



PIKE & JOYCE

A D E L A I D E H I L L S

Menu

Thursday 8th -
Sunday 11th February, 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-

Entree

Grilled SA king prawns / witlof / shaved fennel / Lenswood lemon
/ spring onion / capers / water melon radish (gf) \$19-
'Descente' Sauvignon Blanc

Free range pork dumplings / chicken broth / oyster mushroom /
shaved baby cucumber / pickled carrot / baby herbs \$19-
'Beurré Bosc' Pinot Gris

Kersbrook pear and blue cheese filo galette / heirloom beets,
bitter leaves and pickled plum gel (v) \$19-
'NV Cuve Sparkling Pinot Noir Rose

Main

Pan seared garfish / fennel, celery and Lenswood apple ragout

French lentils and soft herbs (gf) \$33-

'Separe' Grüner Veltliner

Grilled chicken breast, smoked carrot puree / farro / lardons

confit shallots / green beans / kale and pan juices \$33-

'Kay' Reserve Chardonnay

Slow roasted lamb shoulder / quinoa / salted spanish onion / pomegranate

spiced yoghurt and Vue du Nord jus (gf) \$34-

Vue du Nord Pinot Noir

Mushroom / broccoli / garden pea and roma tomato risotto
with roasted garlic / oregano and reggiano parmesan (v) \$32-

'Les Saignées' Dolcetto Pinot Noir

Sides

Butter roasted kestrel potatoes with rosemary / sea salt

and confit garlic (gf / v) \$10-

Fried haloumi / sweet corn / mixed leaves / shaved cucumber / preserved

lemon / grape / seeds and harissa dressing (gf/v) \$10-

To Finish

Dessert

Lenswood summer fruits / Pinot Noir Rose infused strawberries /
candied beans / celery / white chocolate and mascarpone sorbet \$16-

Cheese Platter

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 \$32-

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

Hot Chocolate \$4-80

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

Iced Coffee / Iced Chocolate / Affogato \$6-

We appreciate no 'separate' bills - thank you

On Top
of the
Hill