 2015 Vue Du Nord Pinot Noir

Slow roasted MSA scotch fillet, pumpkin puree, charred onions, green beans, cafe de paris butter and red wine jus (GF) **33**

Suggested pairing: 2015 WJJ Reserve Pinot Noir

Pan seared halloumi, herbed barley, cumin spiced yoghurt, charred witlof, roasted heirloom carrots and za'atar (V) **30**

Suggested pairing: 2016 'Separe' Grüner Veltliner

Sides

Roasted pumpkin, brown rice, chorizo, rocket, pepitas, pomegranite, smoked almonds, dill and mustard dressing (V) **10**

Butter roasted baby potatoes with rosemary, sea salt and confit garlic (GF/V) **10**

To Finish

Dessert **16**

Verrine of bittersweet chocolate mousse,
Lenswood poached quince, cocoa crumb, mandarin
gel and coconut meringue

Cheese Platter **32**

Semi hard 50g and Soft double cream 50g
Served with house made spiced fruit bread,
lavosh crisps, quince paste and fresh Lenswood
'Joyson' apple

Petit Fours **12**

Selection of chef's patisserie prepared bite
sized treats, plate of four items

Coffee / Tea

Cappuccino, Flat White, Latte, Long Black,
Short Black, Hot Chocolate **4.80**

English Breakfast, Earl Grey, Chai,
Peppermint, Green **3.50**

Iced Coffee / Iced Chocolate / Affogato **6**

Tasting Menu

\$75 p/h

Bread for the table
Shared entrees
Choice of main course w/ sides
Cheese platter and petit fours

On Top
of the
Hill