

# 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, Riesling soaked  
currants, walnuts  
22.0

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### MAIN

"36° South" scotch fillet, caramelised onion  
puree, smoked bone marrow sauce  
44.0

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

Barossa chicken thigh, chicken jus, celeriac  
and pear puree, tarragon powder  
36.0

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

Roasted cauliflower, orange,  
parsley, radish  
32.0

### SIDES

Charred broccolini, crispy pancetta,  
chilli, lemon, garlic  
11.0

Duck fat russet potatoes, burnt cream,  
fried sage, charred red onion  
12.0

### 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

Baileys affogato, vanilla bean  
ice cream, espresso  
14.0

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