



PIKE & JOYCE
ADELAIDE HILLS

Current Menu



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Menu

Starters

- Marinated wild olives \$5
- Ciabatta bread with hand-churned butter | pepper berry salt \$5
- Ciabatta bread with house-made dukkah | aged balsamic vinegar |
Gumeracha olive oil \$8
- Gluten free bread | butter \$6

Entrée

- Port Lincoln kingfish | pickled fennel | grapefruit | cucumber |
pomegranate | finger lime | puffed rice (GF) \$19

Pinot Gris 'Buerre Bosc' 2010

- Roasted pear | Jerusalem artichoke | heirloom carrot | quinoa |
Riverine blue | watercress (GF/V) \$19

Gruner Veltliner 'Separe' 2018

- San Danielle prosciutto | whipped ricotta | persimmon |
tarragon marinated beets | Syd's honey | grissini \$19

Dolcetto Pinot Noir Rose 'Les Saignees' 2018

Mains

36^o South slow braised beef cheek | sweet potato colcannon |
kalettes | shallots | pan juices (GF) \$36
Shiraz 'L'optimiste' 2017

Homemade potato gnocchi | confit duck | garlic cream | roasted pumpkin |
brussels | cavolo nero | Reggiano Parmesan \$36
Pinot Noir 'Vue du Nord' 2016

Pan seared Market fish | mussels | squid | bok choy | bean shoots |
coriander | fragrant coconut broth (GF) \$36
Sauvignon Blanc 'Descente' 2018

Eggplant & Cauliflower tagine | moghrabieh | salted lemon | medjool dates |
cumin yoghurt (V) \$34
Chardonnay 'Sirocco' 2017

Sides

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

Sautéed foraged mushrooms | broccolini | beans | peas | garlic | thyme |
porcini butter (GF/V) \$12

To Finish Dessert

Joyson apple tarte tatin | butterscotch | salted caramel ice cream | toasted pecans | vanilla floss \$16

Steamed orange pudding | Grand Marnier ganache | rhubarb | double cream \$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