

SLATE

RESTAURANT

DESSERT & CHEESE

White chocolate mousse, raspberry, yuzu, chocolate soil, meringue	16
Poached quince, ginger cake, ricotta ice cream, pecan	16
Affogato, vanilla bean ice cream, espresso Choice of Baileys or Frangelico liqueurs	14
Trio of Chef selected sorbets Please ask front of house staff for today's flavours	14
Cheese board - 3 chef selected cheeses, lavosh, quince, honeycomb	30

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 can offer a 'Feed Me' three course menu for \$75pp.

If you would like, we can match wines to your 'Feed Me' experience for \$25pp.

Please note that our 'Feed Me' menu is required for tables of 12 or more guests

Most dietary requirements & allergies can be catered for.

Please ask our staff for more information.

Please note we do not do itemised bills

APPETISER

House marinated olives	5
House baked sourdough bread, cultured butter, relish	8
Freshly shucked Stansbury oysters	5 each
Natural with lemon or with cucumber, wasabi granita	25 for 1/2 dozen

ENTRÉE

Soy & ginger cured duck breast, charred witlof, radish, dashi braised shitake mushroom, cherry	25
Char grilled South Australian octopus, miso caramel , squid ink aioli, orange	25
Spiced quail, baba ghanoush, estate tomatoes, pomegranate, spiced sunflower seeds,	25
Confit pumpkin, pumpkin seeds, quince, apple, pickled mustard seed, estate parsley & mint	23

MAIN

'36° South' scotch fillet, chipotle butter, charred broccolini, roast onion	46
'Wunderbar' lamb rump, skordalia, caramelised estate grown fig, lamb & mulberry jus	42
Pikes Stout glazed South Australian beef short rib, sauteed garden greens, pickled mushroom, crispy kale	42

Apple & sage braised 'Salt Lake' pork jowl, ham hock bon-bon, caramelised cauliflower, Lenswood grown apple sauce 40

Pan fried Australian barramundi, braised fennel, estate grown zucchini, ricotta, prawn bisque 40

Sourdough pappardelle, pea puree, fresh broad beans, vegan 'goats cheese', warrigal greens 38

SIDES

Duck fat roasted potato, rosemary salt, saltbush butter 14

Smoked green beans, almond hummus, sesame 12

Green leaves, cumin sunflower seeds, candied pepitas, sprouted lentils, barley, pomegranate, champagne vinaigrette 10