

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.

Please note we do not do itemised bills

APPETISER

House marinated olives	5
House baked sourdough bread, cultured butter, relish	8
Freshly shucked Stansbury oysters	5 each
Natural with lemon or with tamarind & miso dressing	25 for 1/2 dozen

ENTRÉE

Soy & ginger cured duck breast, charred witlof, radish, dashi braised shitake mushroom, cherry	25
Char grilled South Australian octopus, miso caramel, squid ink aioli, orange	25
Spiced quail, baba ghanoush, estate tomatoes, pomegranate, spiced sunflower seeds,	25
Roasted Jerusalem artichoke, cashew & coconut cream, pickled fennel, artichoke chips, crispy kale	24

SLATE

RESTAURANT

MAIN

'36° South' scotch fillet, parsnip & goats cheese puree, red wine poached pear, roast beetroot, quinoa & mustard tuille	46
Grilled South Australian venison, pumpkin, Szechuan jus, pickled red cabbage, red curry peanut crumb	44
House made gnocchi, 'Wunderbar' lamb ragu, confit baby turnips, sage gremolata, Western Australian black truffle	42
Apple & sage braised 'Salt Lake' pork jowl, ham hock bon-bon, caramelised cauliflower, Lenswood grown apple sauce	40
Chargrilled Queensland swordfish, white bean & pancetta cassoulet, celeriac, burnt spring onion salsa	40
Preserved lemon & chili roasted pumpkin, pepita tarator, estate grown sage, puffed barley	38

SIDES

Duck fat roasted potato, lemon thyme salt, miso & caramelised onion butter	14
Roast Brussels sprouts, mentsuyu, furikake	12

DESSERT & CHEESE

White chocolate mousse, raspberry, yuzu, chocolate soil, meringue	16
Poached quince, ginger cake, ricotta ice cream, pecan, orange	16
Affogato, vanilla bean ice cream, espresso Choice of Baileys or Frangelico liqueurs	14
Trio of Chef selected sorbets Please ask front of house staff for today's flavours	14
Cheese board - 3 chef selected cheeses, lavosh, quince, honeycomb	30