

SLATE

RESTAURANT

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.

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APPETISER

House marinated olives	5
House baked sourdough bread, cultured butter 2pc	6
Pacific Estate oysters, garden vinaigrette	6ea
Prosciutto de parma, fennel salami, pickles, sour dough, crackers	22

ENTRÉE

Port Lincoln kingfish sashimi, citrus, chili, capers, nasturtium	26
Roast celeriac, kohlrabi, pistachio, mint, pomegranate	24
Chargrilled SA Squid, chorizo, red pepper, pimentos, charred onion, sherry vinegar	26
Grilled kangaroo loin, braised fennel, grape compote	25

MAIN

Charred cabbage, chickpea, fermented garlic, lemon	38
Pan fried red snapper, wild fennel, warrigal greens, saffron broth	44
Free range duck, beetroot, sunchoke, aged balsamic	46
Wild rabbit ragu, whole egg pappardelle, olive, parsley, reggiano	44
Rangers Valley mb4+ sirloin, porcini cream, black garlic butter, wild mushrooms	48

SIDES

Roasted cocktail potatoes, confit garlic, rosemary, pimentos	14
Butternut pumpkin, sunflower seeds, honey, sage, ricotta	14

DESSERT & CHEESE

Passionfruit tart, white chocolate & yogurt ganache, burnt sugar	16
Affogato, vanilla bean ice cream, & espresso	10
<i>With Baileys or Frangelico liqueurs</i>	14
Cheese board - 3 chef selected cheeses, house made lavosh, apple jelly, honey, roasted nuts	30
Seasonal sorbet	10

Please ask front of house staff for todays flavor