

SLATE

RESTAURANT

WELCOME TO SLATE

SLATE is at the heart of everything we do at Pikes.

Our vineyards sit on an ancient bed of 500 million-year-old stone that has been our foundation and the critical element in shaping the wines we produce.

The Philosophy at SLATE Restaurant is to simply showcase our wines accompanied by the amazing produce that is grown in and around our region.

Choose your dishes from our A La Carte menu or we can offer a three-course menu for \$75pp

If you would like, we can match wines to your experience for \$25pp.

Dietary requirements & allergies can be catered for. Please ask our staff for more information.

APPETISER

House baked sourdough bread, cultured
butter, fermented pumpkin
2.0 per person

Freshly shucked Stansbury oysters
Bloody Mary / natural with lemon
5.0 each 25.0 for ½ dozen

ENTRÉE

Yellowfin tuna crudo, watermelon,
pickled cucumber, chilli
24.0

Ricotta gnocchi, charred corn, fresh peas,
pecorino moliterno
22.0

Crispy spiced Gawler River quail,
pine, tarragon emulsion
22.0

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MAIN

"36° South" scotch fillet, charred broccolini,
crispy pancetta, chilli, lemon, garlic
44.0

Roasted cauliflower, orange,
parsley, radish
32.0

'Salt Lake Bacon' pork belly, potato,
apple, black pudding
40.0

Port Lincoln mulloway *en papillote*, Goolwa
pippis, shitake mushroom, radish
40.0

DESSERT & CHEESE

Carob sponge, whipped cream,
fresh & dehydrated strawberries & coconut
sorbet
14.0

Affogato, vanilla bean, ice cream,
Espresso
14.0
Choice of Baileys or Frangelico

Citrus granita, lavender mousse, meringue,
macadamia
14.0

Cheese board
3 chef selected cheeses, mustard fruits,
lavosh, wine gel
26.0