



PIKE & JOYCE  
ADELAIDE HILLS

Menu  
*May 2019*



# PIKE & JOYCE

## 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

- Chargrilled squid | romesco | confit fennel | preserved lemon |  
olive crumb | baby herbs (GF) \$19

*Pinot Gris 'Buerre Bosc'*

- Grilled halloumi | freekeh | charred cauliflower | celeriac |  
orange labneh | za'atar (V) \$19

*Dolcetto Pinot Noir 'Les Saignees'*

- Nature's chicken tortellini | consommé | cured egg yolk |  
snow pea tendrils \$19

*Chardonnay 'Sirocco'*

## Mains

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

*Shiraz 'L'optimiste'*

Crisp skin duck breast | creamed leeks | roasted barley | kalettes | spiced  
pear | Pedro Ximénez glaze (GF) \$36

*Pinot Noir 'Vue du Nord'*

Market FISH | organic quinoa | sunchoke | pickled radicchio |  
witlof | grapes (GF) \$36

*Guner Veltliner 'Separe'*

Grilled zucchini flower risotto | roasted heirloom tomatoes | shallots |  
kale | broad beans | goats cheese (GF/V) \$34

*Sauvignon Blanc 'Descente'*

## Sides

Steamed Kestrel potatoes | caramelised Spanish onion | cornichons |  
capers | mustard dressing | fines herbs (GF/V) \$12

Roasted Autumn vegetables | chick peas | verde dressing (GF/V) \$12

To Finish  
Dessert

Dark chocolate crémeux | aéro | milk chocolate crumb |  
espresso gelato | hazelnut praline \$16

Spiced quince Mille Feuille | vanilla creme | Caramel butter puff |  
poached rhubarb | pistachio \$16  
*Sauvignon Blanc Botrytis 'Doux Blanc'*

Cheese Platter

Blue 50gm | Semi hard 50gm | Soft double cream 50gm  
served with house made spiced fruit bread |  
lavosh crisps | dried fruit | nuts | fresh Lenswood 'Joyson' apple  
Choice of Two Cheese selection \$32  
All Three Cheese selection \$39

Petits Fours

Selection of chef's bite-size sweet 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