



PIKE & JOYCE
ADELAIDE HILLS

Menu



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Starters

- Marinated wild olives \$5
Ciabatta bread | butter | house-made smoked spice \$5
Ciabatta bread | house-made dukkah | aged balsamic vinegar |
Gumeracha olive oil \$8
Gluten free bread | butter \$6

Entrée

- Hiramasa kingfish | green chilli | radish | shallot | ruby grapefruit |
salmon pearls | black rice crisp (GF) \$19
'Separe' Gruner Veltliner

- Goats' cheese cappelletti | baby spring vegetables | brodo |
snow pea | chive oil (V) \$19
'Descente' Sauvignon Blanc

- Capocollo | Shaw River buffalo mozzarella |
charred leek | heirloom tomato | watercress (GF) \$19
'Innesti' Nebbiolo

Mains

Slow roasted Scotch fillet | glazed shallot | thyme roasted mushrooms |
Café de Paris butter | Vue du Nord jus (GF) \$36
'WJJ' Reserve Pinot Noir

Crispy skin duck breast | chickpeas | grilled asparagus |
medjool dates | romesco (GF) \$34
'Les Saignees' Dolcetto Pinot Noir Rose

Pan-seared market fish | quinoa | shaved fennel |
heirloom beets | Lenswood lemon | hazelnut (GF) \$34
'Beurre Bosc' Pinot Gris

Halloumi | barley | roasted cauliflower | sweet potato | leaves |
herb oil | pepitas (GF/V) \$33
'Sirocco' Chardonnay

Sides

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

Mixed leaves | shaved beets | currants | roasted walnuts |
chardonnay vinaigrette (GF/V) \$10

Dessert

Ricotta cannoli | candied citrus | blood orange | chocolate gelato |
pistachio \$16

Gingerbread choux | white chocolate mousse | strawberry |
toasted coconut | brittle \$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

Chef's selection of house 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 petits 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