

&SunsetFood Wine

Snacks

Kangaroo island oysters each / ½ Doz / Doz	3.5/18/34
Selection of South Australian cured meats, pickles, radish	30
Duck liver parfait, pear, raisin, brioche	9

Entrees

Smoked snook pate, sourdough, shallot, chive, crème fraiche	12
Port Lincoln kingfish ceviche, citrus dressing, cruton, iceberg	18
Spencer gulf prawns 'pill pill', black garlic and chilli	21
Smoked Boston Bay mussels, bone marrow escabeche	14
Heritage beetroots, fig syrup, dill, walnut, apple	14

Mains

Hindmarsh valley ricotta gnocchi, Jerusalem artichokes, hazelnuts, warrigal greens	26
King George whiting milanese, cabbage slaw, herb mayo, lemon	31
Barramundi from Parndana, grain risotto, mushroom, broccolini	32
KI lamb rump, salt baked celeriac, red cabbage	32
300g Cape Grim sirloin 700g SA angus ribeye on the bone	36/70

Both served with onion jus, onion chutney, pont neuf

Sides

Seasonal organic mixed leaf salad, white balsamic dressing	8
Brussels sprouts, pancetta, honey, sherry vinegar	8
Fried Kangaroo island potatoes, rosemary salt	10

Desserts

Coconut parfait, chocolate & honey mousse, mandarins	14
KIB stout cake, salted caramel sauce, pink flesh orange	14
Coffee crème caramel	9
Selection of south Australian cheeses & condiments	16

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 Credit Card payments