



PIKE & JOYCE
ADELAIDE HILLS

Menu



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

Entrée

- Freshly shucked Coffin Bay oysters | Lenswood Pink lady apple |
shallot | sweet apple cider vinaigrette (GF)
1/2 dozen \$18 1 dozen \$30

Methode Traditionelle Chardonnay Pinot Noir

- White polenta | chargrilled asparagus | blistered heirloom tomato |
sunchoke | bitter leaves (GF/V) \$19

'Beurre Bosc' Pinot Gris

- Crisp skin pork belly | palm sugar caramel | pickled carrot | daikon |
cucumber | coriander | toasted sesame (GF)\$19

'Vue du Nord' Pinot Noir

Mains

Slow roasted Scotch fillet | charred Spanish onion | broccoli |
mustard caviar | Vue du Nord jus (GF) \$36
'WJJ' Reserve Pinot Noir

Handmade potato gnocchi | confit duck | garlic cream | roasted pumpkin |
cavolo nero | broad beans | sage | Reggiano parmesan \$34
'Les Saignees' Dolcetto Pinot Noir Rose

Pan seared Coorong mullet | spiced chickpeas | preserved lemon |
zucchini ribbons | capers | verde | soft herbs (GF) \$34
'Descente' Sauvignon Blanc

Roasted eggplant | quinoa | confit fennel | heirloom beets |
blood orange labneh | spring leaves (GF/V) \$33
'Sirocco' Chardonnay

Sides

Butter roasted Kestrel potatoes | rosemary | confit garlic |
sea salt (GF/V) \$10

Mixed leaves | barley | pickled shallot | radish | Persian feta |
toasted seeds (GF/V) \$10

To Finish

Dessert

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

Pear galette | salted caramel | candied pecans |
vanilla bean ice cream \$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

Petits Fours

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

Chef's 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

Iced Coffee / Iced Chocolate / Affogato \$6.00

On Top
of the
Hill