



PIKE & JOYCE
ADELAIDE HILLS

Menu
October 2019



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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

- Streaky Bay oysters | heirloom tomato | shallot | chilli | chive |
sherry vinegar (GF) \$19
- Nature's Chicken terrine | piquant mustard | pickles |
brioche crumb \$19
- Baked ricotta | charred broccoli | cauliflower | watercress |
preserved lemon | beurre noisette (GF/V) \$19

Mains

Marinated lamb rump | duck fat kipfler potatoes | heirloom carrot |
onion jam | verde (GF) \$36

Pan seared Market fish | white beans | caponata | shaved cucumber |
Spanish onion | baby herbs (GF) \$36

Crisp skin duck breast | romesco | pearl cous cous | asparagus |
medjool dates | sticky glaze \$36

Hand cut pappardelle | grilled zucchini | roasted shallot | broad beans |
spring peas | Gumeracha olive oil | chilli |
Reggiano Parmesan (V) \$34

Sides

Butter Roasted Kestrel potatoes | lemon zest | garlic |
parsley (GF/V) \$12

Mixed leaves | shaved fennel | blood orange | toasted walnut |
Chardonnay vinaigrette (GF/V) \$12

To Finish

Dessert

Peanut butter semifreddo | raspberry jelly | cookie crumb |
caramel popcorn \$16

Strawberry Mille Feuille | vanilla cheesecake | white chocolate |
Tarragon \$16

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