

SLATE

RESTAURANT

DESSERT & CHEESE

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| Chocolate beetroot cake, caramelised white chocolate mousse, coffee stout chocolate cream, cocoa nib tuille | 16 |
| Apple tarte Tatin, ginger & cardamom glaze, mascarpone ice cream | 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 available for all guests but is required for tables of 12 or more.

Most dietary requirements & allergies can be catered for.

Please ask our staff for more information.

Please note we do not do itemised bills

APPETISER

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| House marinated olives | 5 |
| House baked sourdough bread, cultured butter, relish | 8 |
| Freshly shucked Stansbury oysters | 5 each |
| Natural with lemon or with tamarind & miso dressing | 25 for 1/2 dozen |

ENTRÉE

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| Koji marinated South Australian kangaroo, dukkha carrots, roast date jam, garlic soubise, garlic chips | 25 |
| Char grilled South Australian octopus, miso caramel , squid ink aioli, orange | 25 |
| Spiced quail, baba ghanoush, estate tomatoes, pomegranate, spiced sunflower seeds, | 25 |
| Roasted Jerusalem artichoke, cashew & coconut cream, pickled fennel, artichoke chips, crispy kale | 24 |

MAIN

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| '36° South' scotch fillet, parsnip & goat's cheese puree, red wine poached pear, roast beetroot, quinoa & mustard tuille | 46 |
| Grilled South Australian venison, pumpkin, Szechuan jus, pickled red cabbage, red curry peanut crumb | 44 |
| House made gnocchi, 'Wunderbar' lamb, confit baby turnips, sage gremolata, Western Australian black truffle | 42 |
| Apple & sage braised 'Salt Lake' pork jowl, ham hock bon-bon, caramelised cauliflower, Lenswood grown apple sauce | 40 |
| Chargrilled Queensland swordfish, white bean & pancetta cassoulet, celeriac, burnt spring onion salsa | 40 |
| Preserved lemon & chili roasted pumpkin, pepita tarator, estate grown sage, puffed barley | 38 |

SIDES

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| Duck fat roasted potato, lemon thyme salt, miso & caramelised onion butter | 14 |
| Roast Brussels sprouts, mentsuyu, furikake | 12 |