

SLATE

RESTAURANT

WELCOME TO SLATE

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

Our estate 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 that we produce.

The Philosophy at SLATE Restaurant is to simply showcase our estate grown wines and handcrafted beers alongside 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 'Feed Me' four course menu for \$75pp.

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

Please note that our 'Feed Me' menu is available for all guests but is required for tables of 10 or more.

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

Please note we do not do itemized bills and a 10% surcharge applies on public holidays

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APPETISER

House marinated olives	5
House baked sourdough bread, cultured butter 2pc	6
Pacific Estate oysters, garden vinaigrette x 3	15
Prosciutto de parma, fennel salami, pickles, sour dough, crackers	22

ENTRÉE

Tuna tartare, wasabi, sesame, nori crisp	26
Roasted spiced cauliflower, yoghurt, seeds, pomegranate, garlic chips	24
Chargrilled SA Squid, chorizo, red pepper, pimentos, charred onion, sherry vinegar	26
Carpaccio of beef, cherry vinegar, pecorino, nasturtium leaf	26

MAIN

Ricotta gnocchi, charred broccoli pesto, pistachio, crispy kale	40
Pan fried red snapper, wild fennel, winter greens, saffron broth	44
Free range duck, beetroot, potato crisp, aged balsamic	46
Wild rabbit wrapped in prosciutto, celeriac, saltbush, pickled cauliflower	44
Rangers Valley mb4+ sirloin, porcini cream, black garlic butter, wild mushrooms	48

SIDES

Roasted cocktail potatoes, confit garlic, rosemary, pimentos	14
Crispy brussel sprouts , ricotta, pomegranate molasses	14

DESSERT & CHEESE

Buttermilk panna cotta, Italian meringue, mandarin	16
Dark chocolate fondant, honeycomb, cardamom ice cream	16
Coconut & lime sorbet, lime caramel, coconut crumble	14
Affogato, vanilla bean ice cream, & espresso	10

With Baileys or Frangelico liqueurs 16

Cheese board – 3 chef selected cheeses, sour dough cracker
apple jelly, honey, roasted nuts 30