



PIKE & JOYCE
ADELAIDE HILLS

Mother's Day
Menu

Starters

Ciabatta bread with hand-churned butter | house-made smoked spice

First Course - served in shared format

Chargrilled squid | romesco | confit fennel | preserved lemon |
olive crumb | herbs

Grilled halloumi | freekeh | charred cauliflower | celeriac |
orange labneh | za'atar (V)

Nature's chicken tortellini | consommé | cured egg yolk |
snow pea tendrils

Second Course - served in shared format

Market FISH | organic quinoa | sunchoke | pickled radicchio | witlof |
grapes (GF)

Roasted Autumn vegetables | chick peas | verde dressing (GF/V)

Third Course - served in shared format

36° South slow roasted sirloin | smoked carrot puree | field mushrooms |
heirloom carrots | Vue du Nord jus (GF)

Crisp Skin duck breast | creamed leeks | roasted barley | kalettes | spiced pear |
Pedro Ximénez glaze (GF)

Steamed Kestrel potatoes | caramelised Spanish onion | cornichons | capers |
mustard dressing | fines herbes (GF/V)

Dessert

Dark chocolate crèmeux | aero | milk chocolate crumb | espresso gelato |
hazelnut praline