



PIKE & JOYCE  
ADELAIDE HILLS

On Top  
of the  
Hill

## Menu

Thur 12th - Sun 15th April 2018

### Starters

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

### Entrée

- House cured ocean trout | compressed Redlove apple | dill  
puffed wild rice | crème fraiche (gf) \$19  
'Separe' Grüner Veltliner
- Pikes stout sticky beef rib | celery | radicchio | walnut | tomato chilli jam \$19  
'Vue du Nord' Pinot Noir
- House-made ricotta ravioli | pumpkin | sage | hazelnut  
brown butter (v) \$19  
'Les Saignées' Dolcetto Pinot Noir Rose

## Main

Pan seared Cone Bay barramundi | coconut broth | fennel  
Adelaide Hills kestrel potatoes | garden peas | coriander (gf) \$33

**'Beurré Bosc' Pinot Gris**

Free-range rolled chicken | pistachio | dried plum | chorizo | lentils  
kale | jus gras (gf) \$34

**2016 'Kay' Reserve Chardonnay**

**\*\* Triple Trophy Winner - Wine of Show AHWR**

Hard seared beef flank | spanish onion | confit Otello tomatoes  
barley | zucchini | chimichurri \$34

**2016 'WJJ' Reserve Pinot Noir**

Local haloumi | smoked heirloom baby carrots | charred cauliflower  
farro | pomegranate | bitter leaves (v) \$33

**'Descente' Sauvignon Blanc**

**Gold Medal Winner - AHWR**

## Sides

Moghrabieh | James Orchards pears | persian fetta  
pickled baby onions | mixed leaves | smoked eggplant  
(v) \$10

Butter roasted kestrel potatoes | thyme | sea salt | confit garlic  
(gf /v) \$10

## To Finish

### Dessert

Almond sablé | vanilla cheesecake | Coulter Lenswood strawberries  
white chocolate \$16

### Cheese Platter

Berry Creek Riverine 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 sized treats  
plate of four items \$12

## Tasting Menu \$75 pp

(min 2 persons)

Bread for the table

Shared entrees

Choice of main course w/ 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

Iced Coffee / Iced Chocolate / Affogato \$6