

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