

SLATE

RESTAURANT

STARTERS

Local marinated olives,
spiced parmesan
shortbread

\$6

House-baked ciabatta,
cultured butter, estate-
grown olive oil

\$6

Fried zucchini flower stuffed
with house made ricotta,
citrus mayonnaise, lemon
verbena powder
\$4 each

Trio of salumi served with
ortiz white anchovy,
reggianno, baby capers
\$10

ENTREE

Cow's milk burrata,
fresh tomato, olive, rye
crisps, bay, lovage oil

\$24

Grilled SA octopus, romesco,
pickled basil, olive

\$24

Local asparagus, quail
egg, pickled onion,
green olive salsa,
pangritata, estate-
grown olive oil

\$22

Iberico Jamon, heirloom beets,
basil, goats curd, Pike & Joyce
cherry, Pike's vincotto

\$22

Yellowtail kingfish sashimi,
gazpacho vinaigrette, garden
radish, avocado mousse,

pea tendril

\$24

DINE

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

SLATE

RESTAURANT

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,
fennel soubise, burnt lemon,
sautéed sea greens, pea,
pickled samphire
\$36

"Wunderbar" rack of lamb,
harissa, tarator, pumpkin,
grilled spring onion, almond
crumb
\$38

Ancient grain tajine risotto,
tomato, pumpkin, zucchini,
spiced nuts, fried saltbush
\$30

Free range pork belly, apple
& blackberry, baby carrots,
cauliflower, semi dried
tomato, onion caramel
\$36

SIDES

Roasted local potatoes, herb
butter, rosemary sea salt
\$12

Smoked local greens, walnuts,
buffalo curd, gazpacho, nori
\$14

Salad of mixed leaves,
radishes, fennel sprouts,
spiced pepitas, Pike's
Riesling dressing
\$12

TO FINISH

Lenswood apple tarte
Tatin, candied nuts,
Bryksy's local blue gum
honey gelato
\$16

Sheeps milk yoghurt
parfait, blood peach,
brewers malt meringue,
plum powder
\$16

Affogato with house made
Baileys gelato
\$12

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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