



PIKE & JOYCE

ADELAIDE HILLS

Menu Thurs 11th - Sun 14th Jan, 2018

Starters

Bread with hand churned french butter, house-made smoked spice	\$5-
Bread with house made dukkah, aged balsamic vinegar and olive oil	\$8-
Marinated wild olives	\$5-
Gluten free bread	\$6-

Entree

Chimichurri Spencer Gulf king prawns, chorizo, saffron oil, sweet corn and rocket (gf) <i>'Descente' Sauvignon Blanc</i>	\$19-
Paroo Farm Kangaroo fillet, salt bush, dukkah, pickled Lenswood cherries and sticky Pikes stout glaze (gf) <i>'Les Saignées' Dolcetto Pinot Noir Rose</i>	\$19-
Caramelised onion tart and goats cheese tart, roasted heirloom carrots, shaved beets, pecans and summer leaves (v) <i>'NV Cuve Sparkling Pinot Noir Rose</i>	\$19-

Main

House smoked Ōra King smoked salmon, local yabbies, freshly made angel hair pasta, garlic cream, broad beans, baby spinach, capers and dill

\$33-

'Separe' Grüner Veltliner

Berkshire pork scotch fillet, pickled cabbage, French lentils, Lenswood apple and Joyson cider jus (gf)

\$33-

'Beurré Bosc' Pinot Gris

Milk fed lamb, organic quinoa, chickpeas, shaved fennel, pomegranate and spiced yoghurt (gf)

\$34-

'Inesti' Nebbiolo

Charred Queensland blue pumpkin, field mushrooms, pearl cous cous, grilled eggplant, medjool dates and salsa verde (v)

\$32-

'Kay' Reserve Chardonnay

Sides

Butter roasted kestrel potatoes with thyme, sea salt and confit garlic (gf /v)

\$10-

Grilled halloumi, farro, green beans, roasted carrot, harissa and mixed leaves (v)

\$10-

To Finish

Dessert	\$16-
Roasted Caldicott peach, mango and vanilla ricotta cream, raspberry sorbet, candied almond and mint	
Cheese Platter	\$32-
Semi hard 50g and Soft double cream 50g Served with house made spiced fruit bread, lavosh crisps, preserved seasonal fruit and fresh Lenswood 'Joyson' apple	
Petit Fours	\$12-
Selection of chef's patisserie prepared bite sized treats, plate of four items	

Tasting Menu

Bread for the table	\$75- per person
Shared entrees	(minimum of two)
Choice of main course w/ sides	
Cheese platter and petit fours	

We appreciate no 'separate' bills - thank you

Coffee / Tea

Cappuccino, Flat White, Latte, Long Black, Short Black, Hot Chocolate	\$4.80
English Breakfast, Earl Grey, Chai, Peppermint, Green	\$3.50
Iced Coffee / Iced Chocolate / Affogato	\$6-

On Top
of the
Hill