

# SLATE

## RESTAURANT

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 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 dine on our 'Feed Me' three course menu for \$75pp. If you would like, we can match wines to your experience for \$25pp.

Please note that our 'Feed Me' menu is required for tables of 12 or more guests. Dietary requirements & allergies can be catered for. Please ask our staff for more information.



### APPETISER

|  |                |
|--|----------------|
| House marinated olives                               | 5              |
| House baked sourdough bread, cultured butter, relish | 8              |
| Freshly shucked Stansbury oysters                    | 5 each         |
| Natural with lemon or ginger & kaffir lime dressing  | 25 for ½ dozen |

### ENTRÉE

|  |    |
|--|----|
| Char grilled South Australian octopus, miso caramel , squid ink aioli, blood orange                                | 25 |
| Lime cured Port Lincoln tuna, Bloody Mary jelly, avocado cream, daikon, coriander                                  | 25 |
| Ginger & maple roasted beetroot, golden & red beetroot puree, tumeric vegan labneh, roast pistachio, lemon verbena | 23 |
| Mushroom tartare, poached egg emulsion, potato glass, watercress, estate nasturtiums                               | 23 |

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### MAIN

|   |    |
|---|----|
| "36° South" scotch fillet, king oyster mushroom, celeriac, black garlic, tarragon                               | 44 |
| Wunderbar lamb rump, pearl barley risotto, corn, preserved lemon, black garlic, samphire                        | 42 |
| Pikes Stout braised South Australian beef short rib, applewood smoked leek, buttermilk, bacon, gremolata        | 42 |
| Slow cooked Salt Lake pork shoulder, fennel & mustard seed relish, cauliflower, red wine poached Lenswood apple | 40 |
| Pan fried SA mulloway, tomato & chargrilled capsicum, Goolwa pipis, Dutch carrot, saffron                       | 40 |
| Sourdough pasta, pea puree, fresh broadbeans, vegan 'goats cheese', warrigal greens                             | 38 |

### SIDES

|   |    |
|---|----|
| Duck fat roasted potato, rosemary salt, saltbush butter | 14 |
| Char grilled broccolini, almond hummus, sesame          | 14 |

### DESSERT & CHEESE

|   |    |
|---|----|
| Pikes Choc Hazelnut Porter mille-feuille, creme patissiere, orange marmalade, hazelnut gelato | 16 |
| Jersey milk panna cotta, cardamom & ginger, rhubarb, candied pistachio                        | 16 |
| Affogato, vanilla bean ice cream, espresso <i>Choice of Baileys or Frangelico liqueurs</i>    | 14 |
| Trio of Chef selected sorbets <i>Please ask front of house staff for today's flavours</i>     | 14 |
| Cheese board - 3 chef selected cheeses, lavosh, quince, honey                                 | 30 |