

SLATE

RESTAURANT

DESSERT & CHEESE

White chocolate mousse, raspberry, yuzu, chocolate soil, meringue	16
Compressed yellow peach, marshmallow, almond frangipane, white balsamic cherry	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
Estate grown zucchini flower, prawn mousse, fennel	6 each

ENTRÉE

Soy & ginger cured duck breast, charred witlof, quandong, radish, dashi braised shitake mushroom	25
Char grilled South Australian octopus, miso caramel , squid ink aioli, orange	25
Crab, cucumber, ruby grapefruit, asparagus, lemon verbena, tapioca	25
Ginger & maple roasted beetroot, golden & red beetroot puree, turmeric vegan labneh, roast pistachio, lemon verbena	23

MAIN

“36° South” scotch fillet, chipotle butter, charred broccolini, kohlrabi	44
Wunderbar lamb rump, skordalia,, caramelised estate grown fig, lamb & mulberry jus	42
Pikes Stout braised South Australian beef short rib, sauteed garden greens, pickled shimeji mushroom, crispy kale	42
16 hour slow cooked Salt Lake pork shoulder, fennel & mustard seed relish, cauliflower, red wine poached Lenswood apple	40
Pan fried Coorong mullet, estate grown artichokes & 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	14