



PIKE & JOYCE  
ADELAIDE HILLS

Menu



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## ADELAIDE HILLS

## Menu

### 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

- Hot smoked salmon chowder | salmon roe | snow pea |  
garlic ciabatta \$19  
'Sirocco' Chardonnay
- Organic spelt orecchiette | broccoli | brussels | chilli |  
preserved lemon | truffle pecorino (V) \$19  
'Innesti' Nebbiolo
- Crisp skin pork belly | celeriac remoulade | Pink Lady apple |  
celery | Pike's stout glaze \$19  
'Buerre Bosc' Pinot Gris

## Mains

Slow roasted 36º South scotch fillet | glazed shallot | kale | horseradish |  
L' optimiste jus (GF) \$36  
'L'optimiste' Shiraz

Crisp Skin duck breast | parsnip puree | black lentils | braised cabbage |  
grilled plum | pan juices (GF) \$36  
'Vue du Nord' Pinot Noir

Market Fish | mussels | confit leek | turnip fondant | blistered heirloom  
tomato | saffron nage (GF) \$36  
'Separe' Gruner Veltliner

Grilled white polenta | heirloom beets | asparagus | shaved zucchini | local  
fig | herb oil (GF/V) \$33  
'Descente' Sauvignon Blanc

## Sides

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

Baked Autumn vegetables | baby cos | mustard dressing (GF/V) \$12

## To Finish

### Dessert

Fig and frangipane tart | honeyed goat's curd | raspberry sorbet |  
walnut crumb \$16

Chocolate and pecan torte | bittersweet mousse | 'L' optimiste' poached  
pear | salted caramel meringue (GF) \$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