

SLATE

RESTAURANT

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 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 dine on our 'Feed Me' three course menu for \$75pp. If you would like, we can match wines to your experience for \$25pp.

Please note that our 'Feed Me' menu is required for tables of 12 or more guests. Dietary requirements & allergies can be catered for. Please ask our staff for more information.



APPETISER

House marinated olives	5
House baked sourdough bread, cultured butter, parmesan oil	8
Freshly shucked Stansbury oysters	5 each
Natural with lemon or onion ponzu	25 for ½ dozen

ENTRÉE

Crispy spiced Gawler River quail, salt baked baby beetroot, orange, Dutch carrot, marjoram	25
Five spice Wimmera duck breast, beetroot & rhubarb ketchup, enoki mushroom, fried shallot	25
Soy cured Tasmanian salmon, fennel & Szechuan relish, pear, daikon	23
Roast mushroom, jerusalem artichoke, smoked salsa verde, quinoa	23

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MAIN

"36° South" scotch fillet, king oyster mushroom, celeriac, black garlic, tarragon	44
Braised Wunderbar lamb neck, herb potato gnocchi, soubise, warrigal greens	42
Pikes Stout braised South Australian beef short rib, applewood smoked leek, buttermilk, bacon, gremolata	42
Spanish hotpot; WA barramundi, Goolwa pipis, Kinkawooka mussels, South Australian prawns, smokey chorizo, saffron	40
Gawler River poussin, soy marinade, miso and yuzu glaze, white kimchi, romesco sauce	38
Pumpkin pappardelle, house made ricotta, rocket, lemon, almond	34
Add prawns	40

SIDES

Duck fat roasted potato, rosemary salt, burnt sage cream	14
Roasted brussel sprouts, pancetta, smoked almonds, honey	14

DESSERT & CHEESE

Yuzu poached pear, white chocolate & sesame brownie, black sesame ice cream, orange praline	16
Cardamom & ginger panna cotta, rhubarb coulis, candied pistachio	16
Affogato, vanilla bean ice cream, espresso <i>Choice of Baileys or Frangelico liqueurs</i>	14
Trio of Chef selected sorbets <i>Please ask front of house staff for today's flavours</i>	14
Cheese board - 3 chef selected cheeses, lavosh, riesling gel, honeycomb	30