

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 'Feed Me' four course menu for \$65pp.

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
8.0

Herb beignets, black garlic
puree, parmesan
8.0

Freshly shucked oysters
apple & horseradish / natural with lemon
4.0 each 24.0 for ½ dozen

Fried dough, buckwheat
hummus, fennel relish
8.0

ENTRÉE

Southern Flinders Kangaroo tartare,
smoked yolk, crispy saltbush
24.0

Port Lincoln kingfish, spring
onion oil, jalapeno, fennel
24.0

Swiss Brown Mushroom, artichoke
crisps, rosemary oil, rice polenta
22.0

Ricotta gnocchi, Riesling soaked
currants, walnuts, rocket
22.0

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MAIN

"36° South" scotch fillet, caramelised onion
puree, smoked bone marrow sauce
44.0

Barossa chicken thigh, chicken jus, celeriac
and pear puree, tarragon powder
36.0

House made sourdough pasta,
nduja, goat cheese, broccolini
32.0

Market fish, broccoli leaves, bisque
from the bones, lemon zest
38.0

Roasted cauliflower, orange, parsley,
radish
32.0

Lamb, yoghurt, pickled
cucumber, dried olive
36.0

SIDES

Spring leaves, fennel, smoked
almonds, citrus dressing
10.0

Duck fat chat potatoes, burnt cream,
fried sage, charred red onion
12.0

Charcoalled brussel sprouts, crispy kale,
verjuice, sunflower seed dressing
11.0

DESSERT & CHEESE

Whipped carob mousse, almond,
honeycomb, chickpea meringue
14.0

Pear tarte tatin, candied pecans, ginger,
lemon & crème fraiche ice cream
14.0

Citrus granita, lavender mousse,
meringue, walnut
14.0

Baileys affogato, vanilla bean
ice cream, espresso
12.0

Fromagerie Germain triple crème,
Maffra Blue cheese, Edwards Crossing cheddar,
mustard fruits, lavosh
20.0