



PIKE & JOYCE
ADELAIDE HILLS

Menu
September 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

- Hervey Bay scallops | crispy pancetta | saffron butter | chives (GF) \$19
- Crisp skin pork belly | green papaya | snake beans | coriander |
tomato | nuoc cham (GF) \$19
- Smoked garlic hummus | fried eggplant | leek ashed chèvre | pomegranate |
pea tendrils | grilled bread (V) \$19

Mains

36^o South slow roasted striploin | charred shallot | kalettes | bearnaise |
Vue du Nord Jus (GF) \$36

Pan seared Market fish | creamed leek | shaved zucchini | asparagus |
preserved lemon | baby herbs (GF) \$36

Crisp skin duck breast | leg croquette | parsnip puree |
pickled cherry | spiced glaze \$36

Roasted beets | beluga lentils | heirloom carrots | Greek feta |
witlof | verde (GF/V) \$34

Sides

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

Steamed seasonal vegetables | Gumeracha olive oil | sea salt (GF/V) \$12

To Finish

Dessert

Vanilla panna cotta | Campari syrup | poached rhubarb | strawberry |
roasted almond | basil (GF) \$16

Ricotta & polenta cake | dark chocolate mousse | candied blood orange |
honeycomb | pistachio (GF) \$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