



PIKE & JOYCE
ADELAIDE HILLS

Menu

Thursday 13 – Sunday 16 September



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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 and olive oil \$8
- Pork rillettes | crisp bread | pickle salad \$8
- Gluten free bread | butter \$6

Entrée

- Freshly shucked Coffin Bay oysters | chorizo | tomato | shallot | sherry vinaigrette (GF)
1/2 dozen \$19 1 dozen \$32
- Methodes Traditionelles Chardonnay Pinot Noir
- Grilled asparagus | soft poached egg | toasted brioche | confit heirloom tomato | watercress (V) \$19
'Beurre Bosc' Pinot Gris
- Paroo Farm Kangaroo loin | cauliflower puree | heirloom carrot | saltbush | pickled plum (GF) \$19
'Vue du Nord' Pinot Noir

Main

Slow roasted scotch fillet | bagna cauda | charred Spanish onion |
broccoli | Vue du Nord jus (GF) \$36
'WJJ' Reserve Pinot Noir

Handmade gnocchi | confit duck | garlic cream | roasted pumpkin |
kale | peas | sage | Reggiano parmesan \$34
'Kay' Reserve Chardonnay

Pan seared SA silver whiting | charred squid | mussels | coconut broth |
Asian greens | bean shoots | fried shallot (GF) \$34
'Descente' Sauvignon Blanc

Quinoa | roasted eggplant | confit fennel | heirloom beets |
orange labneh | spring leaves | mint (GF/V) \$33
'Separe' Gruner Veltliner

Sides

Green beans | mouhrabieh | shaved fennel | Persian feta |
spring leaves (V) \$10

Butter roasted Kestrel potatoes | thyme | confit garlic | sea salt (GF/V) \$12

To Finish

Dessert

Vanilla cheese cake | Lenswood lemon curd | almond crumb |
white chocolate | poppyseed meringue \$16

Joyson Pink lady apple pie | vanilla bean ice cream |
almond tuile \$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

'Doux Blanc' Sauvignon Blanc

Petit Fours

Selection of chef's patisserie prepared bite-size treats
plate of four items \$12

Tasting Menu \$75 pp

(min 2 persons)

Bread for the table

Shared entrees

Choice of main course with shared sides

Cheese platter and petit fours

Coffee / Tea

Cappuccino/ Flat White / Latte / Long Black / Short Black \$4.80

Hot Chocolate \$4.80

English Breakfast / Earl Grey / Chai / Peppermint / Green \$3.50

On Top
of the
Hill