

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 A 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 marinated olives	5
House baked sourdough bread, cultured butter 2pc	6
Spring onion pancake, sour cream, dill, chili oil	16

Small Plates

Crumbed eggplant, miso caramel, herbs, sushi rice	24
Spencer Gulf peri peri squid, buckwheat tabouli	26
Tuna ceviche, lime, coconut, chili	26
Beef tartare, capers, cornichons, mustard, crisps	26

Large Plates

Risotto, silver beet, pesto, pistachio, parmesan	40
Market fish, pan fried, native herbs & greens, verjuice beurre blanc	44
Slow cooked lamb roulade, kohlrabi, pea, baba ganoush, stout onions	44
Rangers Valley Wagyu Rump mb6+, salsa rosa, nasturtium	48
Confit free range duck pithivier, silver beet, duck consommé	44

Sides

Roasted potato, parsley, yoghurt	14
Garden salad, herbs, mustard & red wine vinegar	14

To Finish

Caramelised apple tart, lemon custard, yoghurt	16
Spiced pumpkin pie, lemon chantilly, toasted walnuts	16
Rockmelon sorbet, toasted macadamia, whipped coconut, mint	14
Affogato, vanilla bean ice cream, & espresso	10
+ <i>baileys liqueur</i>	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 itemised bills and a 15% surcharge applies on public holidays