

# SLATE

RESTAURANT

## STARTERS

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Local marinated olives,  
parmesan shortbread  
\$6

House-baked ciabatta,  
cultured butter, estate-  
grown olive oil  
\$6

Freshly shucked Stansbury  
"Pacific Estate" oysters,  
Pikes mignonette dressing  
OR Cucumber verjuice sorbet  
Each \$3.50  
6 for \$20

Gnocco Fritto, parmesan  
custard, green olive salsa  
\$10

## ENTREES

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Cow's milk burrata,  
fresh tomato, olive, rye  
crisps, bay, soft herbs  
\$24

Grilled SA octopus,  
romesco, pickled basil, olive  
\$24

Local asparagus, duck  
egg, pangritata, estate-  
grown olive oil  
\$22

Tartare of beef tenderloin,  
confit yolk, fresh  
horseradish, tapioca crisp  
\$22

Yellowtail kingfish sashimi,  
gazpacho vinaigrette,  
garden radish, pea tendril  
\$24

# DINE

AS WE STRIVE TO ACHIEVE  
THE HIGHEST QUALITY  
FOR OUR CUSTOMERS  
ALL MENU ITEMS ARE  
SUBJECT TO AVAILABILITY

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## MAINS

"36° South" scotch fillet,  
glazed shallots, Little Bunyip  
king oyster mushroom, Pikes  
Genuine Stout mustard, black  
garlic, Pikes Cabernet jus

\$38

Pan-seared market fish,  
buttermilk cauliflower,  
peas, pickled zucchini,  
fennel, salsa verde

\$36

"Wunderbar" rack of  
lamb, harissa, tarator,  
pumpkin, grilled spring  
onion, smoked pepitas

\$38

Ancient grain tajine  
risotto, tomato, pumpkin,  
broad beans, spiced  
nuts, fried saltbush

\$30

## SIDES

Salad of baby romaine,  
buttermilk dressing,  
furikake, radishes

\$12

Smoked local greens, walnuts,  
buffalo curd, gazpacho, nori

\$14

Roasted local potatoes, herb  
butter, rosemary sea salt

\$12

## KIDS

Grilled steak, greens,  
roasted local potatoes

\$12

Pan seared fish, greens,  
shoestring fries

\$12

Bolognese with  
orecchiette pasta

\$12

## DESSERT

Lenswood apple tarte Tatin,  
candied nuts, Bryksy's local  
blue gum honey gelato

\$16

Salted dark chocolate tart,  
cherry gel, fresh berries,  
brewery malt gelato

\$16

## CHEESE

Berry's Creek Mossvale Blue  
(Vic) 50gm, Pyengana Cloth-  
Matured Cheddar (Tas) 50gm,  
Trinity Cellars Brie (SA) 50gm

Served with house-  
made fruit bread, sesame  
lavosh, Bryksy's local blue  
gum honey, pickles

Choice of 2 for \$32  
/ all 3 for \$39

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