



PIKE & JOYCE
ADELAIDE HILLS

Menu

Thursday 12 July – Sunday 15 July 2018



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Starters

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

Entrée

- Pancetta wrapped rabbit loin | celeriac cream | green olive | heirloom carrot | pan juices (GF) \$19
'Vue du Nord' Pinot Noir
- House Cured salmon | flying fish roe | water cress | puffed wild rice | Lenswood lemon (GF) \$19
Methode Cuve Pinot Noir Rose
- Local foraged pine mushroom | grilled haloumi | fennel | samphire | pickled shallot (GF/V) \$19
'Buerre Bosc' Pinot Gris

Main

Pan fried SA silver whiting | mussels | chorizo | saffron potato |
blistered heirloom tomatoes | soft herbs (GF) \$34
‘Descente’ Sauvignon Blanc

Slow roasted Coorong Angus rump | smoked carrot puree | Eastbrook
brussels | parsnip chips | Vue du Nord jus (GF) \$34
WJJ Reserve Pinot Noir

Crispy skin local chicken | braised cabbage | caramelised Joyson apple
| mustard glaze (GF) \$34
“Kay’ Reserve Chardonnay

Miso | eggplant | Asian greens | braised mushrooms | black bean |
black sesame omelette (GF/V) \$33
‘Separe’ Gruner Veltliner

Sides

Jarrahdale pumpkin | foraged pine mushrooms | barley | salted
Spanish onion | bitter leaves (V) \$10

Butter roasted Kestrel potatoes | thyme | confit garlic | sea salt

To Finish

Dessert

Vanilla mascarpone cream | espresso curd | poached quince | hazelnut
dacquoise | dark chocolate \$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

Choice of 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