

SLATE

RESTAURANT

Monday - Thursday

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| House baked ciabatta & dips (hummus, beetroot & fetta, dukkha) | \$10 |
| Local marinated olives, spiced parmesan shortbread | \$6 |
| Duck & shiitake croquettes, sambal 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, seeded bun | \$21 |
| Local porterhouse steak, roasted baby potatoes, grilled broccolini, chimichurri | \$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