



PIKES LONG LUNCH GOURMET WEEKEND 2009

Sunday 3rd May – 12pm



The Pike family is celebrating the 25th year of the Clare Gourmet Weekend by holding a Long Lunch on Sunday May 3rd at our Polish Hill River winery featuring the wonderful food of the reknowned Chef, Tze Khaw, of Regattas Bistro in Adelaide. A four course, degustation style menu has been designed to match some of the best wines we produce from our estate vineyards at Polish Hill River.

The lunch beginning at midday is restricted to 100 people only and is to be held in our Barrel Shed surrounded by the brand new wines from the harvest. The all inclusive price for this is \$120/per person. We are now taking bookings/payments for this event on 08 88 434 370 or email pud@pikeswines.com.au.

Regattas Bistro Menu

On Arrival

Pikes 2008 "The Merle" Reserve Riesling
Oyster with salmon jelly, wakame and salmon roe

First Course

Pikes 2006 "Gill's Farm" Viognier
Soused "pike" fish with garlic crouton
Prosciutto wrapped char grilled watermelon
Asian spiced beef fillet shaslicks
Char grilled asparagus spears with tapenade and croutes

Second Course

Pikes 2004 "The Merle" Reserve Riesling
Coorong clam chowder with chervil and celeriac

Third Course

Pikes 1999 "Reserve" Cabernet
Slow roasted lamb with pumpkin, parsnips, beetroot and shallots roasted with fresh ground Middle Eastern spices topped with honey almond cream

Fourth Course

Pikes 2005 "The EWP" Reserve Shiraz
Clare Valley Cheese- Neagles Rock, Alexandrina, La Vera

To finish

Freshly Brewed Coffee and Tea with Chocolates

Vegetarian Menu

On Arrival

Pikes 2008 "The Merle" Reserve Riesling
Rocket pesto filled cherry tomato on savoury jelly

First Course

Pikes 2006 "Gill's Farm" Viognier
Nori wrapped tofu with sticky soy and chilli oil
Haloumi on garlic crouton with gremolata vinaigrette and pickled red onion
Pine nut and raisin risotto balls wrapped in vine leaves
Chargrilled asparagus spears, tapenade, croutes

Second Course

Pikes 2004 "The Merle" Reserve Riesling
Leek and potato chowder with chervil and celeriac

Third Course

Pikes 1999 "Reserve" Cabernet
Whole golden nugget pumpkin filled with spiced lentil and chickpea in roasted tricolour capsicum cassoulet with fresh herbs

Fourth Course

Pikes 2005 "The EWP" Reserve Shiraz
Clare Valley Cheese- Neagles Rock, Alexandrina, La Vera

To finish

Freshly Brewed Coffee and Tea with Chocolates