

Menu



# PIKE & JOYCE ADELAIDE HILLS

## Menu

#### Starters

| Marinated | Wild | alivos | ¢Ε |
|-----------|------|--------|----|
| Marmateu  | wiiu | olives | ೨೨ |

Ciabatta bread | butter | house-made smoked spice \$5

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Gumeracha olive oil \$8

Gluten free bread | butter \$6

#### Entrée

Half shell Hervey Bay scallops | cauliflower puree | sage | pancetta pangritata (Half doz)

\$19

Grilled peach | feta | asparagus | Careme puff | bitter leaves | basil | balsamic (V) \$19

Chargrilled marinated quail | white bean | heirloom tomato | red onion | grapes | preserved lemon | sumac | mint (GF) \$19

#### Mains

Grilled lamb rump | farro | chargrilled peppers | caramelised Spanish onion | eggplant | zucchini | pomegranate | rosemary jus \$36

Free range pork rack | smoked carrot puree | braised lentils | crackle | Joyson cider jus (GF) \$34

House made saffron tagliatelle | blue swimmer crab | mussels | vongole | tomato | garlic | chilli | fresh peas | parsley \$34

Goat's cheese stuffed zucchini flowers | quinoa | heirloom carrot | beetroot | summer leaves (V) \$33

#### Sides

Roasted Kestrel potatoes | salsa verde | Regianno Parmesan (GF/V) \$10

Mixed leaves | shaved cucumber | radish | chick peas | Lenswood Pink Lady apple | lemon vinaigrette (GF/V) \$10

# To Finish Dessert

Vanilla meringue | double cream | Lenswood fruits | white chocolate | passionfruit curd (GF) \$16

Peanut butter parfait | cherry compote | salted caramel | peanut brittle | popcorn (GF) \$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

#### **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 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

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