



PIKE & JOYCE

ADELAIDE HILLS

Menu

Thursday 17 May - Sun 20 May 2018

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 salmon | avocado | pearls | crème fraiche | mizuna | fried capers | (GF) \$19

NV Methode Cuve Pinot Noir Rose

Paroo farm kangaroo fillet | quandongs | warrigal greens | heirloom carrots | (GF) \$19

'Vue du Nord' Pinot Noir

Brioche toast | pine mushroom | taleggio | broccoli | charred shallot | (V) \$19

'Descente' Sauvignon Blanc

Main

Berkshire rolled pork loin | barley | Eastbrook brussel sprouts |
caramelised local apple | smoky Pikes stout jus \$34
‘Sirocco’ Chardonnay

Slow roasted lamb rump | quinoa | pine mushroom | Jerusalem
artichokes | kale | Vue du Nord jus | (GF) \$34
WJJ Reserve Pinot Noir

Port Lincoln kingfish | S.A. prawn | confit fennel | charred leeks |
chickpea | bisque broth | soft herbs | (GF) \$34
‘Buerre Bosc’ Pinot Gris

Pan fried gnocchi | tomato sugo | confit garlic | chilli | zucchini |
Reggiano | (V) \$33
‘Separe’ Gruner Veltliner

Sides

Cous cous | sweet potato | toasted almonds | rocket | chipotle
yoghurt | (V) \$10

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

To Finish

Dessert

Quince and frangipane tart | almond nougatine | ginger bread streusel |
vanilla bean ice-cream \$16

Cheese Platter

Berry Creek Riverine 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 w/ 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