



PIKE & JOYCE
ADELAIDE HILLS

Menu

Thursday 7 June – Monday 11 June



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Starters

- Marinated wild olives \$5
- Bread with hand-churned butter | house-made smoked spice \$5
- Bread with house-made dukkah | aged balsamic vinegar and olive oil \$8
- Gluten free bread | butter \$6

Entrée

- House cured Atlantic salmon | lemon mascarpone | finger lime | salmon pearls | brioche crisps \$19
'Descente' Sauvignon Blanc
- Grilled halloumi | compressed watermelon | local olives | preserved lemon | mint (GF/V) \$19
'Separe' Gruner Veltliner
- Paroo Farm Kangaroo fillet | celeriac puree | sautéed broccoli | baby onions | quandong (GF) \$19
'Vue du Nord' Pinot Noir

Main

Slow roasted rolled Berkshire pork loin | barley | sweet potato |
charred cauliflower | cavolo nero | Pike's stout glaze \$34
WJJ Reserve Pinot Noir

Baharat spiced lamb rump | pearl cous cous | eggplant | roasted
peppers | caramelised Spanish onions | pomegranate | Vue de Nord Jus
\$34
'Vue du Nord' Pinot Noir

Pan seared Cone Bay barramundi | saffron broth | charred leek |
butter beans | confit turnip | shaved fennel | chervil (GF) \$34
'Buerre Bosc' Pinot Gris

Locally foraged pine mushroom, ricotta and kale cannelloni |
tomato sugo | shaved heirloom beets | Reggiano parmesan |
baby herbs (V) \$33
'Kay' Reserve Chardonnay

Sides

Brussel sprouts | sweet corn | roasted roots | fetta | romesco (GF/V) \$10

Butter roasted Kestrel potatoes | thyme | confit garlic | sea salt
(GF/V) \$10

To Finish

Dessert

Chocolate and burnt orange semifreddo | dulce de leche | honeycomb |
macadamia praline \$16

Cheese Platter

Blue 50gm | Semi hard 50gm | Soft double cream 50gm
served with house made spiced fruit bread | lavosh crisps
preserved seasonal fruit | fresh Lenswood 'Joyson' apple

Choice of Two Cheese selection \$32

All Three Cheese selection \$39

'Doux Blanc' Sauvignon Blanc

Petit Fours

Selection of chef's patisserie prepared bite sized treats
plate of four items \$12

Tasting Menu \$75 pp

(min 2 persons)

Bread for the table

Shared entrees

Individual main course with shared sides

Cheese platter and petit fours

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