



PIKE & JOYCE
ADELAIDE HILLS

Menu



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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 |
Gumeracha olive oil \$8
- Gluten free bread | butter \$6

Entrée

- Seared tuna loin | avocado | shaved fennel | finger lime |
tobiko (GF) \$19
'Descente' Sauvignon Blanc
- Pickled baby beets | goat's curd | fig | charred leek | watercress |
candied walnut (GF/V) \$19
'Les Saignees' Dolcetto Pinot Noir Rose
- Nature's Chicken terrine | mustard fruits | baby endive |
toasted brioche \$19
'Sirocco' Chardonnay

Mains

Slow roasted Coorong Angus scotch fillet | soubise |
sautéed brussels | Vue du Nord jus (GF) \$36
'L'Optimiste' Shiraz

Crisp Skin pork belly | chickpea | cavolo nero | smoked hock |
Red Love apple | cider glaze (GF) \$36
'Vue du Nord' Pinot Noir

Market fish | celeriac | zucchini ribbons | preserved lemon |
beurre noisette (GF) \$36
'Beurre Bosc' Pinot Gris

Grilled eggplant | organic quinoa | roasted sweet potato |
romesco | leaves (V) \$33
'Separe' Gruner Veltliner

Sides

Roasted Kestrel potatoes | salsa brava | garlic aioli |
chives (GF/V) \$12

Baby cos | roasted pumpkin | buttermilk dressing |
spiced pepitas (GF/V) \$12

To Finish Dessert

White chocolate brownie | fresh peach | strawberries | yoghurt cream \$16

Dark chocolate semifreddo | burnt orange | hazelnut | berries \$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

Petits Fours

Selection of chef's patisserie prepared bite-size treats
plate of four items \$12

Chef's Tasting Menu \$75 pp (min 2 persons)

Bread for the table

Shared entrees

Choice of main course per person with shared sides

Cheese platter and petits 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 \$6.00

On Top
of the
Hill