



# PIKE & JOYCE

## ADELAIDE HILLS

### *December Dinners*

*Friday 3rd December, 2017*

### *To Start*

#### **Bread**

hand churned french butter, house-made smoked spice

#### **Entrees**

Shared

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

NV 'Methode Cuve' Sparkling Pinot Noir Rose

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

'Les Saignées' Dolcetto Pinot Noir Rose

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

'Descente' Sauvignon Blanc

# Main Course

## Individual

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

'Separe' Grüner Veltliner

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

'Kay' Reserve Chardonnay

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

'Vue du Nord' Pinot Noir

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

'Beurré Bosc' Pinot Gris

## Sides

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

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

## *To Finish*

### **Dessert**

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

*Thank you for dining at  
Pike & Joyce Wines of Lenswood*

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

On Top  
of the  
Hill