

SLATE

RESTAURANT



Celebrate Christmas at Slate Restaurant

Celebrate this year's festive season in style at our award-winning and hatted restaurant, Slate.

Slate Restaurant at Pikes first opened its doors in October 2018, and since that time has cemented itself as one of the Clare Valley's most reputable culinary destinations.

Recently awarded the Clare Valley's "Cellar Door with Best Food" by Gourmet Traveller Wine Magazine in 2020 and awarded a Chef Hat from the AGFG in 2020 and 2021, Slate is testament to Regional South Australia being home to some of the best food and wine in the country.

Slate Restaurant Head Chef, Tristran Steele, delivers a Modern Australian menu featuring simple, yet delicious dishes. Showcasing the best local produce from in and around the region, with seasonal fruits and vegetables from our kitchen garden featuring in most dishes.

Slate's wine list naturally features the full range of Pikes table wines, as well as a selection of reserve, museum and international wines available from the private cellar. Pikes Beer Company, also features on tap, with a small range of premium spirits and freshly-brewed coffee available from the restaurant bar.

Slate Restaurant Interior



Slate Restaurant Christmas Menu for Group Bookings

Group Menu required for bookings of 12 or more guests

Menu Options & Pricing

2-Course Menu (Main & Dessert): \$65 per person

2-Course Menu (Entree & Main): \$75 per person

3- Course Menu (Entree, Main & Dessert): \$85 per person

Please note that the above pricing includes house baked bread and a drink* on arrival.

**Select from a glass of Pike & Joyce Sparkling Rosé, a Pikes Pilsener or Pikes Pale Ale.*

Match wines to your experience for \$25 per person.

Slate Restaurant Christmas Menu for Group Bookings

Guests can select their Entree, Main and Dessert on the day of dining from the following options:

Appetiser

House baked sourdough bread, cultured butter, relish

Entree, choose one of the following:

Crab, cucumber, ruby grapefruit, asparagus, lemon verbena, tapioca

Lime cured Port Lincoln tuna, Bloody Mary jelly, avocado cream, daikon, coriander

Ginger & maple roasted beetroot, golden & red beetroot puree, tumeric vegan labneh,
roast pistachio, lemon verbena

Main, choose one of the following:

Braised pork cheek, ham hock bon bon, spiced apple, cauliflower, carrot, pea

Wunderbar lamb rump, pearl barley risotto, corn, preserved lemon, black garlic, samphire

Pan fried SA mulloway, tomato & chargrilled capsicum, Goolwa pipis, Dutch carrot, saffron

Dessert, choose one of the following:

Raspberry and white chocolate cream, fresh raspberry, meringue, basil

Chocolate and hazelnut mille-feuille, creme patissiere, orange marmalade, hazelnut gelato

Jersey milk panna cotta, cardamom & ginger, rhubarb, candied pistachio

This menu can be enjoyed by any booking at Slate Restaurant during the month of December. Please discuss with our Restaurant Manager when you make your booking. Please note that the above Group Menu options are subject to change. Dietary requirements and allergies can be catered for. Please ask our staff for more information.

À La Carte Menu

Select dishes from our À La Carte Menu

Only available for bookings under 12 people

Appetiser

House marinated olives	\$5
House baked sourdough bread, cultured butter, relish	\$8
Freshly shucked Stansbury oysters	\$5 each
Served natural with lemon or ginger & kaffir lime dressing	\$25 for 1/2 dozen

Entree

Char grilled South Australian octopus, miso caramel , squid ink aioli, blood orange	\$25
Lime cured Port Lincoln tuna, Bloody Mary jelly, avocado cream, daikon, coriander	\$25
Ginger & maple roasted beetroot, golden & red beetroot puree, tumeric vegan labneh, roast pistachio, lemon verbena	\$23
Mushroom tartare, poached egg emulsion, potato glass, watercress, estate nasturtiums	\$23

Main

"36° South" scotch fillet, king oyster mushroom, celeriac, black garlic, tarragon	\$44
Wunderbar lamb rump, pearl barley risotto, corn, preserved lemon, black garlic, samphire	\$42
Pikes Stout braised South Australian beef short rib, applewood smoked leek, buttermilk, bacon, gremolata	\$42
Slow cooked Salt Lake pork shoulder, fennel & mustard seed relish, cauliflower, red wine poached Lenswood apple	\$40
Pan fried SA mulloway, tomato & chargrilled capsicum, Goolwa pipis, Dutch carrot, saffron	\$40
Sourdough pasta, pea puree, fresh broadbeans, vegan 'goats cheese', warrigal greens	\$38

Sides

Duck fat roasted potato, rosemary salt, saltbush butter	\$14
Char grilled broccolini, almond hummus, sesame	\$14

Dessert & Cheese

Pikes Choc Hazelnut Porter mille-feuille, creme patissiere, orange marmalade, hazelnut gelato	\$16
Jersey milk panna cotta, cardamom & ginger, rhubarb, candied pistachio	\$16
Affogato, vanilla bean ice cream, espresso <i>Choice of Baileys or Frangelico liqueurs</i>	\$14
Cheese board - 3 chef selected cheeses, lavosh, quince, honey	\$30

Please note that this menu is subject to change

Tristran Steele, Head Chef



Lime cured Port Lincoln tuna



"36° South" scotch fillet

Beverage Package

Enjoy our range of Award-Winning Pikes Wines and craft beer from Pikes Beer Co.

The Beverage Package is a fixed price per person for a set period of time.

The below pricing is also inclusive of table service and beverage service staff.

Beverage Package Pricing

4 hours	\$45 per person
5 hours	\$50 per person
6 hours	\$65 per person

Guests enjoy unlimited service consisting of:

- 1 x sparkling wine
- 2 x white wines
- 2 x red wines
- 2 x Pikes beers
- Soft drink & orange juice
- Sparkling water & filtered rain water

**Wine choices to be made in conjunction with our Restaurant Manager.*

*Additional charges apply for wines over \$30 per bottle**



Slate Service Dates in December

Thursday 2nd

Friday 3rd

Saturday 4th
Lunch & Dinner Service

Sunday 5th

Thursday 9th

Friday 10th

Saturday 11th
Lunch & Dinner Service

Sunday 12th

Thursday 16th

Friday 17th

Saturday 18th
Lunch & Dinner Service

Sunday 19th

Monday 20th

Tuesday 21st

Wednesday 22nd

Thursday 23rd

Slate Restaurant is open for lunch service, from 12pm - 3pm, on the above dates, unless otherwise specified.

Make a Booking...

We invite you to book a table at Slate with your family, friends or colleagues on one of the dates above.

If you have any other questions please speak with our Restaurant & Functions Manager, Denika.

Denika Sandeman, Restaurant & Functions Manager

Email: denika@pikeswines.com.au

Phone: 08 8843 4370 Mobile: 0432 630 893

You can also book online by visiting our website: pikeswines.com.au/slate





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