

PIKE & JOYCE

ADELAIDE HILLS



To Start

Bread

hand churned french butter, house-made smoked spice	5
with house-made dukkah and olive oil	8

Olives

5

Entrees

Pumpkin velouté, crème fraiche, smoked almond and parsley oil (v)	17
NV 'Methode Cuve' Sparkling Pinot Noir Rose	
Hard seared MSA flat iron steak, charred spanish onion, roasted sweet corn, fire roasted peppers and chimichurri (gf)	19
2015 'Vue du Nord' Pinot Noir	
Spencer Gulf mussels steamed in 'Descente'	1/2 kg 19
sauvignon blanc, tomato, garlic, chilli, coriander and parsley with garlic toast	1 kg 28
2016 'Descente' Sauvignon Blanc	

Main Course

Seafood bouillabaisse of SA snapper, prawns, mussels, saffron, vine ripened tomato, shaved fennel, smoky capsicum rouille and garlic toast
2016 'Separe' Grüner Veltliner **32**

Handmade potato gnocchi, confit duck leg, garlic cream, roasted mushrooms, Eastbrook Farms' kalettes, thyme and reggiano parmesan
2017 'Beurré Bosc' Pinot Gris **33**

Slow cooked MSA scotch fillet, celeriac puree, heirloom carrots, Eastbrook Farms' brussel sprouts, rainbow chard, 'Vue du Nord' jus and tomato jam (gf)
2015 WJJ Reserve Pinot Noir **34**

Grilled eggplant and zucchini moussaka, lentils, chickpeas, oven dried tomato with garden leaves, and aged white balsamic vinaigrette (v)
2015 The Kay Reserve Chardonnay **30**

Sides

Grilled halloumi, roasted sweet potato, charred cauliflower, black barley, rocket and pepita seeds (v) **10**

Butter roasted Adelaide Hills Kestral potatoes with rosemary, sea salt and confit garlic (gf/v) **10**

To Finish

Dessert

Carême butter puff pastry galette of Lenswood Pink Lady apple, candied pecans, white chocolate and raspberry ice cream, fairy floss **16**

Cheese Platter

Semi hard 50g and Soft double cream 50g **32**
Served with house made spiced fruit bread, lavosh crisps, preserved seasonal fruit and fresh Lenswood 'Joyson' apple

Petit Fours

Selection of chef's patisserie prepared bite sized treats, plate of four items **12**

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**

Tasting Menu

Bread for the table
Shared entrees
Choice of main course w/ sides
Cheese platter and petit fours

\$75 p/h
min 2 persons

On Top
of the
Hill