

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