

&unsetFood Wine

Degustation menu \$89/pp
Beverage match \$45/pp

Kangaroo island oyster, champagne granita
Lamberoni & cheddar doughnut, basil mayonnaise
Smoked snook pate en croute, radish, cucumber

Steak tartare, avocado, wasabi, pear
Mumm Cordon Rouge Champagne, NV

Cavatelli, pumpkin, almonds, goats cheese
Shaw & Smith Sauvignon Blanc Adelaide Hills, 2016

King George whiting, spencer gulf prawn, dashi
The Islander "The White" Chardonnay Kangaroo Island, 2015

Smoked kangaroo, red cabbage, mulberry, saltbush
False Cape "Unknown Sailor" Cabernet/Merlot Kangaroo Island, 2011

Honey & cinnamon sponge, apricot, passionfruit cream
Le Birlou, apple & chestnut liquor, France

Sunset Food and Wine requests patrons with food allergies to please inform their waiter prior to ordering.

We will endeavour to accommodate your dietary needs. However we cannot be held responsible for traces of allergens.

2% Surcharge on Visa & MasterCard payments