

# 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 \$75pp.**

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

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

### APPETISER

House baked sourdough bread,  
cultured butter, beetroot & orange relish

8.0

Freshly shucked Coffin Bay oysters  
fried with coconut & Nam Jim dressing  
or natural with lemon

5.0 each    25.0 for ½ dozen

### ENTRÉE

Yellowfin tuna crudo, watermelon,  
pickled cucumber, chilli

24.0

Flinders Ranges kangaroo tataki,  
kohlrabi, radish, chives, cavolo nero

24.0

Ricotta gnocchi, charred corn, fresh peas,  
pecorino moliterno

22.0

Crispy spiced Gawler River quail,  
salted cream cheese, plum, honey, pickled chilli

24.0

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### MAIN

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

Mount Schank lamb backstrap, carrot puree,  
black garlic, asparagus  
42.0

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

Port Lincoln mulloway, Goolwa pippis, roast fennel,  
pickled zucchini, verjuice beurre blanc  
40.0

Roasted cauliflower, orange segments,  
parsley, radish, cauliflower cous cous  
32.0

Slow cooked beef cheeks, Pikes Pilsener reduction,  
bok choy, coriander, mint, carrot  
40.0

### SIDES

Roast beetroot, rocket,  
candied walnut, goats fetta  
14.0

Honey roast heirloom carrots,  
cumin yoghurt, nigella seeds  
12.0

### DESSERT & CHEESE

Salted dark chocolate cheesecake, caramelised fig,  
honeycomb & macadamia crumb  
16.0

Affogato (vanilla bean ice cream, espresso,  
choice of Baileys or Fangelico)  
14.0

Pineapple tarte tatin, cinnamon, clove,  
coconut ice cream  
16.0

Trio of Chef selected sorbets  
*Please see front of house for today's flavours*  
14.0

Cheese board  
3 chef selected cheeses, mustard fruits,  
lavosh, wine gel, honeycomb  
30.0