



PIKE & JOYCE
ADELAIDE HILLS

COOL FOR THE SUMMER

Crush 2019

Restaurant Menu



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Restaurant Menu

Starters

Ciabatta bread with hand-churned butter | house-made smoked spice

Entrée (shared)

Grilled SA king prawns | Asian slaw | coriander | sesame | Nam Jim (GF)

Heirloom tomatoes | smoked labneh | blackened chilli | basil | gazpacho (V/GF)

House smoked duck breast | witlof | quandong cumberland | linseed crisp (GF)

Mains

Grilled lamb rump | spiced moghrabieh | heirloom carrots | charred salad onion
| black garlic jus

Pan seared free range Nature's chicken breast | sauteed mushrooms |
asparagus | jus gras (GF)

Seared market fish | green beans | pickled shallot | peppers | capers |
rocket (GF)

Roasted cauliflower | grilled halloumi | freekeh | tahini | shaved fennel | herb
salad (V)

To Finish

Cheese Platter

Semi hard | Soft double cream
served with house made spiced fruit bread |
lavosh crisps | fresh summer berries

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Petits Fours

Selection of chef's patisserie prepared bite-size treats
plate of four items

\$85 per person (for food)
includes Adelaide Hills Wine Region Glass

Coffee / Tea

Cappuccino/ Flat White / Latte / Long Black / Short Black	\$4.80
Hot Chocolate	\$4.80
English Breakfast / Earl Grey / Chai / Peppermint / Green	\$3.50
Iced Coffee / Iced Chocolate / Affogato	\$6

*On Top
of the
Hill*