

SLATE

RESTAURANT

Monday - Thursday

House baked ciabatta & dips (hummus, beetroot & fetta, dukkha)	\$10
Local marinated olives, spiced parmesan shortbread	\$6
Duck & shiitake croquettes, basil mayo, rocket & pickled red onion salad	\$14
Shoestring fries, house seasoning, aioli	\$10
Pikes Pale Ale battered fish, fries, tartare sauce, mixed leaf salad	\$24
Buttermilk fried chicken burger, coleslaw, baby spinach, blue cheese sauce, brioche bun	\$21
Local porterhouse steak, roasted baby potatoes, grilled broccolini, chimchurri	\$30
Tomato & saffron sautéed SA mussels, warmed ciabatta bread	\$22
Salad of roasted butternut pumpkin, curd, walnut, mint, date, pomegranate molasses	\$19
Zeppoli - Italian doughnuts dusted in lemon myrtle sugar, filled with plum jam on a citrus curd	\$12
Pikes Platter - house made charcuterie, Pikes Genuine Stout mustard, house pickles & ferments, ciabatta	\$32
Cheese board - Maffra soft cheese Tanjil Blue (VIC), Pyengana cloth matured cheddar (TAS), Trinity Cellars brie (SA), sesame lavosh, Brysky's local blue gum honey, pickles	\$39

DINE

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