

## 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 à la carte menu or we offer a 'Chefs Feed Me' 5 course shared menu for \$82pp.

If you would like, we can match wines to your 'Feed Me' experience for \$30pp.

Please note that our 'Feed Me' menu is required for tables of 8 or more.

# SLATE

## RESTAURANT

### To Start

House baked sourdough bread, cultured butter <i>2pc</i>	6
Charcuterie plate—selection of cold meats with pickles & bread	21

### Small Plates

Grilled Calamari, pickled green peppers, mojo sauce, garlic crunch	24
Mushroom & ginger dumplings, winter broth, green shallots, chili	26
Smoked salmon gravlax, coconut, seaweed, kaffir lime	26
Smoked pastrami, truffle aioli, mustard leaf, parmesan, vincotto	26

### Large Plates

Potato & silver beet gnocchi, mushroom, pistachio, parmesan, chickpeas	42
King George whiting, pan fried, wild herbs, leek, beurre blanc	44
Slow roasted pork belly, fennel cream, piccadilly cauliflower, pork jus	44
Tea smoked duck breast, honey roasted jerusalem artichoke, pomegranate, mint	44
Wagyu beef mb3+ rump or sirloin, potato & burnt butter emulsion, chives	48

### Sides

Green beans, roasted capsicum, almonds	14
Roast potatoes, confit garlic, herbs, truffle	14

### To Finish

Dark chocolate delice, orange curd, dark chocolate tuille ,	16
Winter citrus mascarpone cream, toffee, mint	16
Cardamon and lemon verbena sago pudding, spun sugar, pomegranate, pistachio	14
Affogato, vanilla bean ice cream, & espresso	10
+ Baileys or Frangelico liqueur	16

Cheese board - 3 chef selected cheeses, sour dough cracker apple, honey, roasted nuts	30
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Most dietary requirements & allergies can be catered for. Please ask our staff for more information.

\*Please note we do not do itemized bills / a 15% surcharge applies on public holidays