

# SLATE

## RESTAURANT

### WELCOME TO SLATE

SLATE is at the heart of everything we do at Pikes.

Our 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 we produce.

The Philosophy at SLATE Restaurant is to simply showcase our wines accompanied by the amazing produce that is grown in and around our region.

"The farmer to chef process is very important to me. For us to cook the food, someone has had to put a lot of effort into growing it. I love the story behind that and I want their story reflected in my food. Treat the food with respect and understand it for what it is and where it's come from." Max Stephenson, Head Chef

Choose your dishes from our A La Carte menu or we can offer a 'Feed Me' 4 course menu \$65pp and if you would like to match wines to your experience \$20pp

Dietary requirements & allergies can be catered for. Please ask our staff for more information.

### STARTERS

Local marinated olives, spiced parmesan shortbread

6.0

Spiced eggplant, raisin & curd empanada with romesco

5.0

Fried zucchini flower stuffed with house made ricotta with aioli

5.0

House-baked sourdough, cultured butter, balsamic, estate grown olive oil

8.0

Freshly shucked Coffin Bay oysters

Pike's mignonette dressing

Fried with coconut & Nam Jim dressing

Natural with lemon

3.5 ea

20.0 for 6

### ENTREES

Seared duck breast, Sichuan pepper, radicchio, beetroot, quandong

24.0

Pan seared quail, caramelised yoghurt, grape, beetroot, heritage carrot, sesame

24.0

Aburi kingfish, ponzu, roe, yuzu caviar, white soy, watermelon radish

24.0

Fried Port Lincoln squid, pickled radish, bonito mayo, miso caramel, green onion

24.0

Kangaroo tataki, radish, soy, linseed cracker

24.0

Goats cheese souffle, hazelnuts, herbs, capers, vinaigrette

24.0

## MAINS

'36° South' scotch fillet, whipped marrow butter, charred leek, cos, smoked salt, Pikes Cabernet jus  
38.0

'wunderbar' lamb collar, pumpkin & miso, sprouting broccoli, pencil leek, buckwheat, black garlic sauce  
38.0

Spinach pappardelle, zucchini, rocket, tomato, olive crumb, pangritata, mascarpone  
32.0      Add prawns 4.0

Pan-seared market fish, buttermilk, salsa verde, zucchini, escabeche, braised fennel heart  
38.0

Peri peri spatchcock chicken, fresh corn polenta, charred lime, sautéed greens, baby corn  
38.0

## SIDES

Duck fat roasted potatoes, smoked paprika  
8.0 half  
15.0 full

Roasted cauliflower, sheeps milk yoghurt, dukkha, verjuice raisins  
8.0 half  
15.0 full

Leaves from the garden, sprouts & grains, beetroot, fennel, goats fetta  
8.0 half  
15.0 full

## DESSERT

Eton mess, lemon curd, raspberry, marscapone, berry compote  
16.0

Salted chocolate tart, caramelised fig, macadamia brittle, mozzarella gelato  
16.0

Trio of sorbets; coconut yoghurt, blackcurrant, mandarin with freeze dried fruit  
14.0

Affogato with house made baileys gelato  
12.0

Lenswood apple tarte tatin, candied nuts, Brysky's local blue gum honey gelato  
16.0