

# PIKE & JOYCE

- L E N S W O O D -



## Chef's Tasting Menu

95pp

### Wine Pairings

65pp

## To Start

House baked bread with hand churned butter & pepper berry salt	8
House baked bread with almond dukkah, olive oil & balsamic	8
Smoked local almonds & marinated olives	8
House made duck pâté, house pickles	16
Fontina & spinach croquettes, romesco (4)	18

## Small Plates

Prawn noodle, lobster bisque, espellete, sugar snap	25
House made cavatelli, braised duck, new season asparagus, pea, beurre noisette	25
Kingfish crudo, grapefruit, radish, finger lime, kipfler crisp	25
Heirloom beets, goats curd, <i>Carême</i> butter puff, pistachio za'atar	25

## Large Plates

Harissa roasted spring chicken, pumpkin, lentils, jus gras	44
Slow cooked <i>Mayura Station</i> brisket, miso eggplant, pomegranate, shallot, parsley	46
Pan seared barramundi, rösti, black olive, vierge	42
Charred brassica, smoked almond, farro, leek, zucchini, verde	40

## Sides

Spring leaves, <i>Joyson</i> pink lady apple, mustard dressing	14
Salt & pepper baby potatoes	14

## Desserts

Ricotta cannoli, blood orange, chocolate gelato	16
Almond dacquoise, marscapone coffee cream, strawberry	16
Hard & soft cheese, with house baked spiced fruit bread, lavosh, fruit paste, muscatels & <i>Joyson</i> apple	38