



PIKE & JOYCE  
ADELAIDE HILLS

## *Menu*

*Thursday 30th November -  
Sunday 3rd December 2017*

*On Top  
of the  
Hill*

# To Start

## **Bread**

hand churned french butter, house-made smoked spice **5**

with house-made dukkah, aged balsamic vinegar and olive oil **8**

## **Olives**

**5**

## **Entrees**

Grilled SA king prawns, chimichurri, smoked perch, mango and coriander salsa (gf) **19**

NV 'Methode Cuve' Sparkling Pinot Noir Rose

Shaved prosciutto, grilled peach, heirloom tomatoes, basil pesto and puffed rice crisp (gf) **19**

'Les Saignées' Dolcetto Pinot Noir Rose

Pan seared halloumi, compressed watermelon, baby carrots, roasted barley, caper and lemon dressing (v) **19**

'Descente' Sauvignon Blanc

## Main Course

Pan seared Red Emperor, organic quinoa, shaved fennel, heirloom beets, chervil, preserved lemon and local olive oil (gf) **32**

'Separe' Grüner Veltliner

Crisp skin duck breast, pickled plum, lentils, spanish onion, garlic puree, green beans and pan juices (gf) **34**

'Kay' Reserve Chardonnay

Slow cooked beef scotch fillet, confit shallots, charred carrots and red wine sauce (gf) **34**

'Vue du Nord' Pinot Noir

Pan fried handmade gnocchi, roasted pumpkin, sage, hazelnut, broad beans and reggiano parmesan (v) **30**

'Beurré Bosc' Pinot Gris

### Sides

Butter roasted Adelaide Hills Kestrel potatoes with thyme, sea salt, confit garlic (gf/v) **10**

Salad of mixed leaves, house dried tomatoes, shaved cucumber, charred Spanish onion and lemon vinaigrette (gf/v) **10**

## *To Finish*

### **Dessert**

Crisp meringue, vanilla double cream, Lenswood fruits, passionfruit curd and pistachio **16**

Dark chocolate mousse, chocolate crumb, fresh cherries, compote and honeycomb **16**

### **Cheese Platter**

Semi hard 50g and Soft double cream 50g  
Served with house made spiced fruit bread, lavosh crisps, preserved seasonal fruit and fresh Lenswood 'Joyson' apple **32**

### **Petit Fours**

Selection of chef's patisserie prepared bite sized treats, plate of four items **12**

### **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*

Bread for the table

Shared entrees

Choice of main course w/ sides

Cheese platter and petit fours

**\$75 p/h**  
**min 2 persons**

*We appreciate no 'separate' bills - thank you*