

PIKE & JOYCE
ADELAIDE HILLS



Chef's Degustation

5 courses selected by the Chef

\$75pp

Paired Wines

\$25pp

Starters

Marinated wild olives

\$5

Ciabatta bread, hand-churned butter and pepper berry salt

\$5

Ciabatta bread, house-made dukkah, aged balsamic vinegar and Gumeracha olive oil

\$8

Entrée

Coffin Bay oysters and Riesling granita

\$24

Quail, witlof, blood orange and black olive

\$22

Heirloom beetroot, fetta and smoked almond brittle

\$19

Hiramasa kingfish, coconut and black rice

\$22

Mains

Market Fish, brandade and fennel

\$34

Lamb, curd and greens

\$36

Pumpkin and goats cheese ravioli, kalette and pine nut

\$34

Pork neck, kohlrabi and Lenswood apple

\$34

Sides

Eastbrook Farm brussels, confit garlic and Pecorino

\$12

Leaves, zucchini, black lentils and kefir dressing

\$12

Salt and vinegar kestrel potatoes

\$12

