

SLATE

RESTAURANT

WELCOME TO SLATE

SLATE is at the heart of everything we do at Pikes.

Our 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 we produce.

The Philosophy at SLATE Restaurant is to simply showcase our wines accompanied by 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' four course menu for \$75pp.

If you would like, we can match wines to your experience for \$30pp.

Dietary requirements & allergies can be catered for. Please ask our staff for more information.

APPETISER

House baked sourdough bread,
cultured butter, fermented pumpkin
8.0

Crispy spiced Gawler River quail,
pine, tarragon emulsion
10.0

Freshly shucked Stansbury oysters
Bloody Mary / natural with lemon
4.0 each 24.0 for ½ dozen

Fried dough, buckwheat
hummus, fennel relish
8.0

ENTRÉE

Southern Flinders kangaroo tartare,
smoked yolk, crispy saltbush
24.0

Yellowfin tuna crudo, watermelon,
pickled cucumber, chilli
24.0

Swiss brown mushroom, artichoke
crisps, rosemary oil, rice polenta
22.0

Ricotta gnocchi, charred corn,
fresh peas, pecorino moliterno
22.0

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MAIN

"36° South" scotch fillet, charred broccolini,
crispy pancetta, chilli, lemon, garlic
44.0

Port Lincoln mullock *en papillote*, Goolwa
pippis, shitake mushroom, radish
40.0

'Salt Lake Bacon' pork belly, potato,
apple, black pudding
40.0

Kangaroo Island lamb backstrap,
carrot, black garlic, artichoke
40.0

Roasted cauliflower, orange,
parsley, radish
32.0

DESSERT & CHEESE

Whipped carob mousse, almond,
honeycomb, chickpea meringue
14.0

Pear tarte tatin, candied pecans, ginger,
lemon & crème fraiche ice cream
14.0

Citrus granita, lavender mousse,
meringue, macadamia
14.0

Affogato, vanilla bean
ice cream, espresso
14.0

Choice of Baileys or Frangelico

Cheese board
3 chef selected cheeses, mustard fruits, lavosh, wine gel
26.0