



Degustation menu \$89/pp

Beverage match \$59/pp

Kangaroo island oyster, local finger lime  
Duck liver parfait, knakabrood, pickled cucumber  
Toasted sourdough, whipped bone marrow

Port Lincoln kingfish, kohlrabi, onion, cucumber  
*Deviation Road "Loftia" Brut Adelaide Hills, 2014*

Confit island egg yolk, celeriac noodles  
*Islander Estate "Wally White" Semillon Kangaroo Island, 2015*

Barramundi from Parndana, leek, nasturtium  
*Journey Wines Pinot Noir Yarra Valley, 2015*

Southrock lamb rump, grains, brussels sprouts  
*Rockford "Basket Press" Barossa Valley, 2013*

\*Selection of South Australia cheeses and condiments  
Supplement \$9 per person

Island pure ricotta cheesecake, rhubarb  
*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 Credit Card payments